



BAR OLIVETTE

SPEAKEASY

NIBBLES

Please discuss any dietary requirements with wait staff

ZUCCHINI FRIES

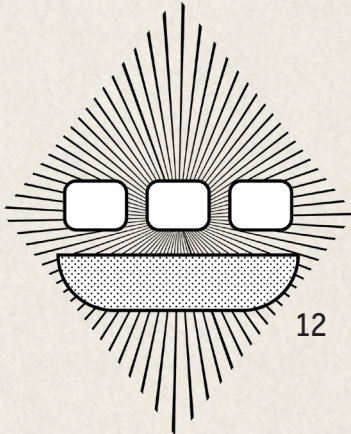
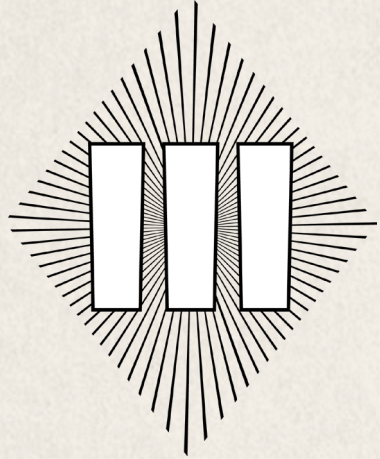


Served with a generous shaving of parmesan and your choice of lime mayo or green goddess sauce.

Extra Sauce:

Lime Mayo	4
Green Goddess	4

17



12

CRISPY SUSHI RICE



Pulled Chicken, Chilli, House Mayo, Crispy Sushi Rice, Avocado, House Soy Dipping Sauce.

This dish? It's so good, it ought to be outlawed. One taste and you'll be hooked, but trust us, one portion won't be enough. Prepare for love at first bite, darling.

BAO BUNS

Pulled Pork - Crunchy Slaw - House Hoisin Glaze

Soft buns in your mouth. Packed full of delicious pulled pork and our house made hoisin sauce. Bought individually, choose your amount, go wild darling!

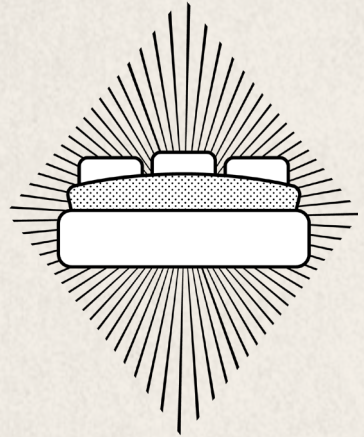
9 Each



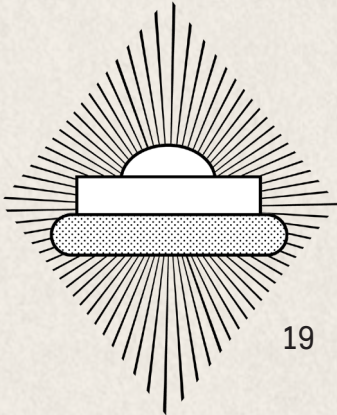
CEVICHE

King Fish - Clarified Tomato Water - Basil Oil

Our take on ceviche. This dish ages back to the 1800's and since then, many cultures have put their own twist on it. We combine the traditional ceviche recipe with a modern twist of our own. Serving it on a butter emulsion, made with clarified tomato water. Adding an extra Unami dynamic.



14



GOCHUJANG STEAK TARTAR

Beef Fillet - Fermented Chillies - Potato Rosti -
Lemon

Our twist on a French classic. Local beef fillet, mixed with our own crafted tartar recipe. All the usual suspects with a little spicy kick, served on a homemade potato rosti.

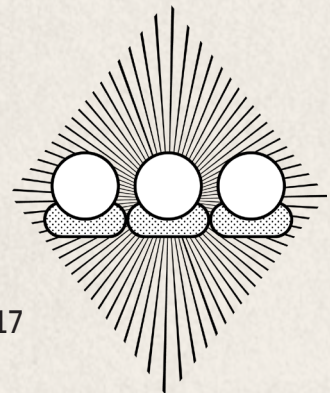
19

ARANCINI

Pumpkin, Mushroom & Telaggio - Bacon &
Garden Pea.

Served with homemade pesto & Truffle Mayo.

A Sicilian staple. Arancini are beautiful balls of risotto, stuffed, rolled in breadcrumbs and deep-fried. What could be more delicious, old sport? We serve up two delicious contrasting flavours for you to indulge in.

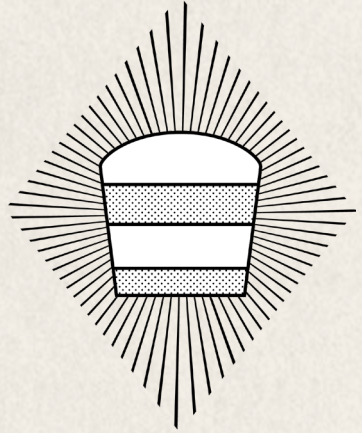


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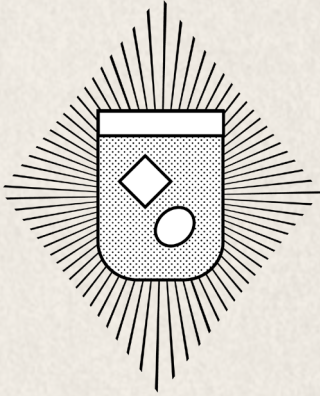
TERRINE

Meat Terrine - Light Rye - Whipped Butter - House Pickles

We like to keep our dear guests intrigued and therefore our terrines are ever changing. Please ask a member of the team for today's taste. All terrines are made using the freshest and most locally sourced ingredients we can get our hands on.








17



OLIVES & FETA

House marinated locally picked olives.

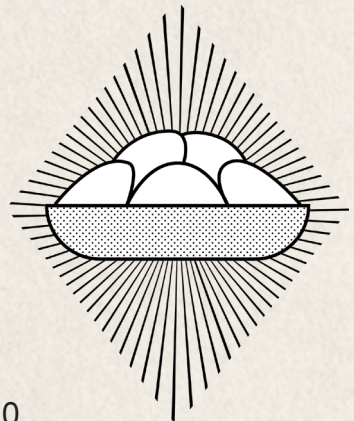
Olives, Feta & Bread   15
 Olives    10

CRISPS'N'DIP



Hand Cut Salted Crisps - Salsa Roja - Green Goddess Dip

A little peckish, pal? Snack on some salty crisps and our two popular homemade sauces. Definitely not a ploy to make you thirsty for more delicious cocktails.



10



BAR OLIVETTE

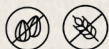


COMMUNAL



FEASTINGS

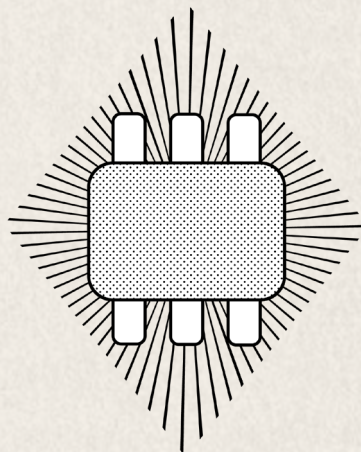
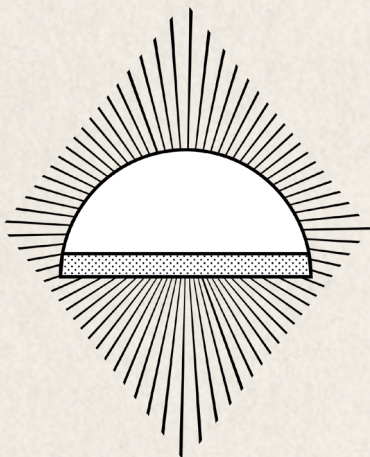
CARNITAS TACOS



Pork Shoulder - Arbol Chilli - Authentic Taco's
- Homemade Pineapple Salsa

Si Amigo. The ultimate dish, made for sharing. We cook the pork overnight in authentic Mexican spices to achieve succulent texture and flavours. Served with three tacos, two homemade salsas, one spicy and one utilising waste pineapple from our famous 3 Mile Limit cocktail.

24



SHORT RIB





Slow Cooked Short Rib - Chimichurri - 3 Salts



Get down and dirty. There's no glamorous way to eat our slow cooked short rib. A cut best known for its tenderness, being rich and meaty flavour. Meat lovers be aware, so good you'll struggle to share. Served with our punchy homemade chimichurri.

65 Includes 1 side

HOMEMADE PIES

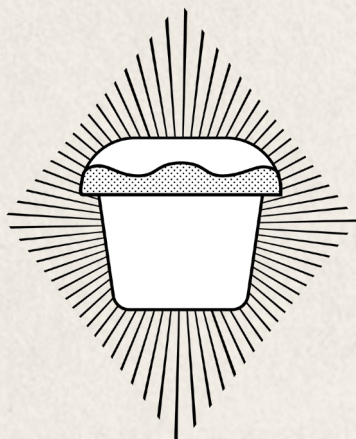
Chicken + Leek 

Steak + Red Wine 

Porcini Mushroom + Truffle  

Not one but two different pies. Because, why not? Made freshly by our wonderful kitchen pals. Choose any two that tickle your fancy, old sport.

26



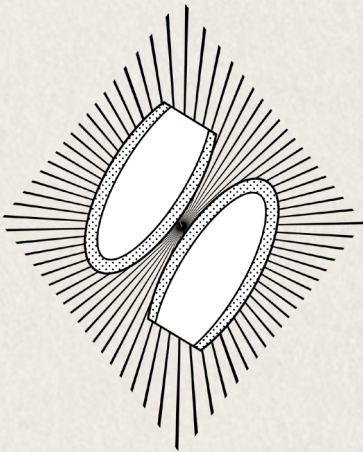
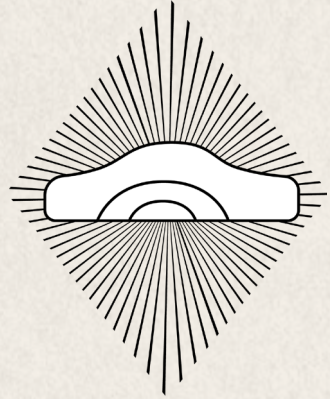
VIETNAMESE SALMON



Salmon Fillet, Vietnamese Salad, Mr. Lum Sauce.

I know what you're thinking, fish dish in land? Don't worry pal, we know people who know people. Fresh salmon caught and served within a day of catch. Served on a banana leaf Vietnamese style.

65 Includes 1 side



GRILLED ZUCCHINI WITH YOGHURT AND TAHINI



Zucchini - Yoghurt - Tahini - Roasted Cashews - Chilli Oil

Roasted then charred, in case you didn't know, we love a zucchini here at Olivette.

This dish serves as a meal itself or great as side with one of our more meaty dishes.

22

SIDES

Smashed Potatoes			12
Roasted Pumpkin			12
Roasted Baby Carrots			13
Grilled Zucchini			13



BAR OLIVETTE

WISEGUY'S

SELECTION

WISEGUY'S SELECTION

A selection of cheeses and meats served with an array of house accoutrements.

Think you're a wiseguy huh? Pick your feast below or ask our staff to give a helping hand.

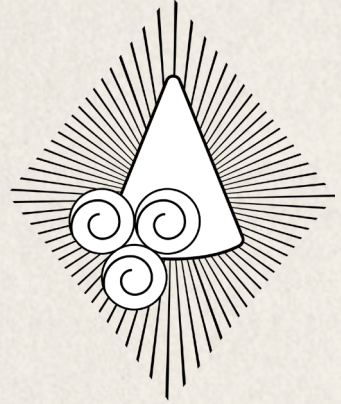
2 Board - 30

3 Board - 40

4 Board - 50

5 Board - 60

6 Board - 70



MEATS (50gm)

Wagyu Bresola

Soperessa Vincentia

Proscuitto di Parma

Knights Terrine

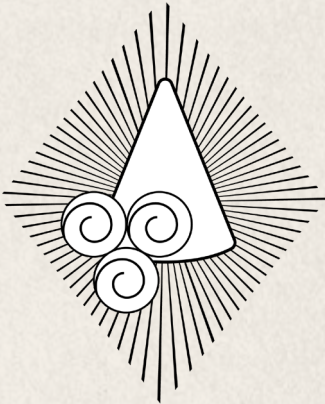
CHEESES (50gm)

Cropwell Bishops Stilton

Jack's Club Cheddar Mature English

Mon Pere Brie

Taleggio



GOLDEN UNDERGROUND GRAZING BOARD

An accoutrement of 5 meats, 3 cheeses, local olives, house pickles, chutneys, light rye.

Features the delectable selection of meats and cheeses, along with Knights Terrine and selected cured meats.

80

All boards can be done both nut and gluten free
Please discuss any dietary requirements with wait staff





BAR OLIVETTE



SWEET



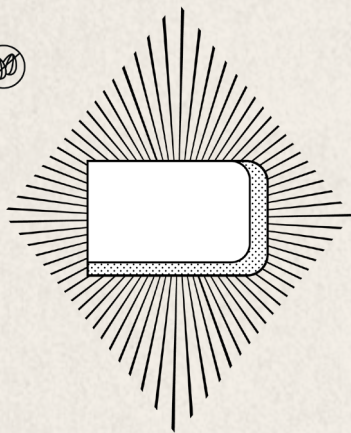
ENDINGS

Available from Open - 930pm

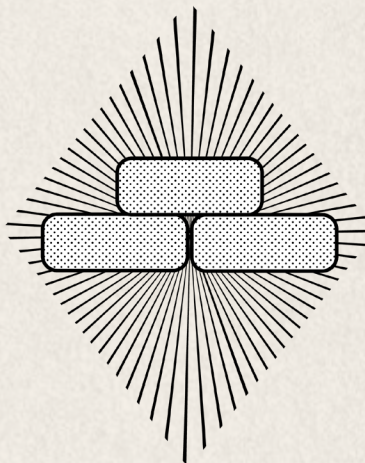
NEW YORK CHEESECAKE

Cream Cheese, Sponge Cake, Madagascan Vanilla.

Born in the 1950's. This is the elite, pure and classic recipe of the one and only New York Cheesecake. Cooked in a water bath and then aged for 2 days to achieve an unbelievable flavour. Balancing the ropes of decadency and fluffy lightness. Are you seduced, darling?



15



CAM'S BOUJEE BROWNIE

Dark Chocolate, Raspberries, Caramelised White Chocolate.

Cam's hand crafted brownie, tailored to the heart of a chocolate fiend. The perfect balance of decadence, sharpness and gooey-sticky-love. Made for NOT sharing.

15





BAR OLIVETTE

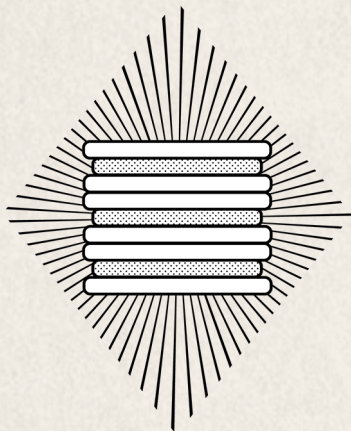
LATE NIGHT

MUNCHIES

BOSS MAN TOASTIES

Heard you were hungry, pal? As the clock ticks toward midnight, what else you want but a top-notch, fully loaded toastie? Our Boss Man doesn't play around when it comes to the munchies. He's whipped up a lineup of wickedly funky toasties to grub on deep into the night.

Pick your flavour, capisce?




The Kulafofsky  19


Rye, Pastrami, Swiss Cheese, Sauerkraut.

Tony Provolone   18

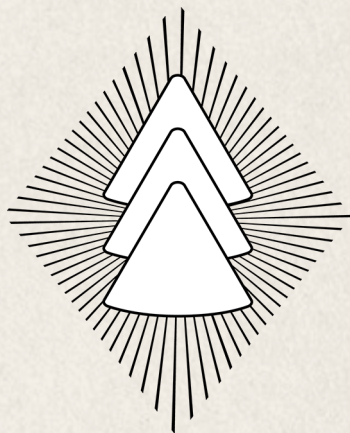
Rye, Three Cheese, Caramelised Onion

The Blind Pig  19



Rye, Pork Shoulder, Nanny Carmel's Apple Sauce

Trouble in Chinatown  19

Rye, Gochujang Chicken, Dipping Sauce



FULLY LOADED NACHOS

Tortilla Chips with your choice of topping  

Mexican Spitroast 25

Pulled Pork, Cheese and House Salsa

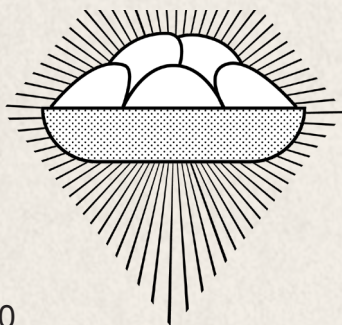
The Not-So-Wiseguy 20

Just Cheese and Salsa Baby

CRISPS'N'DIP

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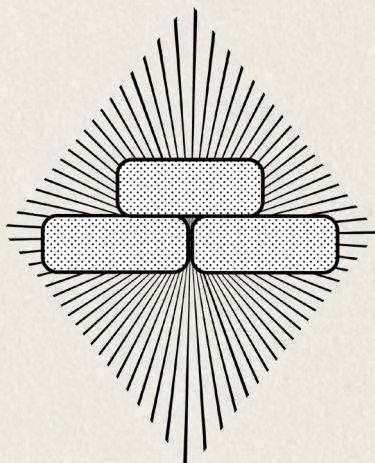


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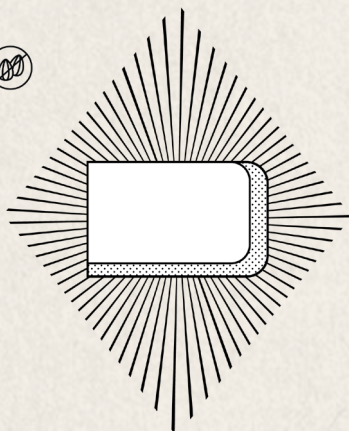


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15

BAR OLIVETTE

OLIVETTE

FAMILY

SoHi



FIRST RIDGE

HANDMADE IN THE RIVERINA
RIVERINA GIN
COUNTRY SPIRIT
ESTD. 2020

Knights
inspired by food

