

OLIVETO

RISTORANTE E BAR

STUZZICHINI

- Mixed pan fried olives, lemon zest, chilli, rosemary (nf) (gf) (df) (vg) (v) - 10
Focaccia, black olives (nf) (df) (vg) - 12
Arancini, mixed mushrooms, provolone (nf) (vg) - 12

PRIMI

- Sydney rock oysters, lemon & pepper granita (nf) (gf) (df) - ½ Doz. 24, 1 Doz. 48
Oliveto antipasto board *for 2 persons* (nf) - 35
Heirloom tomatoes, buffalo mozzarella, eschallots, black olives, pane carasau, basil (nf) (vg) - 22
Fried zucchini flowers, mozzarella, goats cheese, provolone, chilli (v) - 24
Queensland figs, San Danielle prosciutto, gorgonzola, pistachio, saba (gf) - 27
Italian pork sausages, radicchio, cherry tomato, artichoke, black olives (nf) (gf) (df) - 25
Yellow fin tuna carpaccio, olive oil, chilli, soy sauce (nf) (df) - 29
Fried baby calamari, semi dried tomatoes, basil, garlic, chilli (nf) (df) - 24
Prawns alla diavola, tomato, chilli in hot pot - 35
Grilled W.A. scampi (nf) (df) (gf) - 42

PASTA

- Gnocchi, eggplant, tomatoes, basil, garlic (nf) (vg) - 23/ 27
Tortellini, ricotta, porcini mushroom, rosemary - 27/ 32
Fettuccine, beef short rib ragu, pecorino (nf) - 25/ 29
Tagliolini, blue swimmer crab, cherry tomato, zucchini, chilli (nf) (df) - 26 / 32
Risotto, scallop prawns, calamari, (nf) (gf) - 32 / 38
* All pastas are house made

SECONDI

- Barramundi fillet, spinach, baby carrots, eggplant (nf) (gf) - 38
Confit duck leg, kale, carrot puree, cannellini beans, eschallots, & vincotto (nf) - 38
Braised lamb, fregola, eggplant, caramelised onion, goats cheese, salsa verde (nf) - 43
Beef tenderloin, cauliflower, cherry tomato, mushroom, leek, red wine jus (nf) (gf) - 45
1kg Cape Grim T- bone tagliata, savoy cabbage, pine nuts, pane profumato, pecorino
for 2 persons - 95
Mixed seafood grill (nf) (df) (gf) - 49
Grilled W.A. scampi (nf) (df) (gf) - 78

CONTORNI

- Shoe string chips - (nf) (gf) (df) (vg) (v) - 10
Roasted potatoes, garlic, rosemary (nf) (gf) (df) (vg) (v) - 11
Rocket & parmesan salad - (nf) (gf) (df) (vg) (v) - 12
Radicchio, witlof, fennel, pecorino, capers, white balsamic (nf) (gf) (vg) - 14
Greens, aglio, olio (nf) (gf) (df) (vg) (v) - 12

* Vegan options can also be made available upon request

* Please advise your waiter of any allergens before ordering as some dishes can be modified