OLIO
RISTORANTE

OLIO EXPERIENCE

9-COURSE TASTING MENU

A curated journey through Olio's signature dishes,
celebrating Italian tradition with contemporary techniques.

$80PP - MIN 2 PAX

STUZZICHINO
Chef's daily creation

SMOKED BURRATA
Zucchini alla scapece, lemon,
toasted pistachios, basil, evoo

CARBONARA ARANCINO
Carbonara style, guanciale, pecorino cheese

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

PROSECCO SORBET
Prosecco, green apple

CATCH OF THE DAY
Pan-seared local catch, potato & leek parmentier,
zucchini alla scapece

DIAMANTINA WAGYU MB9+
Grilled rump cap, spring peas,
charred baby gem, beef jus

TIRAMISÙ
Classic Italian tiramisù, coffee,
mascarpone, cocoa powder

PETIT FOUR
Chef's seasonal selection

BREAD & FOCACCIA +10
Evoo, tomato butter

This menu is available for online bookings only.
Please inform our staff of any allergies or dietary requirements. A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.