

CATERING

Olive

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A contemporary menu known for its bold flavors and fresh, seasonal ingredients. With a focus on Mediterranean-inspired dishes and a vibrant dining atmosphere, Olive brings a sense of warmth and sophistication to every event.



OLIVE *INDIVIDUALLY PLATED* EVENT MENU

Canapé

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

Coffin bay oyster, gin & lime vinaigrette

Chicken cotoletta sando, pancetta, asparagus tartare

Entrée

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

Watermelon carpaccio, goats curd, guindillas, caper berries,
tarragon dressing (GF, V)

Beef tartare, green olive, lemon, witlof

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

Main

Eggplant parmigiana, sugo, stracciatella, basil (GF, V)

Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero

Grilled swordfish, burnt spring onion butter, asparagus, olive salsa (GF)

Portuguese chicken, turmeric rice, almond, pomegranate, garlic yoghurt (GF, CN)

Slow roast lamb shoulder, turmeric cauliflower, garlic labne, almonds (GF, CN)

Sides

Fried new potatoes, sumac sour cream, bay oil (V, GF)

Broccolini, tahini yoghurt, fried shallots

Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)

Roasted cabbage, macadamia puree, mulberry molasses (GF, V, CN)

Dessert

Churros, cardamon sugar, dulce de leche (GF, V)

Basque cheesecake

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

Sumac strawberries, creme fraiche mousse, strawberry milk crumble,
basil oil



OLIVE *SHARED PLATES*

EVENT MENU

Canapé

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

Coffin bay oyster, gin & lime vinaigrette

Chicken cotoletta sando, pancetta, asparagus tartare

Entrée

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

Watermelon carpaccio, goats curd, guindillas, caper berries,
tarragon dressing (GF, V)

Beef tartare, green olive, lemon, witlof

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

Main

Eggplant parmigiana, sugo, stracciatella, basil (GF, V)

Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero

Grilled swordfish, burnt spring onion butter, asparagus, olive salsa (GF)

Portuguese chicken, turmeric rice, almond, pomegranate, garlic yoghurt (GF, CN)

Slow roast lamb shoulder, turmeric cauliflower, garlic labne, almonds (GF, CN)

Sides

Fried new potatoes, sumac sour cream, bay oil (V, GF)

Broccolini, tahini yoghurt, fried shallots

Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)

Roasted cabbage, macadamia puree, mulberry molasses (GF, V, CN)

Dessert

Churros, cardamon sugar, dulce de leche (GF, V)

Basque cheesecake

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

Sumac strawberries, creme fraiche mousse, strawberry milk crumble,
basil oil



OLIVE COCKTAIL EVENT MENU

Canapé - Savoury

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

Coffin bay oyster, gin & lime vinaigrette

Beef tartare, green olive, lemon, witlof

Chicken cotoletta sando, pancetta, asparagus tartare

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

Canapé - Sweet

Churros, cardamon sugar, dulce de leche (GF, V)

Basque cheesecake

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

Lemon ricotta cannoli

Larger

Watermelon carpaccio, goats curd, guindillas, caper berries,
tarragon dressing (GF, V)

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

Eggplant parmigiana, sugo, stracciatella, basil (GF, V)

Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero

Portuguese chicken, turmeric rice, almond, pomegranate, garlic yoghurt (GF, CN)

Slow roast lamb shoulder, turmeric cauliflower, garlic labne, almonds (GF, CN)

*Have something specific in mind you'd like us to help you
with? Please chat to your dedicated event coordinator!*



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For Bookings: events@sprout.edu.au

*Please note our menus are seasonal, so there may be some slight changes to these menus.

