

Olive Breakfast Menu

Toasted bakery - 5-Grain bread, Bagel or Ciabatta	
With Cream Cheese & preserves	\$7.50
With pesto, Vine tomato & cream cheese	\$10.50
With Smoked Salmon, cream cheese & capers with lemon	\$12.50
Free range eggs any style on ciabatta	\$10
Porridge with banana and brown sugar	\$10.50
Toasted Muesli served with fresh fruit and honey	\$12.5
Potato and Bacon Hash with rosemary, spinach and poached egg	\$13.5
French Toast w bacon & banana with Maple Syrup	\$14.50
Creamy Balsamic Mushrooms on toasted Sourdough	\$14.50
Corn fritters with poached eggs and Hollandaise sauce	\$16.50
Breakfast Bruschetta tomato salsa with Spanish onion, basil, extra virgin olive oil and bocconcini	\$16.50
Açai (Amazonian Berry) with toasted muesli and banana	\$12.50
Apple & Blueberry Crêpes served with cinnamon fried apples and vanilla yoghurt	\$16.50
Omelette with crispy bacon, marinated tomatoes, swiss cheese, toasted ciabatta and chutney	\$14.50
Eggs Benedict	
-with smoked bacon and baby spinach	\$15.00
-with Portobello mushroom and baby spinach	\$15.00
-with smoked salmon and baby spinach	\$16.50
Olive Big Breakfast , Eggs any style, Pork and lemon sausages, smoked bacon, mushrooms, Roast tomatoes, hash brown, baked beans and chutney on toast	\$18.50
Olive Vegetarian Breakfast	
Eggs any style, Mushrooms, slow-roasted tomatoes, Baby spinach and wild rocket on 5-grain toast.	\$16.50
Sides: Roast tomato, Portobello mushrooms, hash browns, baked beans	\$3.50
Pork & lemon sausages, smoked bacon, smoked salmon	\$4.00

Olive Restaurant, 11a Nuffield Street Ph: 09 520 2240
Open 7 Days from 7am Monday to Friday and 8am Saturday and Sunday
Open until late Tuesday to Saturday
Oliverestaurant.co.nz

Bruschetta

Caprese bocconcini, vine ripened tomato, and fresh basil leaves with olive oil	\$16.50
Caponata Sicilian salsa with fried eggplant, celery, olives and capers	\$15.50
Prosciutto with Puhoi Fiddlers Hill goats' cheese, roasted red pepper and rocket leaves	\$16.50
Smoked Salmon cold-smoked salmon with vine-ripened tomato, avocado salsa and rocket leaves	\$16.50
Goats cheese and Romesco Fiddlers Hill goats cheese topped with Romesco	\$15.50
Rare Beef with beetroot and feta purée, finished with cucumber ribbons and pomegranate dressing	\$17.50
Steak Sandwich Aged black Angus, vine ripened tomatoes, caramelised onion and aioli. Served open on toasted Sourdough with Shoestring fries and aioli	\$18.50
Chicken Sandwich Parmesan-crumbed chicken breast w. salsa verde and shoestring fries	\$18.00

Salads

Caesar Salad , baby Cos lettuce in anchovy dressing with crispy pancetta, olive oil croutons, poached egg and Parmesan	\$16.50
Grilled Balsamic vegetables with goats cheese, mixed lettuce leaves tossed in a roasted garlic dressing	\$18.50
Poached Chicken breast with roast butternut pumpkin, golden sultanas, semi-dried tomatoes and Danish feta with a pomegranate dressing	\$18.50
Chermoula Lamb Salad spiced leg of lamb with tomato, red onion and baby spinach leaves tossed with a light yoghurt dressing and finished with chopped mint and sesame seeds	\$20.50
Market Fish dusted in Cajun spice with slow roast tomatoes, red onion and potatoes with cos lettuce and a light lemon vinaigrette	\$22.50

Pasta & Risotto

Blue Cheese & Pear Risotto Puhoi Matakana blue cheese and caramelized pear	\$16.0/20.0
Chicken Risotto chicken breast with marinated field mushrooms finished with fresh basil and shaved parmesan	\$16.0/20.0
Handmade Gnocchi in a rich tomato ragout with fresh basil and bocconcini	\$16.0/20.0
Handmade pappardelle with spicy chorizo sausage, caramelised onion and feta in a light tomato ragout	\$22.50
Smoked Salmon saffron fettuccini with lemon, capers and dill tossed in a light white wine cream sauce	\$22.50