

OLIVERA LONG LUNCH

\$ 99 pp

8 - 25 guests
Sit down

Arrival Drink

Choice of house beer and wine, spritz, soft drink

Shared Entree

House Focaccia

Caprese heirloom tomato, mozzarella, basil
Calamari curry leaf, aioli, lemon



Main

Choice of

Pork Cutlet waldorf salad, ginger, whipped potato, jus

Linguini ala Marinara scallops, clams, fish quinelle, sugo

Risotto mushroom, truffle, parmesan

Dessert

Cassata mandarin, chocolate, ricotta, mustardo fruits

APERITIVO AFTERNOON

\$ 75 pp

12 - 50 guests
Stand up

To Share

House Focaccia dips

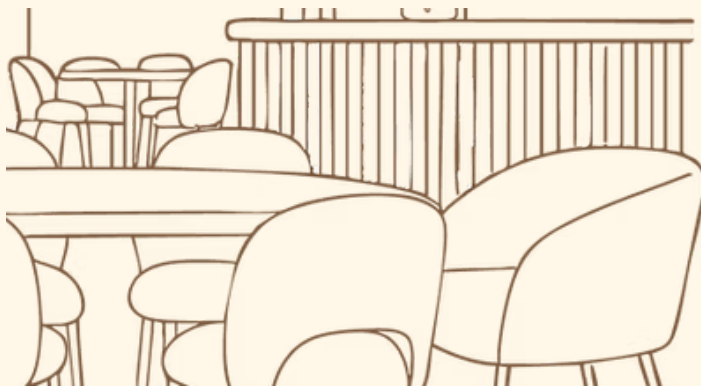
Mixed Bruschetta salsiccia, heirloom tomato, prawn

Kingfish Crudo on polenta chip, red pepper, black garlic

Calamari curry leaf, aioli, lemon

Gnocchi Bowls prawn & scallop gnocchi, bisque

Lamb Cutlets carrot, macadamia



LA TAVOLA

\$ 89 pp

8 - 25 guests
Sit down shared feast

Entree

House Focaccia

Caprese heirloom tomato, mozzarella, basil
Calamari curry leaf, aioli, lemon

Main

Gnocchi local prawn & scallop gnocchi, bisque, heirloom tomato

Linguini ala Marinara scallops, clams, fish quinelle, sugo

Pork Cutlet waldorf salad, ginger, whipped potato, jus

Salad dressed local salad leaves

Fries aioli

Dessert

Cassata mandarin, chocolate, ricotta, mustardo fruits

SPRITZ & SMALLS

\$ 89 pp

12 - 50 guests
Stand up



2 hour beverage package

House beer & wine
Olivera Spritz'

House Focaccia

Mixed Bruschetta salsiccia, heirloom tomato, prawn

Caprese heirloom tomato, mozzarella, basil

Kingfish Crudo on polenta chip, red pepper, black garlic

Calamari curry leaf, aioli, lemon

Gnocchi Bowls local prawn & scallop gnocchi, bisque, heirloom tomato

All food served in small bite sized portions.

NONNAS TABLE CELEBRATION

\$ 109 pp

8 - 25 guests
Sit Down

To Share

COURSE 1

House Focaccia & Mixed Bruschetta

COURSE 2

Natural Oysters

Calamari curry leaf, aioli, lemon

COURSE 3

Linguini ala Marinara scallops, clams, fish quinnelle, sugo

Risotto mushroom, truffle, parmesan

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

COURSE 4

Pork Cutlet waldorf salad, ginger, whipped potato, jus

Market Fish

Fries & Salad

COURSE 5

Cassata mandarin, chocolate, ricotta, mustardo fruits



BELLINI BRUNCH

\$ 49 pp

8 - 25
guests
Sit
Down

On Arrival

Olivera Spritz

To Share

Table Fruits

Sweet Pastries

Choice of

Olivera's Benedict

Romesco Fried Eggs

Apple Crumble French Toast

