

# MENU

## A BIT ON THE SIDE

- House Marinated Olives V, LG, LD 12.0  
warmed in the woodfired oven
- Roasted Garlic & Garden Herb Flatbread V, LG 12.0  
pecorino, olive oil

## TO START

- Selection of Locally Cured Meats 32.0  
house pickled vegetables, almond hummus,  
woodfired flatbread
- Forest Mushroom Arancini 12.0  
buffalo mozzarella, charred capsicum sauce
- Pork Belly 16.0  
Pedro Ximenez gel, fried shallots
- Beetroot & Gin Cured Salmon 15.0  
horseradish, hazelnut, coriander
- Baby Gem Salad 15.0  
Valencian peas, saffron, Persian fetta, mint

## MAINS

- Olleyville Pot Pie 28.0  
beef cheek, bacon, mushroom, Duchess potatoes,  
thyme, Shaw Estate Shiraz
- Duck Breast 31.0  
colcannon, spinach, King Brown mushrooms, port jus
- Woodfired Spiced Cauliflower 26.0  
poor man's potatoes, romesco, almonds, parsley, lemon
- Crispy Skin Salmon & New Potatoes 31.0  
asparagus, capers, watercress, Shaw Estate Prosecco  
beurre blanc
- Porchetta 31.0  
duck fat potatoes, seasonal greens, apple & thyme jus
- Eye Fillet 200g 48.0  
duck fat potatoes, cavolo nero, café de Paris butter

## PIZZA

- Margarita; tomato, fior di latte, torn basil 28.0
- Prosciutto; tomato, prosciutto, rocket, parmesan 28.0
- Capricciosa; ham, mushroom, olives, artichoke 28.0
- Calabrese; spicy salami, roasted red capsicum,  
house made ricotta 28.0
- Hawaiian; leg ham, pineapple, oregano 28.0



## WOOD OVEN SERVES TWO TO FOUR PEOPLE

- Tomahawk Steak 98.0  
sides of chimichurri, house made Shaw Estate Shiraz jus
- Slow Roasted Lamb Shoulder 98.0  
garlic, rosemary
- Market Fish MP  
stuffed with lemon, Australian natives, butter
- Butternut Pumpkin 40.0  
dirty rice, almonds, cranberries

## SIDES

- Chips, rosemary sea salt, roast garlic aioli 12.0
- Seasonal Green Vegetables 12.0
- Duck Fat Potatoes 12.0
- Marinated heirloom tomatoes, buffalo mozzarella,  
torn basil, hazelnut 14.0
- Heirloom baby beetroot, rocket, fetta, puy lentils,  
mint, lemon dressing 14.0

## DESSERTS

- Chef's Selection of Cheeses SERVES TWO 32.0  
fresh and dried fruits, quince, crisp breads
- Dark Chocolate Pavé 16.0  
raspberry, ginger gel, Spanish shortbread
- Trio of sorbet 16.0
- French Earl Grey Brûlée 16.0  
maple, almond biscotti

### DIETARY INFORMATION

At Olleyville, we prioritise using a diverse range of high quality ingredients that are sourced from our top seasonal suppliers. However, due to the wide selection of ingredients we use we cannot guarantee that our products are entirely free from cross-contamination by potential allergens. Nevertheless, we are always available to address any enquiries regarding the menu, the ingredients we use, and dietary requirements.

Please be advised a 10% Sunday surcharge and 15% public holiday surcharge apply.