

DINNER

To Start

Warmed Olives	7
House made sourdough roll with cultured butter	4
Buttermilk fried chicken served with tamarind mayonnaise (GF)	9
Red lentil fritters with crumbed cauliflower, lime pickle and coconut yoghurt (V, DF)	15
Charred broccoli and sunflower falafel with asparagus, avocado and smoked gouda (Vv)	15
Waitoa free range chicken liver pate with pear chutney, spiced peanuts and crostini (GF*)	16
Salmon and ginger raviolo, blood orange and fennel compote with beurre rouge	19
Olive's platter with a selection of cured meat, cheese, olives, smoked fish and Jamie's daily creations (for two)	32

To Follow

Hand cut breadcrumb pasta, spring vegetables, stracciatella and a herb butter (V)	27
Parkvale mushroom pie with pine nut gremolata and cauliflower demi glace (Vv)	26
Crispy skin fish with Bream Bay scallops, peas, pancetta and grilled lemon (GF)	34
Pan seared lamb backstrap with braised shoulder koupe, pistachio yoghurt and baby carrots	35
Spiced duck breast and confit leg with a parsnip and agrodolce ginger salad	36
Chargrilled scotch fillet with fried gnocchi, vine tomatoes and a mustard cress salad with crispy quinoa (GF*)	38
Fries with tarragon mayonnaise	4.5
Mixed leaves and soft herbs	7
Grilled asparagus with brown butter vinaigrette and almonds	8

Vv= vegan, V= vegetarian, DF= dairy free, DF*= available as DF GF= gluten Free, GF*= available as GF

Olive.

Menu prepared by James Morgan and Andrew Liddell