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 | 8 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's Cheese | 10 🕿

Red onion, baby arugula, grapefruit, passion fruit vinaigrette

ADD TO ANY SALAD: CHICKEN BREAST | 6 SALMON FILET OR SHRIMP | 8

HANDHELDS

Grilled Vegetable Panini | 15 Kale pesto, goat cheese, tomato jam

Blackened Haddock Burger | 18

House-made tartar sauce, green apple slaw, tomato olive-caper salsa

The Olio Burger | 16

Onion relish, basil aioli | Choose two – aged cheddar, swiss, mushrooms, bacon VEGETARIAN PATTY AVAILABLE 📂

Grilled Steak Sandwich | 20

Onion, mushroom, grainy mustard, arugula, asiago

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 Feature | Market

Ask your server about today's feature

Fish and Matchstick Frites | 19

Atlantic haddock, crushed corn flake crust, apple red cabbage slaw, caper-parsley mayo

Chicken Fettuccini Rose | 21

Shallots, garlic, bell peppers, sweet red chilis, tomatoes, cream, basil

EXPRESS LUNCH

Items guaranteed to your table within 15 minutes or less

Indian Butter Chicken | 21

Mild spice blend, scented rice, garlic naan

Spinach Zucchini Manchego Frittata | 15 🕿

House salad or side soup

Rigatoni Bolognese | 17

Sauce of veal, beef, tomatoes, garlic, Pecorino cheese

Chicken Focaccia Panini | 16

Camembert, pear chutney, greens, garlic mayo

6oz Beretta Farms Sirloin | 26

Fresh cut fries, seasonal vegetables

Slow Braised Lamb and Chicken Tagine | 23

Mediterranean vegetables, harissa, pearl cous-cous

Barramundi Amandine | 26

Lemon butter sauce, French beans, roasted potatoes

Pan Seared Veal Liver | 24

Caramelized onions, crisp bacon, matchstick fries, chef's seasonal vegetables

Olio Signature Thin Crust Flatbread

Leeks, mushrooms, bacon, asiago, wild oregano, fried egg | 15

Mediterranean vegetables, kale pesto, balsamic vinegar, rosemary, goats cheese | 14 🕶

SIDES

Red wine sauce | 2

Saffron basmati rice | 3

Jumbo Onion Rings | 4

Sautéed Mushrooms | 4

