

# olio

## Breakfast

7am - 11am

Bircher muesli, blueberry and apple compote, toasted seed mix v **12.5**

Our toasted granola, cocoa nibs, fresh berries, shaved coconut, coconut yoghurt v, DF **12.5**

House smoked salmon, Spanish beans, scrambled eggs, pickled red cabbage, toasted sourdough **17.5**

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

Breakfast nourish bowl: spiced carrot hummus, field mushroom, baby spinach, broccolini, avocado, sweet potato, quinoa with wild rice, halloumi v **18.0**

Olio breakfast wrap: scrambled eggs, bacon, tomato, marinated feta, baby spinach **16.0**

Scrambled eggs with toasted sourdough **15.0**

Corn fritters, avocado and tomato salsa, broccolini, watercress v **16.0**

Smashed avocado, spiced carrot hummus, cherry tomato, watercress, toasted sourdough v **16.0**

Waffles, caramelised banana, bacon, caramel pecan ice cream, maple syrup **17.0**

Toasted fruit bread, butter v **8.0**

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

## Breakfast Sides

Roasted vine tomatoes | flat mushrooms | Spanish beans | bacon **4.0**

Italian sausage | avocado | halloumi **4.5**

House smoked salmon | spanner crab **6.0**

## Lunch

11.30am - 3pm

Lamb burger, shawarma seasoning, cucumber, onion, halloumi, cumin yoghurt, beer battered fries **21.0**

House smoked salmon poke bowl, sushi wild rice, pickled red cabbage, avocado, soy beans, toasted almonds, honey, soy glaze GF **22.0**

Cubano sandwich, roast pork, salami, ham, Swiss cheese, mustard, pickles, beer battered fries **21.0**

Korean spiced fried cauliflower tortilla, pickled cabbage, celeriac, coriander, lime aioli, fried chilli v **20.0**

Olio steak sandwich, tomato, bacon, red onion, lettuce, mayonnaise, tomato relish, beer battered fries **21.0**

## Share plates

11.30am - 9pm

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

Sourdough bread, fig paste, cultured butter v **8.5**

Croquettes with chargrilled octopus, chipotle mayonnaise **15.0**

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

Hervey Bay half shell scallops, saffron butter, 'nduja, capsicum purée GF **19.0**

Pre-theatre special

W Dinner & Dessert **39.0**

Parking after 5pm **8.0**



## Dinner

11.30am - 9pm

Roasted duck breast, sticky date, caramelised pumpkin, moughrabieh, fig salad **34.0**

Jerusalem artichoke risotto, cress and fennel salad, shaved Grana Padano v, GF **30.0** *Spanner crab optional extra*

Cape Grim grass fed eye fillet, Warrigal greens, eggplant purée, parsnip, 'nduja, olive salsa, jus GF **35.0**

Orecchiette pasta, mussels, cuttlefish, prawns, garlic, garden herbs **28.0**

Market fish, sweet potato gnocchi, eggplant, baby spinach, capers, sage, spiced carrot hummus **34.0**

## Sides

Whole baked sweet potato, caponata, truffle pecorino v **14.0**

Grilled cabbage with spicy lime tomato salsa v, DF, GF **10.0**

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

Roasted carrots, crispy chickpeas, mint pesto v, DF, GF **10.0**

Tomato salad, lentils, marinated feta, fig vincotto v, GF **10.0**

## Dessert

Warm butterscotch syrup pudding, chocolate malted ice cream **15.0**

Peanut butter S'mores, hazelnut meringue, marshmallow sauce **15.0**

Farmhouse cheese selection with accompaniments **17.0**