



OLIVETTOS

R E S T A U R A N T

SET MENU OPTIONS (Oct 2008 – Jan 2009)

	Alternate Drop	3 Choices Per Course
2 course menu (main and dessert)	\$42.50	\$45.00
2 course menu (entrée & main)	\$46.00	\$48.50
3 course menu	\$57.50	\$60.00
canapes on arrival (main & dessert)	\$50.00	\$52.50

birthday cake options to replace dessert available on request

ENTRÉE

twice baked gruyere and moreton bay bug souffle with fennel confit & shellfish vinaigrette
 chicken liver pate with toasted brioche and a watercress, orange and hazelnut salad
 salad of herb marinated king fish with crab, apple and witlof
 feta cheese cake with greek salad accompaniments
 bbq pork belly with prawn tails, green papaya and a light and spicy Vietnamese dressing
 porcini fettuccine pangrattato with hand picked moolooloba spanner crab

MAIN

risotto with preserved lemon, chervil and grilled Australian asparagus
 white cut organic chicken with a light casserole of spring vegetables, spinach & pistou sauce
 confit of bangalow pork on assorted seasonal beans with a grated apple, fennel & parsley salad
 lamb rump with roasted globe artichoke, potato croquette, gremoulata & hollandaise sauce
 wagyu Tri tip, king brown mushrooms, garlic spatzlie, salsa verde & red wine
 ocean trout with a soft herb crust, fondant potatoes, braised witlof and a citrus jus

DESSERT

sticky date pudding with a butterscotch and lime sauce and vanilla bean ice cream
 white chocolate crème brulee
 passion fruit cannoli with assorted berries and forest fruit sorbet
 raspberry shortcake with amarula ice cream

SIDES (- each side serves approx 3/4 people)

bread of the day (served with olive tapenade)	8.00
pugliese (salad of mixed greens, mozzarella, cherry tomatoes, anchovies, oregano)	8.00
roasted organic Nicola potatoes with chorizo, olives and parsley	8.00
tossed mixed greens with cherry tomatoes, herbs and hollandaise	8.00

GLOSSARY OF TERMS

Pistou – dressing made of basil, flat leaf parsley and olive oil
 Gremoulata – parsley, lemon zest, crushed garlic and anchovy
 Spatzlie – german fried noodle flavoured with garlic and herbs
 Salsa Verde – basil, parsley, garlic, capers, anchovy, Dijon mustard, red wine vinegar and olive oil
 Cannoli – Italian sweet pastry
 Amarula – similar to an Irish Cream made from the fruit from the Marula tree
 Pangrattato – fried bread crumbs in garlic and chili oil