

Olive Menu

Tapas

Marinated Olives with goats cheese	6
Braised Pork Belly with Parsnip purée	12
Smoked Paprika squid with roasted garlic aioli	8
Garlic Prawn Cutlets with spicy chorizo	12
Spicy Italian meatballs served in a rich tomato sauce	9
Courgette & Parmesan Buñuelos (Spanish fritters)	7
Vegetarian Sardinian Ravioli	11
Selection of cheese with marinated figs and honeycomb	12

Pasta

Spaghetti and Meatballs in a rich tomato ragout	18
Chicken and Bacon Fettuccine with spinach cream sauce	20
Braised Beef Ravioli in tomato sauce	16/22
Basil Potato gnocchi with bacon and spinach cream sauce	21
Salmon Fettuccine with lemon capers and dill	16/22
Penne with chorizo, caramelised onion and feta in tomato ragout	20
Spaghetti with mussels, clams, prawns, squid and dill pesto	20
Handmade Gnocchi in a rich tomato ragout with basil and bocconcini	18

Risotto

Blue Cheese & Pear Risotto Puhoi Matakana blue cheese and caramelized pear	16/20
Chicken Risotto chicken breast with field mushrooms, basil and parmesan	17/21
Seafood Risotto with mussels, prawns, clams, squid and dill pesto	17/21

Mains

Fish of the Day Please ask your waiter	32
Chicken breast marinated with lavender, Served with char-grilled vegetables and cream sauce	27.5
Scotch Fillet with potato rosti, beetroot wafers and café de Paris butter	28
Lamb Shoulder Rack served medium with preserved lemon cous cous & Moroccan sauce	32
Braised Pork belly with parsnip purée and pomegranate jus	31

Pizza

Margherita - basil, tomato and cheese	16
Vegetarian Calzone - with spinach, nutmeg, feta and roasted parsnip	18
Chorizo - with feta olives and fresh basil	20
Puttanesca - with anchovies, capers, olives and parmesan	18
Grilled Chicken - with brie and field mushroom	20
Smoked Salmon - with prawns, capers and dill	22
Prosciutto - with goats cheese and caramelised onion	22
Moroccan Lamb - with capsicum and sun-dried tomato	22

Salads

Caesar Salad cos lettuce, anchovy dressing, bacon, olive oil, croutons, poached egg	16
Balsamic vegetables With goats cheese, mixed lettuce & roasted garlic dressing	16
Chicken Breast roasted parsnip, sultanas, semi-dried tomatoes, feta & pomegranate dressing	18
Lamb Salad Moroccan lamb with tomato, red onion, cucumber, mesclun leaves & light yoghurt dressing	22
Fish Salad slow roast tomatoes, red onion, potatoes, cos lettuce and light lemon vinaigrette	22

Sides

Rocket, walnut & Parmesan salad, preserved lemon cous cous, chips with aioli, baby potatoes, garlic bread, Garden salad, garlic green beans	7
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