

DINNER

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
Caramelised onion and spiced apple tarte Tatin, cashew mozzarella and aged balsamic (vv, nf*)	17
Rare beef pastrami with a shallot dressing, cornichons, aioli and rye bread crumble (df, nf, gf*)	19
Autumn salad of baked beurre bosc pears, pine nuts, goat cheese, marinated raisins and soft herbs (v, gf)	18
Olive's platter for two (gf*)	26

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
Roasted venison shortloin, pickled beetroot, sauerkraut and toasted macadamias finished with Beurre rouge and gremolata (gf, df*)	37
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
700g rib of beef <i>with accompaniments, for two</i>	76
Fries with tarragon mayonnaise	4.5
Baby cos with marinated peppers, croutons & Caesar dressing (vv, gf*)	10
Seasonal vegetables	9

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

Menu prepared by James Morgan and Andrew Liddell

Olive.