

BRUNCH Menu may change due to chef's imagination or seasonal produce

Olive's bircher muesli, seasonal fruit, yoghurt	13
Free-range eggs, your way, on sourdough	9
Eggs Benedict with ham on muffins	16
Florentine with spinach on muffins	15
Montreal with house smoked salmon on muffins	19
Olives works with eggs on sourdough toast, bacon, sausage, house-made hash brown, slow roast tomato, mushrooms, spinach and hollandaise	23
-Vegetarian and Vegan works	19
Soup of the day	15.5
Tiramisu waffles with boysenberry compote, vanilla mascarpone and coffee syrup	16
Pumpkin and sunflower seed risotto with fragrant spices, cauliflower, kumara and cashew butter	16.5
Autumn beetroot tart with caramelised shallots, whipped feta and toasted walnuts	19
Buttermilk fried chicken with jalapeño, potato rosti and a ranch dressing	20
Pan roasted fish with saffron risoni, pistou yoghurt and a roasted capsicum salad	23
Austrian "Wiener schnitzel" served with sauteed mushroom, chard and parmesan add a fried egg	21 2
Sirloin steak with potato three ways and a parmesan and rocket salad	23
Fries / Salad	4.5 / 6

Big Brekkie and a Brew!

Olive Works & a coffee / half pint, 20 / 22

Every Monday 8am-3pm

Something to kick start the day.....

Smoothie	9	Olive Bloody Mary	12
Mimosa	12	Classic Bellini	12
Aperol Spritz	14	Campari Spritz	14

Olive.

DRINKS

BOTTLED DRINKS

Allgood Sparkling Blackcurrent	6
Allgood Sparkling Blood Orange	6
Lemmy Lemonade	6
Karma Cola	6
Gingerella	6
Hardieboys Ginger Beer 0.7%	6
Hardieboys Dry Ginger Beer 0.7%	6
Almighty Beetroot, Blackcurrent & Ginger	6.5
Almighty Carrot, Orange, Turmeric	6.5
Six Barrel Soda Co. salted cucumber & mint	6.5
CoAqua Coconut Water 250ml	5

COLD DRINKS

Orange juice	6
Apple, Cranberry, or Tomato Juice	5
Lemon, Lime & Bitters	5
Soda, Lime & Mint	5
Antipodes Sparkling Water	
1 Litre	10
500ml	6

Olive.