

Starters

BRUSCHETTA \$3.2 ea

- Tomato Basil | Pumpkin & Fetta Cheese | Avocado & Olive
- Grilled haloumi cheese, olive tapenade, lemon & grilled bread \$8
- Grilled octopus, chorizo sausage & red pepper skewers with pesto \$12
- Olio cured Atlantic salmon with rocket salad, crisp potato & dill cream \$12

Olio Gourmet Pizzas 10"

- Pumpkin, spinach, fetta cheese & pine nuts \$16
- Spiced beef mince, red peppers, spanish onion & mozzarella cheese \$16.5
- Chicken, mushroom, tomato, mozzarella cheese & rocket pesto \$17
- Prawn, chilli, tomato, rocket & mozzarella cheese \$17

Burgers & Panini

- Panini, zucchini, eggplant, mesclun, fetta cheese & tomato relish \$14
- Chicken burger, guacamole, crisp pancetta, mozzarella cheese, aioli & fries \$16
- Grilled Beef pattie (cooked medium), on olio pitta bread with rocket yoghurt and a tomato chilli relish \$15
- Club sandwich with french fries \$18

Salads & Light Meals

- Grilled haloumi cheese & lentil salad, Spanish onion, mustard dressing \$17.5
- Salt & pepper squid salad with cherry tomato confit, bocconcini cheese & basil \$19
- Caesar salad, baby cos, Italian parmesan, crisp pancetta & anchovies \$15
- with char-grilled chicken breast \$17.5
- Zucchini & eggplant quiche with ricotta cheese & rocket salad \$17
- Nicoise salad with olio cured salmon and poached egg \$19
- Spinach, pinenut & ricotta strudel with mushroom salad & herb vinaigrette \$17

Pasta & Risotto

Fettuccini with grilled chicken, rocket & pistachio pesto, virgin olive oil,
lemon & Italian parmesan cheese \$18.5

Tagliatelle w prawns, mussels, scallops, fish, garlic, tomato, white wine \$21

Risotto with exotic mushrooms, spinach & Italian parmesan cheese \$18

Potato gnocchi with lamb ragout, sage & pecorino cheese \$19.5

Meals

Grilled Atlantic salmon fillet with pumpkin, fetta cheese & pinenut risotto \$27.5

Char-grilled pork cutlet with a sauteed chorizo sausage & kipfler potato salad
& a tomato chilli salsa \$26

Organic chicken & white beans braised with thyme & garlic served with lemon cous cous \$25

Grilled fish of the day with fries, lemon & aioli \$23

Char-Grilled Steaks

(Served with mash potato, red wine butter & jus)

Tajima Wagyu rump 500 days grain fed (medium rare recommended) \$30

Sirloin MSA \$27

Sides

Vegetables of the day \$8 | Tomato, rocket, parmesan salad \$7 | Fries \$6

Garlic or Pesto bread \$4 | Mashed potato \$6

See Daily Specials

House Desserts

Champagne Mascarpone Mousse with rhubarb compote & meringue \$11

Coffee Creme Brulée with biscotti \$11

Affogato Frangelico - Vanilla gelato, Frangelico liqueur & ristretto shot \$11

Chocolate Assiette - Chocolate tart, Pistachio chocolate truffle, Chocolate mousse \$14

Gelato & sorbets ask your waiter for today's flavours

Dessert Wine

Botrytis Riesling | Tamar Ridge TAS 2006 GI \$9 Btl \$40

Botrytis Semillon | Miranda NSW Btl \$25

Digestives, Liqueurs & Ports

Courvoisier VSOP \$10, Martell VS \$9, Hennessy XO \$20, Dorville VSOP Brandy \$6

Chivas Regal 12 yr \$7, Glenmorangie Single Malt 10 yr \$9, Johnnie Walker Black \$7

Makers Mark Bourbon Whisky \$8, Havana Club Dark Rum No 7 \$8, Jack Daniels \$7

Frangelico \$7, Baileys \$7, Tia Maria \$7, Dom Benedictine \$7, Cointreau \$7

Penfolds Grandfather Port \$12, Galway Pipe \$7, Bristol Cream Sherry \$7

Banquet Menu

(for groups of six or more people)

\$22 per person

Grilled haloumi cheese
Caesar salad

Chicken, mushroom, tomato, mozzarella cheese & rocket pesto pizza
Pumpkin, spinach, fetta cheese & pine nut pizza
Risotto with exotic mushrooms, spinach & Italian parmesan cheese

For an extra \$8 per person

We offer a selection of desserts with your banquet which includes tea & coffee

\$35 per person

Grilled octopus, chorizo sausage & red pepper skewers with pesto
Salt & pepper squid
Selection of Bruschetta

Grilled pork cutlet with chilli, tomato relish
Grilled salmon fillet

Served with steamed seasonal vegetables, French fries, Mesclun leaf salad

Chocolate Assiette - Chocolate tart, Pistachio chocolate truffle, Chocolate mousse
Coffee & tea included