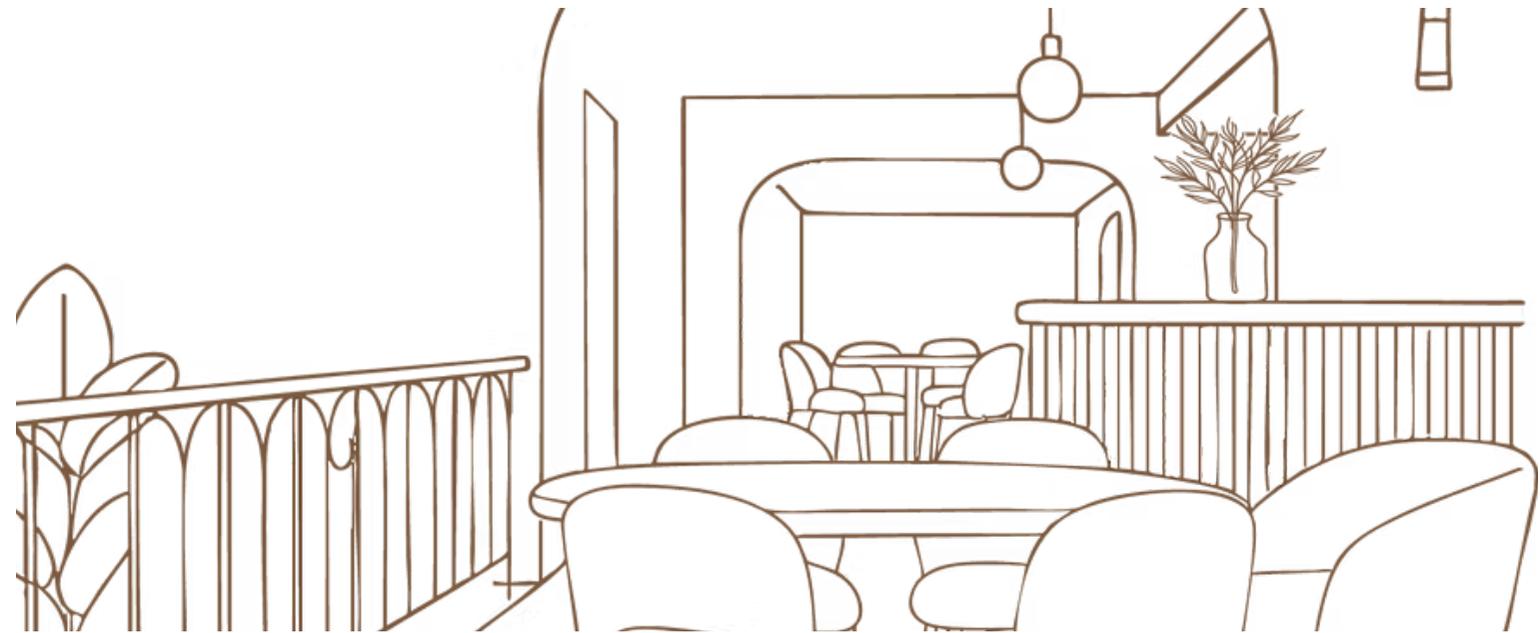


# Dolce

<b>Sorbet</b> limoncello & lemon	12
<b>Tiramisu ala Brulee</b> amaretto, coffee & chocolate sable, mascarpone	18
<b>Cassata</b> mustardo fruits, mandarin, chocolate, ricotta	16
<b>Affogato</b> baileys, kahlua, espresso, vanilla gelato	22
<b>Cafe Coretto</b> espresso, cognac, sugar, hazelnut	24
<b>Fromaggi del giorno</b> 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

**Focaccia** 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 quinelle, 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

# Accompaniments

**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