

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 lunch.



Throughout International Cafes, Auto-grilles and Coffee Houses, the Panini is a standard, and the Sandwich has become synonymous with versatility. Served with fresh chips and our spinach and kale salad.

Chicken and Brie Cheese Panini Arugula, garlic aioli and pear relish	15
Oven-Roasted Chicken and Sun Dried Tomato Quesadilla Avocado and lime salsa	15
Cubano Style Roasted Pork Panini Roasted pork shoulder, ham, white cheddar, Dijon mustard, dill pickles	15
Chef's Daily Sandwich Creation Please enquire with your server	14

French Fries, Caesar Salad or Sweet Potato Chips \$1.00

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

Denotes Gluten Free



Main Course

It's a staple of this region that meat and seafood are well seasoned and served simply, allowing their natural flavours to develop. Professional chefs will grill your selection as to your preference.

Flat Cut AAA Sirloin Steak

With Olio butter, fresh cut fries and seasonal vegetables	23
Olio Catch Seasonal and sustainable fish grilled or pan roasted with lemon, olive oil and sea salt New potatoes and seasonal vegetables; ask your server about today's selection	Daily
 <u>Burgers</u>	
All of our burgers are served with Olio salad and fresh chips on a whole wheat bun	4.4
Olio Classic Provolone cheese and crisp fried onions with our own special sauce	14
Canadian Burger Aged white cheddar, mushrooms and smoked bacon	16
Veggie Burger Grilled Portobello, roasted pepper and goat cheese	13
Pan Roasted Barramundi Market vegetables, new potatoes, preserved lemon and fire roasted tomato sauce	24
Seared Tuna Nicoise French beans, tomatoes, black olives, fingerling potatoes, lemon-herb Greek yogurt	23
Spaghetti Bolognese Homemade veal and beef Bolognese sauce Substitute shrimp and garlic olive oil	18 21
Gluten Free Penne with Smoked Chicken Roast peppers, sun-dried tomatoes and goat cheese cream	18
Mixed Vegetable Stir Fry with Jasmine Rice	18
Broccoli, carrots, ginger, red onions, mushrooms, bell peppers, soy sauce, Cashews Add chicken Add shrimp	21 23
Breaded Fish and Chips Lightly breaded Canadian haddock with fresh herbs, caper — parsley mayo and coleslaw	17
Spinach and Mushroom Ravioli Roasted peppers and pesto	21
Pan roasted veal cutlet with lemon caper butter (S) Fingerling potato and seasonal vegetables	24
Thai Style Lamb Curry Braised with a mild red curry, coconut milk, Jasmine rice & green beans	23
Olio Butter Chicken Fresh coriander, tandoori spices, jasmine rice, naan bread	21