

Lunch

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.

STARTERS

Soup of the Day | 7

Chef's daily creation

Beef Vegetable Pho Soup | 8

Rice noodle, green onion, basil, bean sprouts

Caesar Salad | 8

Parmesan, smoked bacon, house made dressing, herb croutons

Sesame Seared Tuna | 15

Rice noodle salad, soy dressing

Baby Spinach Salad | 8

Quinoa, feta, strawberry, carrot, apple cider vinaigrette

Tomato Fior di Latte Salad | 9

Heirloom tomatoes, balsamic vinegar, basil oil, coarse salt, cracked pepper

ADD TO ANY SALAD

CHICKEN BREAST | 6

SALMON FILET OR SHRIMP | 8

HANDHELDS

Chicken Focaccia Panini | 15

Camembert, pear chutney, greens, garlic mayo

Salmon Ciabatta | 18

Arugula, tomato, olive-caper salsa

The Olio Burger | 15

Lettuce, tomato, dill pickle

Choose two – aged cheddar, swiss, mushrooms, caramelized onions, bacon

VEGETARIAN PATTY AVAILABLE

Grilled Steak Sandwich | 19

Onion, mushroom, grainy mustard, wilted spinach

SANDWICHES COME WITH CHOICE OF HOUSE SALAD, GAUFRETTE POTATO CHIPS OR SOUP OF THE DAY
SUBSTITUTE FRIES, SWEET FRIES OR CAESAR SALAD | 2

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

MAIN COURSE

Daily Fish Feature | Market

Ask your server for today's catch, served with rice or potato and seasonal vegetables

5oz California Cut AAA Strip Loin Steak | 25

French fries, Olio butter, red wine demi-glace

Fish and Frites | 17

Atlantic haddock, sea salt & malt vinegar crust, red cabbage slaw, caper parsley mayo

Rigatoni Bolognese | 17

House made sauce of veal, beef, tomatoes, garlic, Pecorino cheese

Mediterranean Shrimp Linguine | 23

Tomatoes, black olives, zucchini, bell peppers, fresh basil, feta, lemon

Summer Squash and Mushroom Risotto | 19

Saffron, peas, tomato, fresh herbs

Asparagus and Red Pepper Omelette with Feta | 15

House salad or side soup

Pan Roasted Trout | 26

Summer vegetable risotto, sweet pea coulis

Olio Signature Thin Crust Flatbread

Marinara, mozzarella, provolone, sundried tomato, artichokes, fresh basil | 15

Duck Leg Confit, crumbled blue cheese, green apple, walnuts, arugula | 18

SIDES

Red Wine Demi Glaze | 2

Steamed Scented Rice | 3

Sautéed Mushrooms | 4

Jumbo Onion Rings | 4

INTERNATIONAL FAVOURITES

Indian Butter Chicken | 19

Mild spice blend, scented rice, garlic naan

Korean Styled Bibimbap | 16

Fragrant rice, mushrooms, carrot, spinach, fried egg, bean sprouts

ADD BEEF 4

ADD SHRIMP 8

Jamaican Red Snapper Escoviche | 28

Carrot, bell peppers, lime, tomato, coriander

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