



## STARTERS

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<b>FOCACCIA</b> with Olio's EVOO (V)	8
<b>AUSTRALIAN OLIVES</b> mix baked australian olives (V)	8
<b>OYSTERS ½ DOZEN</b> finger lime & verjus gel or natural	36
<b>PANELLE, SALMON &amp; CAVIAR</b> chickpea fritter, salmon tartar, ossetra caviar	28
<b>ARANCINI (4pcs)</b> saffron truffled arancini, ricotta cheese, tomato sauce (V)	26
<b>TROTA DI MARE</b> tasmanian ocean trout with colatura, green chilli & cucumber	29
<b>PORCHETTA</b> roasted porchetta, fresh ricotta & crostini	26
<b>WAGYU CARPACCIO</b> black truffle aioli, montasio cheese, pickled mushrooms	28
<b>PARMIGIANA</b> baked eggplant timbale, mozzarella, tomato salsa (V)	22
<b>VANELLA BURATTA</b> roasted cashews, mandarin, chilli oil (V)	28
<b>CAPASANTA</b> hokkaido scallops, chorizo, green pepper, organic corn cream, beet relish	32
<b>CALAMARI FRITTI</b> chargrilled southern calamari salad, hummus, chilli, lemon vinaigrette	28

## MAINS

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<b>RIGATONI PUTTANESCA</b> traditional puttanesca, spicy tomato sauce, garlic, olives, capers (V)	29
<b>WAGYU PAPPARDELLE</b> pulled wagyu beef brisket ragu, aged ricotta	34
<b>DENTICE</b> pan seared australian snapper, "acqua pazza style" creamy potato tart	48
<b>BRACIOLA DI MAIALE</b> palermo style breaded & grilled pork chop, citrus relish (300 g)	44
<b>WAGYU MANZO</b> blackmore wagyu, king oyster mushrooms, parsnip, green peppercorn sauce	58
<b>LAMB RUMP AGNELLO</b> barbecued lamb rump, smoked yogurt, aubergine, dukkha, port wine jus	46

## OLIO'S SIGNATURE

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<b>SEAFOOD SPAGHETTI</b> mix seafood, scampi, cherry tomato & bisque sauce	65
<b>ZUPPA DI PESCE</b> spicy sicilian seafood stew & focaccia bread	39
<b>SQUID INK CRAB TONNARELLI</b> squid ink pasta, blue swimmer crab, spicy pork nduja & shellfish sauce	42
<b>PESCE AL SALE</b> salt baked humpty doo barramundi, vegetables, garlic & mint sauce (800 g)	70

## SIDES

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<b>FRENCH BEANS</b> with garlic & aromatic breadcrumbs (V)	14
<b>BAKED POTATO &amp; FRESH CHEESE TART</b> (V)	14
<b>ROASTED CAULIFLOWER SALAD</b> with raisin & sesame sauce (V)	14
<b>ROCKET SALAD</b> with shaved parmesan, tomato & evoo vinaigrette (V)	14



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## DESSERTS

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### CANNOLO

Sweet Ricotta, Candied Fruit, Pistachio Ice Cream  
18

### TIRAMISU

Our Signature Coffee & Mascarpone Cake  
18

### ALMOND SEMIFREDDO

Sicilian Almond Semifreddo, Berries Coulis  
18

### GELATO AFFOGATO

Artisanal Vanilla Ice Cream, Espresso, Baileys  
22

### CHEESE

Curated Selection of Cheeses, Black Olive Jam,  
Muscatel & Carasau Bread  
20