Nonna's Table $70pp

House Focaccia
Calamari Fritti

Casareccia alla Salsiccia
Risotto del Giorno
Pollo con Parmigiana
Insalata di Rucola

Cassata

Nonna's Feast $110pp

Gamberi Bruschetta
Olives
Calamari Fritti

Gnocchi al Forno
Tagliatelle con Peperoncino
Oliva e Burrata

Pollo con Parmigiana
Verdura
Caprese Salad

Tiramisu

Weekday Lunch $49

Entree
choice of

Gamberi Bruschetta(A) *local prawn, turmeric, herbs*

Pomodoro *heirloom tomato, oregano, black garlic (v) (df)*

Main
choice of

Casareccia alla Salsiccia *Italian pork and fennel sausage ragu, tomato sugo, grana padano*

Orecchiette di Rapi *orecchiette served in a white wine butter sauce, broccoli, pecorino romano cheese (v)*

Risotto del Giorno *risotto of the day*

Dessert
choice of

Cassata *mostarda fruits, mandarin, chocolate, ricotta*

Sorbet *lemon*

Please advise our waitstaff if you have any food allergies. Due to the nature of our restaurant, we cannot guarantee the absence of all allergens.
A 7% surcharge applies on Saturdays, 12% on Sundays and 20% on public holidays.

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

Pane
house bread

House Focaccia *extra virgin olive oil (v) (df)* 12

Bruschetta
bread with toppings

Gamberi (A) *local prawn, turmeric, herbs* 12

Pomodoro *heirloom tomato, oregano, black garlic (v) (df)* 10

Nduja *spicy spreadable salami, mascarpone* 13

Spuntini
small bites

Olives *warmed Sicilian & Ligurian olives (v)(vg) (gf)(df)* 12

Ostrica (A) *freshly shucked oysters, lemon, malt vinegar (gf)(df)* 30/46

Ostrica alla Mornay (A) *bechamel, scamorza* 48/75

Oliva all'Ascolana *fried olives stuffed with salumi (vgo)* 16

Scamorza *pan fried smoked white mozzarella, smoked salt, lemon (v)(gf)* 18

Per il Tavola
for the table

Polpa (A) *W.A grilled octopus, melons, limoncello dressing (gf)(df)* — 39

Calamari Fritti (I) *fried baby squid, curry leaf, lemon, aioli (gf)(df)* — 24/40

Oliva e Burrata *green olive tapenade, bufala burrata, local greens, evoo, mint (gf)* — 28

Prosciutto di San Daniele *hot bread, pickled cucumber* — 29

Granchio e Mela Verde *local green apple and spanner crab salad, lemon, tiny greens* — 28

Contorni
sides

Caprese Salad *heirloom local tomatoes, mozzarella, basil, extra virgin olive oil (v)(gf)* — 16

Verdura *local green vegetables, butter, roasted macadamia (v)(gf)(vgo)* — 14

Insalata di Rucola *rocket, pear, parmesan, pedro ximenez (v)(dfo)(gf)* — 12

Fries *mayo (gf)(df)(v)(vgo)* — 11

Pasta

Casareccia alla Salsiccia *Italian pork and fennel sausage ragu, tomato sugo, grana padano* — 31

Bucatini all'Amatriciana *cured crisp pork, chilli, tomato sugo, pecorino romano* — 32

Tagliatelle Aglio e Olio con Peperoncino *fermented chilli, garlic, parsley, white wine grana padano, salt (v)* — 27

Gnocchi al Forno *baked potato pasta, tomato sugo, eggplant, basil, grana padano (v)* — 29

Rigatoni e Ricotta *baked pasta, ricotta, mint, pangrattato, grana padano, parsley (v)* — 32

Linguini ai Gamberi Rossi (A) *charcoal roasted local king prawns, prawn bisque, local herbs* — 54

Risotto del Giorno *risotto of the day (gfo)* — MP

Bambini *kids spaghetti, sugo, grana padano* — 17

Secondi
mains

Bistecca alla Fiorentina *300g sirloin, garlic butter, giallo tomatoes* — 49

Pollo con Parmigiana *grain fed crumbed chicken, san marzano tomatoes, scamorza, salad* — 45

Dolce
dessert

Sorbet *lemon (gf)(df)* — 12

Tiramisu Tradizionale *savoiardi sponge, coffee, amaretto, mascarpone, chocolate* — 17

Cassata *mostarda fruits, mandarin, chocolate, ricotta (gfo)* — 16

Spiked Affogato *baileys, kahlua, espresso, vanilla gelato (gf)* — 22

Formaggi del Giorno *50g chef selected cheese, accompaniments (gfo)* — 20

Oliveta