

## CHEF'S SET MENU

\$98 pp



### 6 PCS SYDNEY ROCK OYSTER, VERJUS GEL +36

*Val d'Oca Prosecco Millesimato, Glera, Veneto, IT \$17*

## ANTIPASTI

choice of:

### BURRATA

vannella burrata, roasted cashews,  
mandarin, chilli oil

### ARANCINI

saffron truffled arancini, ricotta  
cheese, tomato sauce (V) (3pc)

### TROTA DI MARE

tasmanian ocean trout, colatura,  
green chilli, cucumber

### BEEF CARPACCIO +8

wagyu beef carpaccio, black truffle  
aioli, pickled mushrooms

*2021 Caldora Pinot Grigio, Sicily, IT \$18*

*2018 Terre Natuzzi 'Chianti Riserva' Sangiovese Tuscany, IT \$18*

## MAINS

choice of:

### RIGATONI PUTTANESCA

traditional puttanesca, spicy tomato sauce,  
garlic, olives, capers (V)

### LAMB

barbecued lamb rump, smoked yogurt,  
aubergine, dukkha, port wine jus

### DENTICE

pan seared Australian snapper, "acqua pazza  
style" creamy potato tart

### TONNARELLI +10

squid ink pasta, blue swimmer crab, spicy  
pork nduja, shellfish sauce

### WAGYU MANZO +14

blackmore wagyu, king oyster mushrooms,  
parsnip, green peppercorn sauce

*2022 Cellaro 'Luma' Terre Siciliane, Grillo, Sicily, IT \$18*

*2022 Dols Syrah, Yarra Valley, VIC \$19*

## DESSERTS

choice of:

### ALMOND SEMIFREDDO

Sicilian almond semifreddo,  
berries coulis

### SIGNATURE TIRAMISU

our traditional coffee,  
mascarpone cake

### CANNOLO

traditional Sicilian crispy waffle filled, sweet sheep  
ricotta cheese, candied fruit, pistachio ice cream

### CHEESE, JAM & CRACKERS

ask staff for  
today's selections

*Cos Pithos, Sicily, \$24*

## ANTIPASTI

### FOCACCIA 8

with Olio's EVOO (V)

### AUSTRALIAN OLIVES 8

mix baked Australian olives (V)

### OYSTERS ½ DOZEN 36

finger lime, verjus gel

### PARMIGIANA 22

baked eggplant timbale, mozzarella,  
tomato salsa (V)

### ARANCINI (4PCS) 26

saffron truffled arancini, ricotta cheese,  
tomato sauce (V)

### VANELLA BURATTA 28

roasted cashews, mandarin,  
chilli oil (V)

### PANELLE, SALMON, CAVIAR 28

chickpea fritter, salmon tartar,  
ossetra caviar

### TROTA DI MARE 29

tasmanian ocean trout, colatura,  
green chilli, cucumber

### PORCHETTA 26

roasted porchetta, fresh ricotta,  
crostini

### CAPASANTA 32

hokkaido scallops, chorizo, green  
pepper, organic corn cream, beet relish

### WAGYU CARPACCIO 28

black truffle aioli, montasio cheese,  
pickled mushrooms

### CALAMARI 28

chargrilled southern calamari salad,  
hummus, chilli, lemon vinaigrette

## MAINS

### RIGATONI PUTTANESCA 29

traditional puttanesca, spicy tomato  
sauce, garlic, olives, capers (V)

### DENTICE 48

pan seared Australian snapper, "acqua  
pazza style" creamy potato tart

### WAGYU MANZO 58

blackmore wagyu, king oyster mushrooms,  
parsnip, green peppercorn sauce

### WAGYU PAPPARDELLE 34

pulled wagyu beef brisket ragu, aged  
ricotta

### BRACIOLA DI MAIALE 44

palermo style breaded, grilled pork  
chop, citrus relish

### AGNELLO 46

barbecued lamb rump, smoked yogurt,  
aubergine, dukkha, port wine jus

## OLIO'S SIGNATURE

### SEAFOOD SPAGHETTI 65

mix seafood, scampi, cherry  
tomato, bisque

### PESCE AL SALE 70

salt baked humpty doo barramundi,  
vegetables, garlic, mint sauce (800g)

### ZUPPA DI PESCE 49

spicy sicilian seafood  
stew, focaccia

### SQUID INK CRAB TONNARELLI 42

squid ink pasta, blue swimmer crab,  
spicy pork nduja, shellfish sauce

## SIDES

### GREEN BEANS 14

garlic, aromatic  
breadcrumbs (V)

### BAKED POTATO,

### FRESH CHEESE TART (V) 14

### ROCKET SALAD 14

shaved parmesan, tomato,  
evoo vinaigrette (V)

### ROASTED CAULIFLOWER SALAD 14

raisin, sesame sauce (V)

» Please note groups of 6 people or more will incur a 10% service charge »  
A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.  
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.