

DINNER

To Start

Warmed olives	8
Potato and treacle sourdough with whipped olive oil (vv, nf) per slice	4
Braised lamb shoulder & smoked cheddar croquettes with salsa verde (nf)	18
Salad of Curious Cropper Heirloom tomatoes, crumbed cashew mozzarella, compressed watermelon, basil & aged balsamic (vv, gf)	19
White fish carpaccio with nashi pear, pickled ginger, coconut and coriander dressing (nf, gf, df)	20
Warm octopus salad with avocado mousse, crispy prosciutto, Valencia orange and hazelnuts (df, gf, nf*)	22
Beetroot and caramelised onion tart, ash coated goats cheese, walnuts & radicchio (v, nf*)	19
Antipasti platter for two (gf*)	26

To Follow

Fresh pappardelle tossed in parsley pesto with zucchini ribbons, pine nuts & crispy courgette flower (vv)	30
Potato and thyme gnocchi with roasted capsicum puree, kalamata olives, crispy capers, sauce vierge and stracciatella cheese (v, nf)	30
Risotto of sweetcorn, sage & baby spinach with roasted shallots, lemon & smoked feta (v, nf, gf)	30
Crispy skin white fish on sour grape with sautéed jersey benne potatoes, broad beans and a crayfish bisque (nf, gf, df)	38
Applewood smoked pork cutlet with soft polenta, apple chutney, soft herbs, roasted garlic & crackling (nf, gf)	36
Dry aged sirloin steak with shoestring fries, an anchovy & peppercorn sauce, finished with porcini powder (gf, df, nf)	42
Fries with aioli	4.5
Salad of rocket, pear, blue cheese & walnuts in a balsamic dressing (gf, 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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We charge a 2% transaction fee on Visa and Mastercard credit cards. There is no fee for Eftpos accounts

Our Weekly Deals

Brekkie & a Brew	Olive Works & a coffee or half pint \$23 / \$25 -Vegan or Vege works \$20 / \$22	Every Monday
Pasta la Vista	Our pasta of the day & a glass of wine \$25	Monday – Friday 11-3
Tuesday Trio	3 unique courses for \$50	Every Tuesday from 5:30pm

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