



## Morning

7am - 11am

Bircher muesli, apple, rhubarb v **10.5**

Our toasted granola, cocoa nibs, pepita seeds, fresh berries, coyo coconut yoghurt v, DF **12.5**

Quinoa fritters, asparagus, marinated feta, rocket v **15.0**

Olio whole shebang: scrambled eggs, bacon, flat mushroom, roasted vine tomatoes, sausage, avocado, toasted sourdough **19.0**

Scrambled eggs with toasted sourdough **14.5**

Oaty hotcakes, banana jam, caramelised mango, candied macadamia, coconut sorbet v **15.0**

Olio breakfast wrap: bacon, scrambled eggs, bush tomato relish, halloumi **16.0**

Smashed avocado, mixed tomato, ricotta, toasted sourdough v **14.5**

Toasted fruit bread, butter v **7.5**

Toasted sourdough, butter, jam v **7.0**

## Breakfast sides

Roasted tomato | flat mushrooms | baked beans | avocado | bacon **4.0**

Italian pork sausage | chorizo | halloumi **4.5**

Hot smoked salmon **6.0**

## Lunch

11.30am - 3pm

Lamb burger, shawarma seasoning, cucumber, onion, halloumi, cumin yoghurt, beer battered fries **20.0**

Tempeh poke bowl, sushi rice, charred corn, avocado, red cabbage, edamame, toasted almonds v, DF, GF **18.0**  
Add chicken **3.0**

House smoked salmon tortilla, pickled red cabbage, celeriac, coriander, lime aioli, fried chilli DF **20.0**

Pork belly, octopus, tatsoi, herbs, chilli, agrodolce GF, DF **22.0**

Olio steak sandwich, tomato, bacon, red onion, lettuce, mayonnaise, tomato relish, fries **19.5**

## Small plates

11.30am - 9pm

Marinated olives v, GF, DF **8.0**

Sourdough bread, cultured butter v **7.0**

Korean spiced fried cauliflower, coriander, jalapeno mayonnaise v, DF **15.0**

Mushroom, pecorino, spinach arancini with pesto v **14.0**

Olio charcuterie board, selection of breads, cured meats, marinated olives, avocado, hummus **24.0**

Corn on the cob, chipotle butter v **11.0**

Grilled asparagus, marinated feta, toasted almonds v, GF **10.0**

Beer battered fries, pesto mayonnaise v, DF **8.0**

Cheesy chat potato, garlic, thyme, rosemary v, GF **10.0**

## Mains

11.30am - 9pm

Lamb rump, smoked eggplant, caramelised shallots, baby carrots, roasted garlic, cumin yoghurt **32.0**

Barramundi, celeriac, garlic, cauliflower, apple, roasted macadamia dukkha, jus GF **32.0**

Spiced chicken linguine, asparagus, Spanish onion, vine ripened tomato, feta **27.0**

Cape Grim grass fed eye fillet, blistered tomato, leek, parsnip croquette, chimichurri and jus **34.0**

Green pea risotto, mint, roasted onion, gorgonzola cheese v GF **28.0**

## Dessert

Apple frangipani tart, salted butterscotch sauce, cream cheese ice cream **14.0**

White chocolate caramel parfait, peanut butter cookie **14.0**

Farmhouse cheese selection with accompaniments **18.0**

Pre-theatre special

W Main & Dessert **39.0**

Parking after 5pm **8.0**

