

Dinner

The key to 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.

SOUP AND SALAD

Soup of the Day | 7

Chef's daily creation

Butternut Squash and Apple Bisque | 9

Cinnamon creme fraiche, fresh herbs

Pasta é Fagioli | 9

Pecorino, parmesan, fresh herbs

Caesar | 9

Parmesan, house-made dressing, herb croutons, lemon

VEGAN/GLUTEN FREE CAESAR – ON REQUEST

House Salad | 8 

Fresh lemon, romaine, arugula, frisee, olives, cucumber, tomatoes

Baby Kale, Broccoli, Red Cabbage | 9 

Pumpkin seeds, dried cranberry, buttermilk dressing

Beet and Goat Cheese | 10 

Red onion, baby arugula, grapefruit, passion fruit vinaigrette

SHARED PLATES

Fried Calamari | 12

Fresh lemon, smoked chili aioli

Mussels | 12

White wine, lemon, garlic, shallots, saffron aioli, garlic bread sticks

Spinach Artichoke Dip | 10 

Tortilla chips, charred tomato salsa

Olio Meza Platter | 11

Hummus, babaganoush, muhammara, warm pita

Oysters Four | 12

Oysters Eight | 22

Olio cocktail sauce, fresh lemon

 VEGETARIAN

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

MAIN COURSE

Pan Seared Barramundi Amandine | 26

French green beans, browned butter, lemon, pearl couscous

10oz Grilled Beretta Farms Angus Striploin | 36

6oz Sirloin with Shrimp | 32

Garlic mashed potatoes, Dijon mushroom tarragon sauce, market vegetables

Oven Roasted Leek and Brie Stuffed Chicken Supreme | 28

Red wine jus, horseradish aioli, roasted baby carrots

Seared Atlantic Salmon | 31

New potatoes, root vegetables, spinach artichoke cream

Olio Rigatoni Bolognese | 18

House made sauce of veal, beef, tomatoes, beef jus, garlic, pecorino

Rose Chicken Fettuccini | 21

Sweet red chilies, shallots, garlic, peppers, tomatoes, cream, pesto

Butternut Squash Seven Grain Risotto | 19 

Dried cranberries, leeks, grape tomatoes, mushrooms, fresh herbs, parmesan

Seared Veal Liver | 24

Caramelized onion, crisp bacon, potatoes, seasonal vegetables

Indian Butter Chicken | 23

Mild spice blend, scented rice, warm buttered naan

Garlic Shrimp Mac 'n' Cheese | 25

Aged cheddar, parmesan, pepper jack, panko, lemon, fresh herbs

SIDES

Saffron Basmati Rice | 3

Sautéed Mushrooms | 4

Red Wine Demi | 2

Jumbo Onion Rings | 4

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