



Breakfast Classics

Toasted granola, cocoa nibs, fresh berries, shaved coconut, coyo coconut yoghurt v DF **12**

The whole shebang: scrambled eggs, bacon, flat mushroom, breakfast sausage, avocado, truss tomato, toasted sourdough **20**

Breakfast burger, bacon, eggs, avocado, spinach, fennel & oat roll, olive & tomato chutney **16**

Scrambled eggs with toasted sourdough v **15**

Smashed avocado on toasted sourdough, cherry tomato, pickled baby beetroot, watercress v **16**

Something special

Vegetarian breakfast bowl, quinoa, wild rice, avocado, spiced carrot hummus, mint, zucchini ribbons, field mushroom, spinach, baby kale, sweet potato, za'atar tomato dressing GF v **18**

Hawaiian fried rice, roast pork, bacon, pork & fennel sausage, pineapple, olive, capsicum, chilli, shallots, herb salad, omelette GF **19**

Malasada donuts, spiced pineapple, pure maple syrup, ginger bread ice cream & berries v **17**

Spanish beans, smoked chorizo, manchego cheese, avocado, corn tortilla GF **18**

Something light

Toasted sourdough, pot of preserve jam, housemade cultured butter v **8**

Toasted fruit loaf, housemade cultured butter v **9**

Warm citrus & honey porridge, almond oat crumble, cinnamon spiced apple v **15**

Sides

Roasted vine tomatoes | flat mushrooms | Spanish beans | bacon **4**

Pork & fennel sausage | avocado **4.5**

Halloumi | house smoked salmon **5**

ALTHOUGH EVERY POSSIBLE PRECAUTION HAS BEEN TAKEN TO ENSURE THAT THOSE MENU ITEMS LABELLED AS SUCH ARE ALLERGEN FREE, CERTAIN ITEMS MAY STILL CONTAIN TRACES OF ALLERGIC INGREDIENTS AS THEY ARE PREPARED IN FACILITIES THAT ALSO PROCESS MILK PRODUCTS, EGG PRODUCTS, GLUTEN CONTAINING PRODUCTS, FISH, CRUSTACEAN, SOYBEAN, LUPIN, SESAME SEEDS AND NUT PRODUCTS. IF YOU HAVE ANY ALLERGY CONCERNS, PLEASE INFORM ONE OF THE OLIO TEAM.

V VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

One bill per table.



To share

Marinated olives ^{GF DF V} **8**

Sourdough bread, white balsamic pear jam, housemade cultured butter, olive oil ^v **9**

Parsnip, apple & sage croquettes, lemon & cumin mayonnaise **15**

Charcuterie board, breads, cured meats, smoked eggplant, spiced carrot hummus, marinated olives **24**

Hervey Bay half shell scallops, mullet roe butter, olive & tomato salsa ^{GF} **19**

Grilled Byron Bay halloumi, vincotto glazed figs, fresh mint ^{GF v} **14**

Main course

Queensland pork belly, parsnip, maple roasted pumpkin, black pudding, calvados sauce ^{GF} **34**

Sweet potato & herb gnocchi, baby spinach, Sicilian caponata, ricotta cheese ^v **28**

Market fish, Lebanese couscous, tomato, basil, smoked chorizo, mussels & crustacean vinaigrette **35**

Cape Grim 100g eye fillet served pink, chipotle short rib, celeriac puree, Kalamata olive, leeks, jus **36**

Roasted duck breast, swede puree, braised red cabbage, saffron pear, cumquat marmalade, spiced jus ^{GF} **34**

Sides

Fries with chipotle mayonnaise ^v **8**

Patatas bravas, spicy tomato sauce, herb mayonnaise ^v **10**

Charred broccolini, smoked whole almonds, paprika, San Simon cheese ^{v GF} **10**

Roasted Brussels sprouts, pear, bacon & cranberries ^{GF} **10**

Dessert

Passionfruit lemon verbena parfait, hazelnut meringue, chocolate & orange crumble ^{v GF} **15**

Banana & macadamia pudding, butterscotch sauce, macadamia praline, banana & passionfruit sorbet ^v **15**

Cheese selection: Milawa blue, Tintenbar brie, Kenilworth cheddar with accompaniments **17**

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Lunch

Olio steak sandwich, bacon, tomato, red onion, lettuce, mayonnaise, tomato relish, fries 21

Cubano sandwich: roast pork, salami, ham, Swiss cheese, mustard, pickles, fries 21

Korean spiced fried cauliflower tortilla, pickled cabbage, celeriac, coriander, lime aioli, fried chilli v 20

House smoked salmon, quinoa, avocado, spiced carrot hummus, mint, zucchini ribbons, field mushrooms, spinach, baby kale, sweet potato, za'atar tomato dressing GF 22

Soft shell crab burger, patatas bravas, mint, coriander, chilli, red cabbage, lime mayonnaise 22

Pre-theatre special

Available all day

Main & dessert 39

Parking after 4.30pm 8





Tasting menu

Grilled Byron Bay halloumi, vincotto glazed figs, fresh mint, sourdough bread, white balsamic pear jam, housemade cultured butter v

W *Jansz cuvee, Piper Brook, Tasmania*

Queensland pork belly, parsnip, maple roasted pumpkin, black pudding, calvados sauce GF

W *Xanadu 'Exmoor' chardonnay, Margaret River, Western Australia*

Roasted duck breast, swede puree, braised red cabbage, saffron pear, cumquat marmalade, spiced jus GF

W *Rob Dolan 'true colours' pinot noir, Yarra Valley, Victoria*

Cheese selection: Milawa blue, Tintenbar brie, Kenilworth cheddar with accompaniments

W *Witches Falls classic tawny, Granite Belt, Queensland (60mL)*

Tasting Menu

Four course menu 69

W paired wines 99

Parking after 4.30pm 8

