



Breakfast classics

Toasted granola, cacao nibs, fresh berries, COYO coconut yoghurt, apple & rhubarb jam, v **14.0**

The whole shebang: scrambled eggs, bacon, flat mushroom, breakfast sausage, avocado, truss tomato, toasted sourdough **23.0**

Breakfast burger: bacon, scrambled egg, spinach, olive & tomato chutney, fennel & oat roll **17.0**

Scrambled eggs with toasted sourdough v **16.0**

Smashed avocado on pumpkin sourdough, heirloom tomatoes, sprout seeds & pomegranate v **17.0**

Something special

Veggie breakfast bowl: chickpea, kale, cauliflower and tofu scramble, mushroom, herbs, beetroot hummus, hemp seeds v DF **20.0**

Breakfast jaffle: Mixed mushroom and herb, Byron Bay halloumi, sundried tomato pesto, rocket v **18.0**

Italian pulled pork, kipfler potato, capsicum, charred broccolini, sourdough toast **21.0**

Poffertjes, warm caramelised apples, cinnamon icing sugar, vanilla ice cream, maple syrup v **18.0**

Something light

Toasted sourdough, pot of preserve, cultured butter v **9.0**

Toasted fruit loaf, cultured butter v **10.0**

Chia pudding, banana, apple and peanut butter v **12.0**

Sides

Roasted vine tomatoes | flat mushrooms | Spanish beans | bacon | breakfast sausage | avocado **5.0**

Halloumi | hot smoked salmon **6.0**

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 ALLERGENS AS THEY ARE PREPARED IN FACILITIES THAT ALSO PROCESS MILK AND DAIRY PRODUCTS, EGG, GLUTEN, 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 **VEGAN GF 8.0**

Sourdough bread, whole roasted garlic, white balsamic pear jam, cultured butter **v 10.0**

Chorizo, corn and manchego croquettes, red capsicum jam, smoked paprika aioli **16.0**

Charcuterie board: cured meats, vincotto figs, olives, sundried tomato pesto, sourdough **DF 27.0**

Hervey Bay half shell scallops, capers, tomato, anchovies, grana pandano **GF 19.0**

Tomato and mozzarella arancini, torched Albany West Australian sardines, Aleppo pepper **17.0**

Main course

Fish of the day, sautéed endive, kassler, green beans, celeriac purée, red wine sauce **35.0**

Blackened Jamaican jerk chicken bowl, rice, black beans, avocado, charred corn, Padrón peppers, rum & pineapple salsa, soft herbs & grilled lime **GF 32.0**

Slow roasted eggplant, cauliflower, exotic mushrooms, tamari glazed golden shallots, asparagus, tamarind sauce **VEGAN GF 28.0**

Seared duck breast, root vegetables, carrot orange purée, shaved baby fennel, kimchi **GF 34.0**

Lamb loin, pressed lamb shoulder, Sicilian caponata, polenta, semi-dried tomato and olives, three cheese zucchini flower **35.0**

Sides

Fries with chipotle mayonnaise **DF 10.0**

Shaved asparagus, smoked macadamia, grilled pears, burnt citrus dressing **v GF DF 12.0**

Maple roasted pumpkin, wild rice, fennel, pecan dukkah, pomegranate, pepita oil **v GF DF 12.0**

Roasted baby carrots, jamon, rocket, apricot kernel oil **GF DF 12.0**

Dessert

Baked chocolate tart, Caipirinha sorbet, Calamansi gel **15.0**

Steamed passionfruit pudding, warm mango caramel, vanilla bean ice cream **15.0**

Cheese selection: Milawa blue, Maffra cheddar and Woombye brie, served with accompaniments **21.0**

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