

DINNER

Olive.

To Start

Warmed olives	8
Potato and treacle sourdough with whipped olive oil (vv, nf) per slice	3.5
Roast kumara croquettes with zucchini pickle and cumin salt (vv, nf)	14
Chargrilled pork belly glazed in honey and soy, marinated dates, orange and mint (nf, df, gf) 18	
Chargrilled rosemary flat bread topped with cashew mozzarella, parsley pesto, rocket & aged balsamic (vv,)	15
Rare beef carpaccio with a black pepper crust, shallot vinaigrette, cornichons, aioli and rye bread crumble (df, nf, gf*)	16
Olive's platter for two (gf*)	26
Our MATARIKI entrée	16
Manuka smoked Eel wrapped in kawakawa, activated hemp seeds, rewena crumble. <i>Tuna mina-auahi mānuka kua tākai ki te kawakawa, he kākano rauhea kua hohea, he maramara rēwena.</i>	

To Follow

Fresh tagliatelle with swiss brown mushrooms, wild mushroom cream, roasted cashews, porcini oil and herbes de Provence (vv, nf*)	29
Roasted pumpkin risotto, seed crumble, Parmigiano Reggiano, pickled lemon and fried sage (v, nf, gf)	29
Spiced lamb belly on roasted Jerusalem artichokes, whipped feta, raisin puree and a rosemary & caraway jus (nf, gf)	33
White fish with crispy skin, sour grape compote, almond dukkah, pommes Anna and lime leaf sauce (gf, df)	34
Chargrilled dry aged scotch fillet with hand cut chips, house-made mustard and a wild bush pepper (gf, nf, df*)	40
Our MATARIKI Main	44
Dry aged Quail, earth cooked urenika potato, wild mushroom powder, horopito hollandaise <i>Kaitareke maroke kua whakapakeke, rīwai urenika hāngī, puehu</i>	
700g rib of beef with accompaniments, for two	78
Fries with tarragon mayonnaise	4.5
Freekeh & quinoa salad with ricotta, radicchio and a burnt orange dressing (v, nf, df*)	10
Seasonal vegetables	10

vv= vegan, v= vegetarian, gf= gluten free, gf*= available as gf, nf = nut free, df = dairy free

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