



A LA CARTE

SNACKS

 Olio Signatures

OSTRICHE 6EA

Sydney rocks oysters with limoncello
caviar or natural

WAGYU TARTARE 16EA

Home-made brioche with wagyu tartare,
ponzu dressing

BREAD & FOCACCIA 10

Paired with EVOO and truffle butter

ARANCINI 12

Carbonara style, guanciale, pecorino cheese

RICCIOLA CEVICHE 18

Citrus marinated kingfish, crispy corn, stracciatella, cucumber

ANTIPASTI

ZUPPETTA 28

Prawns, bisque, garlic, chilli, parsley

CAPRESE 24

Burrata, tomato gazpacho, EVOO snow

MELANZANA 23

Modern baked eggplant, pecorino fondue,
tomato sauce

POLIPO 30

Slow-cooked octopus, potato salad, nduja,
capsicum sauce, green peas

WAGYU TONNATO 26

Slow-cooked Wagyu Eye Round MBS 9+,
tonnato sauce, roasted pine nuts, fossa cheese

OLIO PLATTER 60 (SERVES 2)

A variety of Italian bites, hand-selected daily
Ask what's featured today!

PASTA

TONNARELLI 44

Squid-Ink pasta, blue swimmer crab,
spicy pork nduja, prawn bisque

RIGATONI 45

Carbonara cream, guanciale, bonito flakes,
pecorino

GNOCCHI 42

Potato gnocchi, modern Genovese ragù,
parmesan cheese, burrata

RISOTTO 38

Pumpkin cream, pecorino fondue, guanciale chips,
porcini powder

I CLASSICI

SPAGHETTI AI FRUTTI DI MARE 75

Mix seafood, scampi, cherry tomato,
prawn bisque (serves 2)

PESCE AL SALE 70

Salt-baked whole fish, roasted potatoes,
mix leaf, salsa verde

ZUPPA DI PESCE 45

Italian seafood stew, charred focaccia

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SECONDI

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CATCH OF THE DAY 46

Prawn bisque, cherry confit tomatoes,
cabbage

BISTECCA 52

Wagyu rump cap MBS 4+, roasted potatoes,
mushroom, beetroot

RISOTTO DI CALAMARI 45

Squid, prawns, scallops, mussels

ANATRA 48

Roasted duck breast, carrot sauce, sweet-sour cabbage

GUANCIA 48

Slow-cooked beef cheek, truffle mash, crispy parsnip,
green peas, beef jus

SFORMATINO DI PATATE 32

A crisp, oven-baked potato cake, mushroom,
mozzarella

CONTORI

PATATE 12

Roasted potatoes, garlic, EVOO, rosemary

CAROTE 12

Baby carrots, thyme, honey, cashews

MASHED POTATOES 10

Truffle mashed potatoes

INSALATA DI POMODORI 10

Tomato salad, oregano, EVOO

MIXED LEAVES 10

Mixed leaves salad & balsamic dressing

DOLCI

TIRAMISU 18

Our signature tiramisu with coffee, mascarpone,
cocoa

GELATI 15

A selection of three seasonal
ice creams

BABÀ 18

Traditional Neapolitan cake, yuzu custard,
lychee sorbet

CITRUS PUDDING 16

Condensed milk, lemon & orange zest,
blood orange sorbet

PANNACOTTA 16

Passionfruit puree, chocolate crumble

AFFOGATO 10

Vanilla ice cream, espresso (Baileys +8)

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.

Please note groups of 8 people or more will incur a 10% service charge.
A 15% surcharge will apply on Public Holidays & Sundays.