



Benvenuti to Olio Ristorante. We offer a contemporary expression of Italian cuisine—guided by season, grounded in tradition and prepared with quiet precision.



CHEF'S SET MENU

\$98 pp

AMUSE BOUCHE

Chef's seasonal selection

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ANTIPASTI

choice of

PARMIGIANA

Modern baked eggplant, pecorino fondue, tomato sauce

CAPRESE

Burrata, tomato gazpacho, EVOO snow

INSALATA DI MARE

*Cold seafood salad (octopus, calamari, prawns)
marinated vegetables in a lemon dressing*

WAGYU TONNATO +6

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

PASTA

choice of

RISOTTO

*Pumpkin cream, pecorino fondue, guanciale,
porcini powder*

TONNARELLI +10

*Squid-ink pasta, blue swimmer crab, spicy pork nduja,
prawn bisque, moreton bay bug*

GNOCCHI

Potato gnocchi, basil pesto, burratina

SECONDI

choice of

ANGUS CHEEK

*Slow cook beef cheek, truffle potato puree,
crispy parsnip, beef jus*

WAGYU +15

*Premium striploin Wagyu MB 9, roasted potatoes,
mushroom, beef jus*

DENTICE

*Snapper fillet, asparagus, confit cherry tomatoes,
mix leaf, vinaigrette*

ANATRA +8

*Roasted duck breast, carrot sauce, sweet-sour
cabbage*

DOLCI

choice of

TIRAMISU

*Our signature tiramisu with coffee,
mascarpone, cocoa*

CITRUS PUDDING

*Condensed milk, lemon & orange zest,
blood orange sorbet*

PANNACOTTA

*Vanilla pannacotta, passionfruit puree, ruby chocolate gelato,
chocolate crumble*

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PETIT FOUR

Chef's dessert selection



Head Chef - Pietro Epifani Restaurant Manager - Santiago Sanchez