

DINNER Tues-Saturday from 5.30pm

To Start

Warmed Olives	8
Pumpkin Seed and Treacle Sourdough – whipped olive oil (vv, nf)	4 / slice
Olive's Vegan Anchovies – whipped avocado, tomato salsa, toasted sesame & crostini (vv, nf)	18
Pork Belly Croquettes – pickled mustard seeds, plum relish, smoked parmesan (nf)	16
Salmon Tartare – horseradish crème fraiche, charred lime vinaigrette, macadamia crumb (gf, df*, nf*)	22
Gremolata Crumbed Sweet Peppers – stuffed with cashew mozzarella, quinoa, marinated dates, harissa yoghurt (vv)	19

To Follow

Summer Vegetable Tart – chargrilled zucchini & eggplant, pinenut vinaigrette, aged balsamic, goat's cheese & green tomato chutney (v, vv*)	33
Risotto of Sweetcorn – peas & basil, sauteed swiss brown mushrooms, porcini oil & thyme (vv, nf, gf)	33
Smoked Fish Tortellini – cauliflower purée, peanut dukkah, lemongrass & turmeric broth	38
Roasted Coastal Spring Lamb Rump – steamed broccolini, sauteed kumara, citrus fruits, marinated feta, pancetta and a cumin sauce (gf*, nf)	38
Chargrilled Fillet of Beef – hand cut chips, bone marrow vinaigrette, gremolata (nf, gf, df)	42
Fries with Aioli (gf*, df, nf)	5
Rocket Salad – pear, blue cheese & walnuts in a balsamic dressing (gf, v, nf*, df*)	10
Seasonal Vegetables	10

vv= vegan, v= vegetarian, gf= gluten free, nf = nut free, df = dairy free, *= available as

Olive.

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