



MENU

Uliveto focuses on creating a memorable dining
experience for you,

or when you have group parties, corporate lunches,
Christmas parties, celebrations and family gatherings

2% SURCHARGE ON ALL CARD PAYMENTS

CAKEAGE FEE \$20

NO SPLIT BILLS | NO BYO

ALL FOOD ALLERGIES MUST BE NOTIFIED TO STAFF

VEG=Vegetarian VG=Vegan GF=Gluten Free DF=Dairy Free

ENTREE



Garlic Bread VEG	12
Sourdough, garlic butter, parmesan cheese	
Salt and Pepper Calamari	24
Fried calamari, pepper, lemon aioli	
Bruschetta VEG, DF	18
Tomato, onion, basil, oregano, basil oil, sourdough bread	
Chilli Tiger Prawn GF	24
Tiger prawn, heirloom tomato, garlic, chilli, basil, garlic bread	
Halloumi Fries	17
Fried halloumi, minted yogurt, pomegranate pearls	
Chicken Wings (6 pcs) DF	18
White sesame, spicy mayo	
Uliveto Arancini (3 pcs) VEG	18
Triple mushroom, green peas, parmesan, truffle aioli Extra Arancini \$6	
Italian Meat Ball (4 pcs)	24
Home made meatball (Beef and pork), peas and garlic bread	
Cured Salmon DF, GF	24
Lemon pickle, caperberries, wasabi	
Cheesy Garlic Pizza VEG	22
Garlic, parsley, oregano	
Shared Board (For Two People)	39
Ham, salami, prosciutto, olives, stuffed red pepper, pickles, grissini sticks, sourdough bread, burrata cheese	

PASTA



***PASTA CHOICES: Fettuccine/Spaghetti/Penne/pappardelle
/Gnocchi \$4 extra***

ALL PASTA INCLUDE WHITE WINE

Carbonara Fettuccine Bacon, chicken, garlic, parsley, creamy sauce, parmesan	29
Spaghetti Bolognese Beef Bolognese, parsley, parmesan	30
Lamb Raghu Pappardelle Slow braised lamb, sugo sauce, peas, chilli, parmesan, parsley	32
Prawn Gnocchi Prawns, cherry tomato, spinach, pink sauce, parmesan	33
Spaghetti Marinara DF Mixed seafood, preserved lemon, garlic, red sauce	35
Aglio E Olio DF Tiger prawn, crabmeat, garlic chilli, preserved lemon, olive oil, rocket	38
Ravioli VEG Ricotta and sundried, sage, burnt butter, almonds, rocket	30
Polpette Pasta Homemade beef meat ball, peas, grated parmesan	32
Pesto Pasta VEG Pesto sauce, spinach, cherry tomato, semidried tomato, dash of cream *Add on: Buratta \$8	27
Beef Lasagna Homemade beef lasagna, side green salad	30

PIZZA



ALL OUR PIZZA ARE HANDMADE AND STONE BAKED

50cm Long Pizza

One Style \$60 / Two Styles \$65

Meter Long Pizza

One Style \$120 / Two Styles \$130 / Three Styles \$140

Margherita VEG San Marzano tomato, buffalo mozzarella, basil	24
Vegetarian Pizza VEG San Marzano tomato, Fior Di latte, red onion, capsicum, cherry tomato, spinach, mushroom, olives	26
Hawaiian Double smoked ham, pineapple, San Marzano tomato, mozzarella	25
Spinach Feta and Mixed Olives Pizza VG Pesto base, spinach, Feta, olives	27
Truffle (White Base) White Base, roasted mushroom, pancetta, buffalo mozzarella, fresh basil	27
Chicken Supreme San Marzano tomato, mozzarella, red onion, capsicum, chicken, olives, pineapple, peri mayo sauce	27
ITALIAN Meat Ball Pizza San Marzano tomato, Fior Di latte, capsicum, peas, basil, grated pecorino	30
Meat Lover BBQ sauce Base, Fior Di latte, San Marzano tomato, salami, chicken and chori	28
Diavola Tomato base, Fior Di latte, Italian hot salami, olives, Calabrian chilli, San Marzano tomato, fresh basil	28

RISOTTO



Triple Mushroom Risotto VEG, GF

30

Shitake mushroom, button mushroom, oyster mushroom,
dash of cream, parmesan, parsley

*Add on: Chicken \$4

Salmon Scallops' Risotto GF

35

Fresh salmon, scallops, white wine, fried prosciutto, preserved lemon, pink
sauce

BURGER



Fried Chicken Burger with Chips

22

Fried chicken, Asian slaw, siracha aioli

Beef Burger with Chips

24

Wagyu beef patties, lettuce, tomato, cucumber pickle, onion, American cheese,
tomato sauce

*Add on: extra pattie with cheese \$8

MAINS



Grilled Barramundi Fillet	GF, DF	37
Roasted capsicums, olives, mixed leaf, orange segments, salsa Verde, lemon		
Grilled Salmon Fillet	DF	37
Seasonal vegetables, lemon butter sauce		
Grilled Steak (300g)		45
Premium New York beef with chips, salad and peppercorn sauce		
Short Beef Ribs		45
Slow cooked beef ribs with chips and salad		
Chicken Parmigiana		32
Crumbed chicken breast, ham, nap sauce, mozzarella, grana Padano, cabbage slaw and chips		
Lobster Lemon Butter		
Served with chips, garden salad, lemon garlic butter sauce	48(Half) / 85(Full)	
Seafood Platters (Dinner Only)		90
Pan seared barramundi (or salmon), grilled tiger prawns, mixed seafood bowl, soft shell crab, calamari with chips and salad		
*Add on: half lobster \$35 / whole lobster \$60		
Slow Braised Pork Belly		32
Apple sauce, saffron mash, seasonal vegetables, pomegranate red wine reduction		
Confit Duck Leg		32
Couscous summer salad, pomegranate red wine reduction		

LUNCH SPECIAL

(12-2PM) Monday to Friday



Sweet Potato Chips Chips with spicy aioli	13
Pastrami Reuben Sandwich with Chips Pastrami, swiss cheese, sauerkraut dill pickle, Russian sauce	15
Chicken Sandwich with Chips Crispy chicken breast, mixed green salad and mayo	17
Chicken Schnitzel Schnitzel with chips and salad	18
Sizzling Chicken or Beef Steak Pasta Sizzling napolitana pasta, seasonal veggies	20
Grilled Barramundi or Salmon Fillet Barramundi/Salmon with chips and slaw salad Adds on: mash potato \$5 / extra veggie \$4	21
Veggie Magic Burger Smoky kale and quinoa patties with mixed salad, homemade tomato relish, mushroom, aioli	17
Battered Barramundi/Grilled Barramundi Burger Mixed leaf, pickle cabbage, onion, tartar and hoisin sauce	19
Battered Fish and Chips Battered saltwater barramundi with chips	19
Crispy Fish Tacos Fish and pickle cabbage, hoisin sauce, tomato, onion, salsa	18
Chicken Caesar Salad Baby cos lettuce, crispy bacon bites, croutons, shaved parmesan, boiled egg	19
Uliveto Chicken or Smoked Salmon Salad Grilled chicken or smoked salmon, quinoa, mixed Leaf, tomato, cucumber, onion, almonds, pomegranate, fetta	20/23
Napolitana Pasta	18
Pesto Pasta VEG	18

PREMIUM SET MENU



\$80.00/PERSON
CHOOSE 1 ITEM FROM EACH CATEGORY

ENTREE

Garlic Bread
Halloumi Fries

MAINS

Carbonara Fettuccine
Spaghetti Marinara DF
Lamb Raghu Pappardelle
Meat Lover Pizza
Marinara Pizza
Grilled Salmon Fillet DF
Grilled New York Steak (300g)

DESSERT

Affogato
Mix Berries Panna Cotta
Apple Crumble with Gelato Ice Cream

DRINKS

A Glass of House Wine, Bottled Beer or Soft Drinks

(Functions and parties are welcome)

PIZZA



Crudo and Rucola	28
Fior di latte, san danielle prosciutto, shaved parmesan, rocket	
Gambier	30
San marzano tomato, mozzarella, prawns, garlic, chilli, cherry tomato	
Marinara Pizza	35
San marzano tomato, fior di latte, mixed seafood (prawns, calamari, mussels, lobster), chilli, lemon, rocket	
Lobster and Scallops (Served in 13 inch only)	39
White base, fior di latte, chilli, garlic, scallops, lobster, sliced lemon, heirloom tomato	

SALAD & SIDES



Bowl of Chips	10
Served with tomato sauce	
Seasonal Vegetables	12
Sweet potato chips	13
Greek Salad VEG, GF	22
Mix leaf, tomato, cucumber, onion, olives, feta cheese	
Uliveto Chicken Salad DF	25
Chicken tenderloin, mixed leaf, almonds, quinoa, cucumber, pomegranate, tomato, onion	
Tomato Burrata Salad VEG, GF	25
Heirloom tomato, aged balsamic, basil, toasted sourdough	
Salmon Salad GF, DF	32
Mix leaf, shaved fennel, orange segments, pine nuts, dried cranberries, sweet potato mash	

KIDS MEALS

(Kids under 12)



Kids Fish and Chips	15
Chicken Nuggets with Chips (6 pc)	15
Kids Pasta	15
Napolitana *Add on: Chicken \$4	
Cheese Burger	15
Beef pattie, American cheese, tomato sauce	

DESSERT



Tiramisu	15
Berries conflict, seasonal fruit	
Mix Berries Panna Cotta	14
Affogato	14
Two scoops of vanilla gelato with coffee *Add on: frangelico/kahlua \$6	
Triple Chocolate Skilled with Gelato Ice Cream	16
Apple Crumble with Gelato Ice Cream	16
Uliveto Gelato Ice Cream Burger	12
Warm brioche bun and choice of Gelato	
Gelato: One Scoop/Two Scoops/Three Scoops	6.50/8.50/10.50
Gelato Choice: Hazelnut/Salted Pistachio/Rainbow/Vanilla Bean/ Chocolate/Cookies and Cream/Mango/Passionfruit/Biscoff	

DRINKS



Italian Coffee

Flat White, Cappuccino, Latte, Short Black, Long Black / \$5.00(S) \$5.50(L) \$6.50(J)
Double Espresso, Mocha / \$5.00
Hot Chocolate / \$4.50(S) \$5.00(L)
Chia Latte / \$5.00

Tea

Lemongrass & Ginger Tea, English Breakfast Tea, Jasmine Tea / \$6.00

Cold Drinks

Uliveto Iced Coffee (Coke, Espresso) / \$9.00
Iced Latte, Iced Black, Iced Mocha, Iced Chocolate / \$6.50
Iced Chai Latte, Iced Matcha Latte/ \$6.50

Fresh Juice

Orange, Pineapple, Apple, Carrot / \$8.50
Mixture Juice with Ginger / \$9.50

Fruit Smoothie

Mango, Banana, Mix Berries, Tropical Mix / \$12.00

Milkshakes

Ice Cream & Milk
Flavors: Chocolate, Strawberry, Vanilla, Caramel / \$12.00

Soft Drinks

Moda Sparkling Water (750ML) / \$7.00
S. Pellegrino Sparkling Water (1L) / \$11.00

Coke, Coke Zero, Sprite, Fanta, Bottle Water, lightly Sparkling Water / \$5.50

Bundaberg: Ginger Beer, Guava, Lemon Lime Bitters, Passionfruit / \$6.50

Italian Beverages

Sanpellegrino (Chinotto, Aranciata, Limonata) / \$6.50

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