

olivera

set menus

\$90pp

Rosemary & confit garlic Focaccia *herb-infused olive oil*

Port Lincoln Kingfish *escabeche, jamon*

Half-shell Scallops *fenugreek, pistachio & finger lime*

Crispy Slow-cooked Margra Lamb Ribs *marjoram & spiced harissa honey*

Market Fish *Sicillian caponata, golden raisins, pine nuts & basil*

Half Roast Chicken *pearl barley, parsley & Moroccan spices*

Olivera Greek Salad *barrel-aged feta, heirloom tomato, cucumber*

Skordalia *lemon potato puree, garlic, smoked paprika & lemon-infused olive oil*

Olivera Tiramisu *coffee, Fino sherry & prune*

\$110pp

Rosemary & Confit Garlic Focaccia *herb-infused olive oil*

Mooloolaba Yellowfin Tuna *beef heart tomato, lobster jelly & squid ink cracker*

Half-shell Scallops *fenugreek, pistachio & finger lime*

Grilled Mooloolaba King Prawns *nduja & espelette, grilled lemon*

Chicken Skewers *pickled red onion, tzatziki & dill oil*

Market Fish *Sicillian caponata, golden raisins, pine nuts & basil*

Rare-Breed Black Berkshire Pork Chop *fermented white cabbage, pickled black mustard seed, cornichon, sherry jus gras*

Olivera Greek Salad *barrel-aged feta heirloom tomato, cucumber*

Skordalia *lemon potato puree, garlic, smoked paprika & lemon-infused olive oil*

Olivera Tiramisu *coffee, Fino sherry & prune*

Sorrento Lemon Meringue Tart *buttermilk ice cream*

bites

Warm Rosemary & Confit Garlic Focaccia *herb-infused olive oil*

\$7

Spiced Taleggio Croquette *black garlic aioli*

\$9

Warm Olivera Chorizo *smoked paprika*

\$8

White Anchovy Gildas *green olive, pickled guindilla*

\$6

Pacific Oyster *natural or with preserved lemon & cucumber dressing*

\$7

Half-shell Scallop *fenugreek, pistachio & finger lime*

\$8

antipasti

Mezze Plate *wagyu bresaola, mortadella, lonza, salami, olives and grissini*

\$26

Flat Breads *with taramasalata or baba ganoush*

\$19

Port Lincoln Kingfish *Escabeche, Jamon*

\$29

Mooloolaba Yellowfin Tuna *beef heart tomato, lobster jelly & squid ink cracker*

\$32

Fritto Misto *lightly battered squid, sardines, whitebait, served with lemon & aioli*

\$24

Burrata *new season green asparagus, crushed broadbeans, focaccia*

\$28

Grilled Mooloolaba King Prawns *nduja & espelette, grilled lemon*

\$27

Slow-Cooked Octopus *ajo blanco, pickled grapes & smoked almond*

\$28

Crispy Slow-cooked Margra Lamb Ribs *marinated in marjoram & spiced harissa honey*

\$27

Chicken Skewers *served on tzatziki, pickled red onion & dill oil*

\$26

pasta

Cacio e pepe *peppered pecorino & mafaldine pasta*

\$29

Spaghetti Alle Vongole *clams, chilli, garlic, lemon*

\$39

Pork and Fennel Conchiglie *green zucchini, fresh peas & preserved lemon*

\$32

Moreton Bay Bug Linguini *bisque, blistered cherry tomatoes & basil*

\$55

Lamb Ragout Rigatoni *tomato sugo, olives & basil*

\$35

Goat's Cheese Gnocchi *spring vegetable fricasse*

\$33

mains

Half Roast Chicken

\$52

pearl barley, parsley & Moroccan spices, jus gras

Scorched Cauliflower

\$42

pomegranate, spiced Israeli couscous, black sesame hummus

Market Fish

\$MP

Sicillian caponata, golden raisins, pine nuts & basil

Slow-cooked Lamb Shoulder

\$59

romesco sauce, silverbeet, roasted garlic & green olive

Rare breed Black Berkshire Pork Chop

\$48

fermented white cabbage, pickled black mustard seed, cornichon, sherry jus gras

400g Char-Grilled Wagyu Sirloin

\$90

parsley, confit garlic & smoked bone marrow sauce

SIDES

Skordalia

\$14

lemon potato puree, garlic, smoked paprika & lemon-infused olive oil

House Fries

\$14

rosemary & garlic salt

Seasonal greens

\$14

toasted almonds & confit shallot dressing

SALADS

Caprese Salad

\$14

buffalo milk mozzarella, vine ripened tomato, basil

Olivera Greek Salad

\$14/\$18

barrel-aged feta, heirloom tomato, cucumber

Rocket Salad

\$14

Rocket, pear, pecorino, aged balsamic dressing

dessert

Sorrento Lemon Meringue Tart *buttermilk ice cream*

\$18

Valrohna Chocolate Parfait *strawberries & vanilla cream*

\$20

Citrus Polenta Cake *blood orange, honey, saffron & cream*

\$16

Olivera Tiramisu *coffee, Fino sherry & prune*

\$18

Please advise our wait staff if you have food allergies. We pride ourselves on accommodating dietary requests wherever we can. We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products.

We assume no liability for reactions from food consumed or items guests may come in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.