

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 *INDIVIDUAL* EVENT MENU

Canapé

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

Coffin bay oyster, gin & lime vinaigrette

Chicken cotoletta sando, pancetta, celery tartare

Duck cigar, labne, za'atar

Entrée

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

Salt baked beetroot, stracciatella, artichoke crisps (GF, V)

Beef tartare, green olive, lemon, witlof

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

Main

Persian braised eggplant, white beans, kohlrabi yoghurt,
pomegranate (GF, Ve)

Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero

Prawns, burnt mandarin & paprika butter, kipfler potato, fennel

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

300g slow roast lamb shoulder, zhoug, pearl cous cous (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

Basque cheesecake

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

Coconut sorbet, cherry granita, dark chocolate (GF, Ve)

Add ons

Additional canape item \$8 per person

Shared sourdough & olive oil \$5 per person

Alternate drop \$7 per person, per course



Choice of:

2 canapé items, 1 entrée, 1 main,
2 shared sides & 1 dessert

Investment: \$144 per person

Price includes chefs and FOH staff

OLIVE *SHARED* EVENT MENU

Canapé

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

Coffin bay oyster, gin & lime vinaigrette

Chicken cotoletta sando, pancetta, celery tartare

Duck cigar, labne, za'atar

Entrée

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

Salt baked beetroot, stracciatella, artichoke crisps (GF, V)

Beef tartare, green olive, lemon, witlof

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

Main

Persian braised eggplant, white beans, kohlrabi yoghurt,
pomegranate (GF, Ve)

Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero

Prawns, burnt mandarin & paprika butter, kipfler potato, fennel

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

300g slow roast lamb shoulder, zhoug, pearl cous cous (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

Basque cheesecake

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

Coconut sorbet, cherry granita, dark chocolate (GF, Ve)

Add ons

Additional canape item \$8 per person

Additional entrée \$15 per person

Additional main \$20 per person

Additional dessert \$15 per person

Shared sourdough & olive oil \$5 per person



Choice of:

2 canapé items, 2 shared entrée (one cold, one hot), 2 shared main, 2 shared sides & 1 individual dessert & 2 larger items

Investment: \$134 per person

Price includes chefs and FOH staff

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, celery tartare

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

Duck cigar, labne, za'atar

Canapé - Savoury

Sweet

Basque cheesecake

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

Lemon ricotta cannoli



Larger

Salt baked beetroot, stracciatella, artichoke crisps (GF, V)

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

Persian braised eggplant, white beans, kohlrabi yoghurt,
pomegranate (GF, Ve)

Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero

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

300g slow roast lamb shoulder, zhoug, pearl cous cous (CN)

Add ons

Additional canapé item \$8 per person

Additional larger item \$12 per person



Choice of:

3 canape items & 2 larger items

Investment: \$69 per person

Price includes chefs and FOH staff

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.

