Rosemary focaccia, brown butter hummus, crispy chickpeas (V)	8ea
Coffin bay oyster, spicy margarita dressing (GF)	6ea
Chicken cotoletta sando, pancetta, asparagus tartare	13ea
Duck cigar, labne, za'atar, honey	15ea
Zucchini chips, whipped feta, oregano (GF, V)	17
Watermelon carpaccio, buffalo feta, dehydrated olives, pickled shallot, mint (V, GF)	18
Fried feta, honey, sesame, fermented chilli (GF, V)	21
Cumin & carraway Wagyu beef skewers, lemon (4) (GF)	27
Spencer Gulf prawns, caper butter, charred lemon (3) (GF)	29
Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)	29
Harissa eggplant, roast capsicum hummus, pomegranate, pistachios (Ve, CN)	35
Roast Za'atar chicken, ajo blanco, grilled asparagus, paprika oil (GF, CN)	39
Ricotta gnocchi, pork & fennel sausage ragu, cavolo nero	39
Grilled Swordfish, burnt spring onion butter, corn puree, almonds (CN)	44
12 hour slow roast lamb shoulder, heirloom tomato, cumin yoghurt, mint salsa (GF)	58
Green beans, saffron, hazelnut, goats curd, barberry agrodolce (CN, GF, V)	16
Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)	16
Patatas bravas (V, GF)	19
Bougatsa; vanilla semolina custard, filo, blood orange syrup (V)	13
Basque cheesecake (GF)	14
Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)	15

Aperitivo Hour

Monday to Saturday
4pm - 6pm
+
All Day Sunday

$12 Limoncello Sorbet Spritz

$2 Natural Oysters

Olive

FAMILY FRIENDS FLAVOUR FUN

(sample menu)

Olive

FAMILY FRIENDS FLAVOUR FUN

SHARE MENU $79

Rosemary focaccia, brown butter hummus, crispy chickpeas (V)

Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)

Cumin & carraway Wagyu beef skewers, lemon (GF)

Watermelon carpaccio, buffalo feta, dehydrated olives, pickled shallot, mint (V, GF)

Harissa eggplant, roast capsicum hummus, pomegranate, pistachios (Ve, CN)

Roast Za'atar chicken, ajo blanco, grilled asparagus, paprika oil (GF, CN)

Iceberg, dill dressing, chili crisp, pickled shalot, kalamata olive (GF, Ve)

Basque cheesecake (GF)

79 pp

FEED ME MENU $99

Rosemary focaccia, brown butter hummus, crispy chickpeas (V)

Fried feta, honey, sesame, fermented chilli (GF, V)

Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)

Zucchini chips, whipped feta, oregano (GF, V)

Duck cigar, labne, za'atar, honey

Roast Za'atar chicken, ajo blanco, grilled asparagus, paprika oil (GF, CN)

12 hour slow roast lamb shoulder, heirloom tomato, cumin yoghurt, mint salsa (GF)

Watermelon carpaccio, buffalo feta, dehydrated olives, pickled shallot, mint (V, GF)

Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)

99 pp

Dietary Requirements:

We welcome individuals with dietary requirements & have a range of dishes appropriate for various dietary requirements. Other dishes are adaptable for dietary requirements with adequate notice.

We only serve Australian seafood!

Group bookings:

Lunch Service: Bookings of 10 or more guests are required to enjoy our Share or Feed Me Menu.

Dinner Service: Bookings of seven or more guests are required to enjoy our Share or Feed Me Menu.

Please note, restaurant surcharges apply on Sundays (10%) & Public Holidays (15%)