

## Lunch \*Please note our menu changes often so some of these dishes may have changed

Free-range eggs on sourdough (gf*)	10.5
Eggs	
Benedict with ham and hollandaise on muffins (gf*)	17.5
Florentine with spinach and hollandaise on muffins (v, gf*)	17.5
Montreal with house smoked salmon and hollandaise on muffins (gf*)	21
Olive works with poached eggs on sourdough toast, bacon, sausage, house-made hash brown, slow roast tomato, mushrooms, spinach and hollandaise (v*, v*)	25 22
Courgette fritters with an Heirloom tomato salad, basil & pistachio parfait and a Bloody Mary gazpacho (vv, gf)	21
Smoked Awatoru Tuna pastrami, with a spinach and mascarpone croque monsieur, fennel and daikon salad, Dijon mustard (nf)	24
Slow cooked pork belly with a pickled vegetable crudité, ricotta, puffed wild rice & watercress finished with a black pudding and apple chutney (gf*, nf, df*)	24
Chargrilled asparagus with housemade cashew mozzarella, southern fried cauliflower, burnt lemon dressing, tamari nuts, sorrel and watercress (vv, nf*)	24
Olive's Burger: Beef patty with tongue bacon, pickles, green peppercorn BBQ sauce, smoked cheddar, lettuce & mayo in an AroBake horopito brioche bun. Served with prawn & soy crackers, seaweed salt (df*, gf*, nf)	23
Fries (v, df) / Salad (vv, gf)	4.5 / 6

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

*Ask your friendly waitstaff for our delicious sweet options to finish your meal*

### Something to kick start the day.....

**Smoothie 9.5    Mimosa 11    Classic Bellini 12    Bloody Mary 15**

# Olive.