



*The key to the great cuisine lies in its simplicity.  
Here at Olio, we use this philosophy as an inspiration for our dishes: seasonal, local ingredients prepared in a style that will bring out their natural flavours. Organic produce and naturally raised meats, as well as fish from sustainable fisheries and environmentally sound aquaculture farms, have been chosen to complement this philosophy.  
We invite you to join us for dinner.*



## Zuppas

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| <b>Zuppa Del Giorno</b><br>Our fresh daily creation  | 7 |
| <b>Spring Vegetable Soup with Basil Pesto</b> <br>Green beans, zucchini, white kidney beans, potato and leeks | 7 |



## Ensalade and Tapas



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| <b>Crisp Tempura Green Beans</b><br>Soy-sriracha dipping sauce   | 8 |
| <b>Caesar Salad</b><br>Crisp fresh romaine, our own foccacia croutons, bacon, Pecorino cheese and a squeeze of lemon | 8 |

## FRESH RAW OYSTERS

Two selections brought in daily from Rodney's Oyster House®  
Served with fresh horseradish, lemon and mignonette sauce



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| <b>Eight Oysters</b> | 18 |
| <b>Four Oysters</b>  | 10 |

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| <b>Heirloom Tomato and Mozzarella Salad</b> <br>Fresh basil, radishes, balsamic reduction | 9  |
| <b>Chick Pea Dusted Fried Calamari</b><br>Smoked jalapeño sour cream   | 9  |
| <b>Baby Spinach and Kale Salad</b> <br>Almonds, strawberries, and citrus-maple dressing   | 8  |
| <b>Olio Signature Crab Cakes</b><br>Rock crab, wilted spinach and spicy garlic yogurt  | 15 |
| <b>Seared Tuna Nicoise</b><br>French beans, tomatoes, black olives, fingerling potatoes, lemon-herb Greek yogurt   | 12 |
| <b>Oven-Roasted Chicken and Sun-dried Tomato Quesadilla</b><br>Cheddar, mozzarella, mild salsa, green onions   | 10 |

Groups of 8 or more will be charged an automatic 15% service charge

 Denotes Gluten Free



## Fish and Seafood

<b>Olio Catch of the Day</b> Fresh fish from sustainable fisheries, prepared daily	<b>Market</b>
<b>Pan Roasted Barramundi</b> Market vegetables, jasmine rice, preserved lemon roasted tomato sauce	<b>24</b>
<b>Grilled Pacific Salmon</b> Green pea coulis, new potatoes, artichokes and cream	<b>27</b>



## From the Land



*We use only AAA beef to ensure the highest quality  
All steaks are served with new potato and sour cream mash,  
Olio butter, veal jus and seasonal vegetables*

<b>12 oz Striploin Steak</b>	<b>36</b>
<b>6 oz Sirloin Steak</b>	<b>23</b>
<b>Pan roasted veal cutlet with lemon caper butter</b> Fingerling potato and seasonal vegetables	<b>24</b>
<b>Crisp Seared Roasted Boneless Half Chicken</b> New potato mashed potato and seasonal vegetables	<b>28</b>



## Sides

<b>Mushroom Tarragon Sauce</b>	<b>2</b>
<b>Crisp Sweet Potatoes Chips</b>	<b>5</b>
<b>Sautéed Mushrooms</b>	<b>4</b>
<b>Jumbo Onion Rings</b>	<b>4</b>



## Pastas and Rices

*Hearty or light, these dishes are never a disappointment.*

<b>Spaghetti Bolognese</b> Homemade veal and beef Bolognese sauce Substitute shrimp and garlic olive oil	<b>18</b> <b>21</b>
<b>Gluten Free Penne with Smoked Chicken</b> Roast peppers, sun-dried tomatoes and goat cheese cream	<b>18</b>
<b>Mixed Vegetable Stir Fry with Jasmine Rice</b> Broccoli, carrots, ginger, red onions, mushrooms, bell peppers, soy sauce, cashews Add chicken Add shrimp	<b>18</b> <b>21</b> <b>23</b>
<b>Spinach and Mushroom Ravioli</b> Roasted peppers and pesto	<b>21</b>
<b>Olio Butter Chicken</b> Fresh coriander, tandoori spices, jasmine rice, naan bread	<b>21</b>
<b>Thai Style Lamb Curry</b> Braised with a mild red curry, coconut milk, Green beans, jasmine scented rice	<b>28</b>

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