

DRAFT



For catering and booking enquires call us at
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APPETIZER

Herb Bruschetta (4 pieces) (VG) <i>fresh cherry tomatoes, basil, feta cheese drizzled with oregano and evo</i>	\$10.90
Salmon Bruschetta (4 pieces) <i>smoked salmon with avocado, fresh cherry tomatoes, basil and evo</i>	\$11.90
Grilled Haloumi Cheese (GF/VG) <i>drizzled with lemon olive oil and oregano</i>	\$15.90
Chicken Dumpling <i>with forest black pepper tomato sauce</i>	\$13.90
Chicken Tikka <i>served with mint yoghurt and pita bread</i>	\$14.90
Garlic Prawns (GF) <i>tiger prawns flamed in a creamy white wine sauce, served with rice</i>	\$15.90
Saganaki Prawns (GF) <i>tiger prawns cooked in a traditional napolitano sauce with feta cheese topped with fresh basil, served with rice</i>	\$17.90
Salt and Pepper Squid <i>served with lime & sweet chili mayonnaise dipping sauce</i>	\$17.90
Dip Platter <i>homemade tarama, tzatziki and beetroot dip with pita bread</i>	\$17.90
Antipasto Platter of the Day (Ideal for Two)	\$22.90

SALAD

Garden Salad (GF/VG)	\$10.90
Greek Salad (GF/VG)	\$12.90
Caesar Salad	\$12.90

Add Chicken \$4/ Smoked Salmon \$5

CHICKEN/ MEAT

Chicken Satay <i>chicken breast in a creamy satay sauce, served with rice</i>	\$20.90
Grilled Lemon Chicken <i>marinade with herbs and lemon olive oil</i>	\$20.90
Chicken Boscaiola <i>chicken breast with sautéed bacon, mushrooms & green peas in a creamy white sauce</i>	\$22.90
Homemade Moussaka <i>traditional greek dish with layers of eggplant, potatoes, beef mince topped w/creamy béchamel sauce and grilled with cheese</i>	\$26.90
Homemade Italian Lasagna	\$22.90
Oliva BBQ Pork Ribs <i>marinated in a special bbq sauce</i>	\$33.90
Veal Saltimbocca <i>veal wrapped with prosciutto in a sage white wine sauce</i>	\$26.90
Lamb Souvlaki <i>served with pita bread and side tzatziki</i>	\$31.90
Grilled Mediterranean Lamb Cutlets	\$32.90
Scotch (300gms)	\$30.90
Rump (300 gms) <i>(lamb cutlets, scotch and rump are served with sautéed mushrooms in a red wine served with choice of gravy/ peeper and mushroom sauce)</i>	\$23.90

*EVO – EXTRA VIRGIN OLIVE OIL GF = GLUTEN FREE

SEAFOOD

Grilled Sword Fish <i>served with onion, capers, garlic & fresh cherry tomato</i>	\$32.90
Grilled Salmon <i>grilled salmon with prawns, asparagus with creamy saffron sauce</i>	\$33.90
Whole Baby Snapper <i>tin foiled baby snapper with onion, capers, olives, garlic and fresh cherry tomatoes</i>	\$33.90
Garlic Prawns (GF) <i>tiger prawns flamed in a creamy white wine sauce, served with rice</i>	\$25.90
Saganaki Prawns (GF) <i>tiger prawns cooked in a traditional napolitano sauce with feta cheese topped with fresh basil served with rice</i>	\$27.90
Salt and Pepper Squid <i>served with lime & sweet chili mayonnaise dipping sauce</i>	\$32.90

PASTA

Boscaiola <i>sautéed bacon, mushrooms & green peas in a creamy white sauce</i>	\$19.90
Meatball <i>meatball cooked in a tomato bouillabaisse</i>	\$20.90
Prawn and Spinach <i>tiger prawns with baby spinach in a white wine sauce</i>	\$22.90
Seafood Marinara <i>calamari, prawns, salmon, fish, mussels in a creamy napolitano sauce</i>	\$24.90

(All the above pastas come with the choice of Spaghetti or Tagliatelle)

Ravioli (VG) <i>spinach and ricotta cheese ravioli in a creamy napolitano sauce</i>	\$22.90
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HOMEMADE GNOCCHI

Boscaiola <i>sautéed bacon, mushrooms & green peas in a creamy white sauce</i>	\$21.90
Gorgonzola <i>asparagus w/ creamy gorgonzola sauce</i>	\$21.90
Crab Meat <i>crab meat with cherry tomatoes in a creamy white wine sauce</i>	\$25.90

RISOTTO

Vegetarian Risotto(GF)	\$18.90
Saffron Seafood Risotto (GF)	\$28.90

SIDES

Chips	\$6.00	Salad (GF)	\$5.00
Mash (GF)	\$5.00	Rice (GF)	\$4.00
Vegetables (GF)	\$5.00	Pita Bread	\$4.00

DESSERT

Homemade Galaktoboureko	\$10.00
Homemade Pannacotta	\$10.00
Homemade Tiramisu	\$12.00
Homemade Baklava	\$12.00
Gelato	\$12.00

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