DINNER *Please note our menus change often so some of these dishes may differ to what we currently offer

To Start

Warmed olives	8
Pumpkin seed and treacle sourdough with whipped olive oil (vv, nf)	4 per slice
Courgette fritters on a roasted eggplant puree, fermented hot sauce (vv, gf nf)	14
Smoked white fish carpaccio, saffron and ginger essence, crispy wakame, lime vinaigrette $(df, g$	gf, nf) 20
Bloody Mary gazpacho, Heirloom tomatoes, basil & pistachio parfait, crispy shallots (vv, gf)	19
Slow cooked pork belly, pickled vegetable crudité, ricotta, puffed wild rice & watercress (gf, nf, df [*])	20
To Follow	
Crispy parmesan polenta cake with fresh Stracciatella cheese, walnut pesto, sautéed oyster mushrooms & broccolini $(g\!f\!,v)$	30
Chargrilled asparagus with house made cashew mozzarella, southern fried cauliflower, burnt dressing, tamari nuts, sorrel and watercress (vv, nf^{s})	lemon 30
Pan fried fillet of salmon on a macadamia and baby spinach risotto finished with sauce Veroni (nf [*] , gf)	ique 39

Chargrilled fillet of beef with a baked potato and anchovy terrine, spiced pumpkin cream finished with a bone marrow vinaigrette (gf, nf*) 42

Roasted lamb rump with sauteed gnocchi in peas & pancetta, pink grapefruit & finished with herbs de Provence (nf) 35

Fries with aioli (gf ^g , df, nf)	4.5
Salad of rocket, 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



OUR WEEKLY DEALS

Tuesday	3 unique courses for \$50
Trio	Every Tuesday from 5:30pm
Olive at home menu	Enjoy some of our great Olive meals at home by purchasing our pre made meals either delivered or picked up. Check out our menu online www.oliverestaurant.co.nz/order-online

Our Weekly Deals

Brekkie & a Brew	Olive Works & a coffee or half pint \$23 / \$25 -Vegan or Vege works \$20 / \$22
	Every Monday
Pasta la Vista	Our pasta of the day & a glass of wine \$25
	Monday – Friday II-3
Tuesday Trio	3 unique courses for \$50
	Every Tuesday from 5:30pm

