

Olive Lunch 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
Arancini with basil pesto	8
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
Hand Made 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, field mushrooms, basil and shaved parmesan	17/21
Seafood Risotto with mussels, prawns, clams, squid and dill pesto	17/21

Bruschetta

Caprese bocconcini, vine tomatoes, fresh basil leaves and Olive oil	16.5
Proscuitto , Puhoi fiddlers hill goats cheese, roasted red pepper and rocket leaves	16.5
Smoked Salmon vine ripened tomato, avocado salsa and rocket leaves	16.5

Sandwich

Steak Sandwich vine tomatoes, caramelised onion, aioli & fries	18.5
Chicken Sandwich parmesan crumbed chicken, with salsa verde and fries	18.5

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
Proscuitto - 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, tomato, red onion, cucumber, mesclun & 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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