

# Olivine

Cobb Lane Sourdough, Cultured Butter <i>SF, V</i>	4ea
Appellation Rock Oyster, Watermelon Mignonette <i>GF, DF, NF</i>	6ea
Cantabrian Anchovies, Sourdough, Lemon Crème <i>NF</i>	9ea
Warm Olives, Smoked Olive Oil <i>GF, DF, NF, SF, V</i>	12
Burrata, Heirloom Tomatoes, Tomato Oil <i>GF, NF, SF, V</i>	18
Kingfish Crudo, Tomato Water, Pickle Watermelon Radish <i>GF, DF, NF</i>	17
Salami Cotto, Iberico Bellota, Kohlrabi Remoulade <i>DF, SF</i>	17
Mediterranean Chicken Liver Pate, Muscat Jelly, Grilled Brioche <i>SF</i>	19
Pork and Pistachio Terrine, House Made Pickle, Warm Brioche <i>SF</i>	19
Olivine Fried Chicken, Spiced Tomato Glaze <i>GF, NF, SF</i>	21
250g O'Connor Scotch Fillet, Horseradish, Mustard Jus <i>GF, SF</i>	32
Fries, Parmesan, Truffle Mayo <i>GF, DF, SF, V</i>	14
Crispy Brussel Sprouts, Soy Glaze <i>DF, NF, SF, V</i>	12
Chocolate Brownie, Blood Orange Caramel, Jersey Milk Ice Cream <i>SF, V</i>	16
Selection of Artisan Cheese, Lavosh, Fruit Toast, Condiments <i>V</i>	36

GF-Gluten Free/DF-Dairy Free/NF-Nut Free/SF-Shellfish Free/V-Vegetarian/Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination

15% Public Holiday Surcharge, 1.2% Card Transaction Fee