

good morning

COLAZIONE ROLL \$12

prosciutto cotto, rocket, relish, provolone cheese

EGGS \$13

free range eggs your way, house pane, herbs

add bacon \$5

add toulouse sausage \$6

HOUSE BENEDICT \$12

prosciutto cotto, poached egg, pane, hollandaise

APPLE CRUMBLE FRENCH TOAST \$22

macadamia nut crumble, butterscotch

add vanilla bean gelato \$3

ROMESCO FRIED EGGS \$25

potato hash, stracciatella, herbs 25

HOT SMOKED OCEAN TROUT \$26

poached egg, basil, salted butter, mascarpone

AVOCADO \$24

hot honey, sourdough, endive, ricotta salata

TABLE FRUITS \$14/\$22

market fresh fruits

NONNO'S FEAST \$29

toulouse sausage, local bacon, eggs your way, hash, house tomatoes,

stracciatella, pane, rocket

BAMBINO \$14

eggy omelette, pane, tomato sauce, hash pops

extras

Local Bacon \$7

Avocado \$7

Prosciutto Cotto \$7

Toulouse Sausage \$7

Hash (2) \$7

Dressed Salad Leaves \$6

hot drinks

COFFEE – REG \$4.70 / LRG \$5.50

espresso, doppio, piccolo, latte, flat white, cappuccino, macchiato, mocha, chai latte

MATCHA LATTE – REG \$4.50 / LRG \$5.50

premium green tea powder blended with your choice of milk

HOT CHOCOLATE – REG \$4.50 / LRG \$5.50

served with marshmallows

POT OF TEA – \$4.50

english breakfast, earl grey, jasmine, peppermint, lemongrass & ginger

EXTRAS – \$0.80

almond milk, lactose-free milk, extra espresso shot, vanilla syrup, hazelnut syrup, marshmallows

juice

ORANGE OR APPLE – \$6

WATERMELON, PEAR, RHUBARB & LIME – \$8

PINEAPPLE & LEMON – \$8

SOFT DRINKS – \$4.50

*coke, coke zero, lift, lemonade, dry ginger ale, pink lemonade, tonic,
lemon lime bitters, ginger beer*

breakfast cocktails

available after 10am

AEGEAN SPRITZ – \$16

blood orange gin, limoncello, ouzo, lemon & soda

ELDERFLOWER SPARKLE – \$15

Elderflower liqueur, lemon, sparkling wine, mint

BELLINI \$14

White peach purée & prosecco

breakfast mocktails

FIG & MINT SODA \$12

Fig syrup, lemon, mint & soda

CITRUS GROVE \$12

Orange, lemon, thyme & honey over ice

PEACH & BASIL FIZZ \$12

Peach nectar, fresh basil & sparkling water

Dolce

Sorbet limoncello & lemon

12

Tiramisu ala Brulee amaretto, coffee & chocolate sable, mascarpone

18

Cassata mustardo fruits, mandarin, chocolate, ricotta

16

Affogato baileys, kahlua, espresso, vanilla gelato

22

Cafe Coretto espresso, cognac, sugar, hazelnut

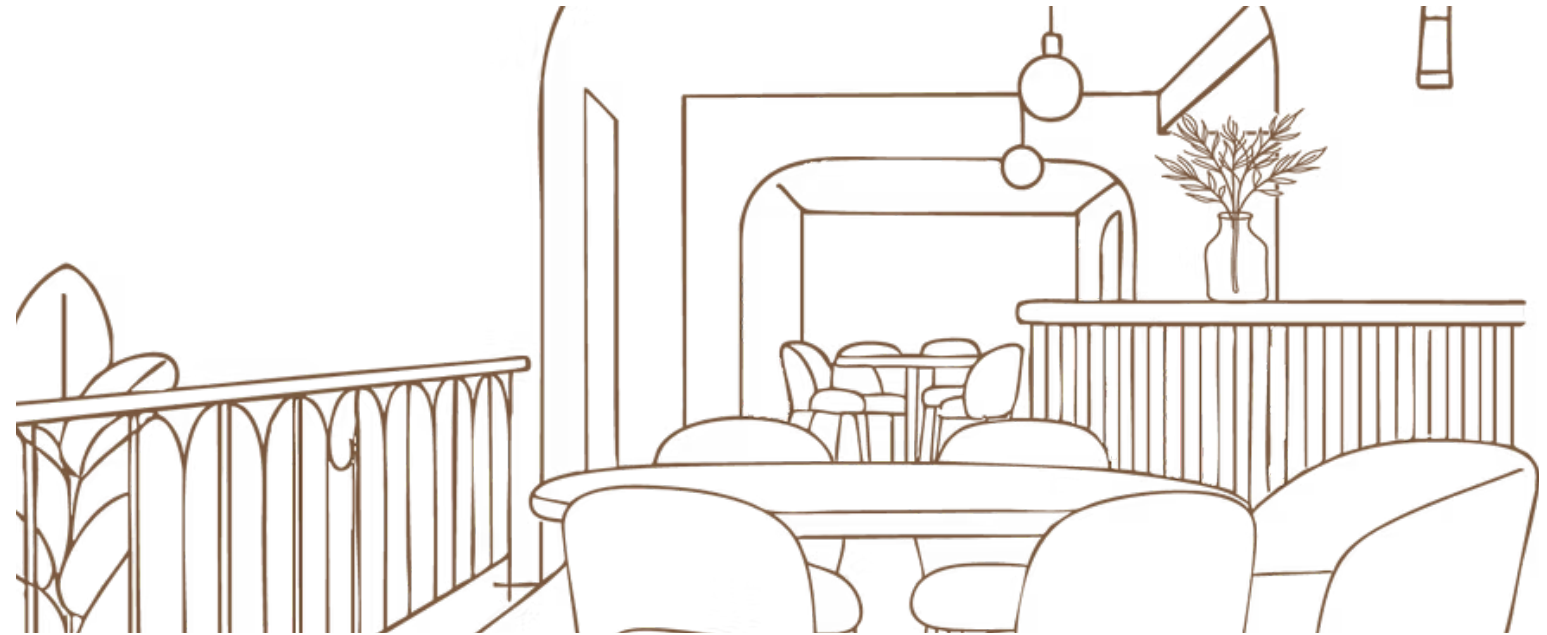
24

Fromaggi del giorno 50g chef selected cheese, accompaniments

20

Please advise our waitstaff if you have food allergies. We pride ourselves on accommodating dietary requests wherever we can. We have strict policies on how we deal with allergens. Due to the nature of our restaurant, all preparation is done here and we cannot guarantee the absence of all products that you may be allergic to.

15% surcharge applies for public holidays, 10% discount applies for terrace dining exl public holidays.



Welcome to Olivera

An extension of our home.

From Italy to Australia, we're born into kitchens and thrown into chaos.

We, and our family of staff, invite you to sit, savour and sip and to

Wine, Dine at Mine

Introduction

Caviar & Champagne

250

G.H.Mumm Brut Cordon Rouge 750ml, 10g Oscietra caviar, mascarpone, chive, little toasts

Pane

Foccaccia extra virgin olive oil 12

Bruschetta

local prawn, tumeric, herbs 13

heirloom tomato, black garlic, oregano 10

salsiccia, pork & fennel sausage, lemon 13

For the Table

Ostrica

hand selected natural oysters 22/40

‘kilpatric’ pancetta, hot sauce, pork floss 38/72

Carpaccio angus shorthorn full grass fed beef, grana padano cream, tiny greens, extra virgin olive oil 29

Kingfish Crudo on polenta chip, red pepper in pedro ximenez, black garlic 12

Calamari ala trattoria, curry leaf, aioli, lemon 24/40

Octopus melons, limoncello dressing, tiny greens 34

Fig Salad salsa delicata, zucchini, beetroot, vincotto, straciatella 24/39

Mangia

Pork gooralie 300g pork cutlet, waldorf salad, ginger, whipped potato, jus 45

Risotto ruby creek mushroom, carnaroli rice, truffle, grana padano parmesan 34

Gnocchi local prawn & scallop gnocchi, bisque, heirloom tomato, cress, king prawn 46

Sirloin little joe full grass fed 300g shorhorn sirloin, onion gravy, herbs 68

Linguine ala Marinara Australian scallops, clams, local fish quinnelle, sugo 53

Spaghetti ala Burro cultured butter, grana padano, vino bianco, egg 39

Battered Fish beer battered local snapper, citrus salad, fries, mayonnaise 39

Pesci del Giorno market fish, vino bianco, capers, bay leaf & lemon sachetto MP

Lamb Cutlets pyreneese lamb cutlets, carrot, macadamia, anchovy, lemon 68

Accompagniments

Caprese Salad heirloom local tomatoes, mozzarella, basil, extra virgin olive oil 16

Greens local green vegetables, butter, roasted macadamia 13

Salad dressed local salad leaves 12

Fries mayo 11

Bambino for the kids, spaghetti bolognese served with cucumber or potato fries 17