



OLIO EXPERIENCE

— 9-COURSE TASTING MENU —

A curated journey through Olio's signature dishes, celebrating Italian tradition with contemporary techniques.

\$80PP - MIN 2 PAX



STUZZICHINO

Chef's daily creation

SMOKED BURRATA

Zucchini alla scapece, lemon, toasted pistachios, basil, evoo

CARBONARA ARANCINO

Carbonara style, guanciale, pecorino cheese

TONNARELLI

Squid-ink pasta, blue swimmer crab, spicy pork nduja, prawn bisque

TOMATO, CELERY & BASIL SHOT

A refreshing shot of tomato, celery & basil, served on a crisp faux bruschetta to cleanse the palate

CATCH OF THE DAY

Pan-seared local catch, potato & leek parmentier, zucchini alla scapece

GUANCIA DI MANZO

Slow-cooked beef cheek, truffle mash, crispy parsnip, green peas, beef jus

TIRAMISÙ

Classic Italian tiramisù, coffee, mascarpone, cocoa powder

PETIT FOUR

Chef's seasonal selection



BREAD & FOCACCIA +10

Evoo, tomato butter

This menu is available for online bookings only.

Please inform our staff of any allergies or dietary requirements. A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.