



OLIVETTOS

R E S T A U R A N T

SET MENU OPTIONS (Sep 2009 – Nov 2009)

✓ = Gluten Free

	One Dish OR 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
canapés on arrival (main & dessert)	\$52.50	\$55.00

ENTRÉE

twice baked crab soufflé with crab bisque, crème fraiche and watercress

crisp skinned pork belly with grilled tiger prawn tails and a tangy pineapple chutney ✓

jerusalem artichoke risotto with crisp pancetta, scallops, lemon thyme & fontina cheese ✓

seafood ravioli with tomato, herbs, salmon caviar and pistou dressing

hot buttered asparagus spears with beetroot, hazelnut and sumac ✓

MAIN

pan roasted pork cutlet with broad beans, creamed potato, sautéed swiss brown mushrooms & Madeira sauce ✓

fillet of white fish with lemongrass, galangal, tumeric, steamed greens & coconut pilaf rice ✓

grilled eye fillet with butternut pumpkin, potato & blue cheese gratin and red wine sauce ✓

confit of duck leg with braised tuscan cabbage, raspberries and a bitter chocolate jus ✓

pumpkin fritters with goats curd and a lemon, chilli and watercress salad

DESSERT

baked sticky date pudding with butterscotch sauce and vanilla bean ice cream

glazed granny smith apple crème brulee with a green apple sorbet ✓

tangy passion fruit pannacotta with a citrus fruit salad ✓

caramelised lemon tart with poached rhubarb and rhubarb sorbet

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

\$8 each

bread of the day (served with chickpea, cumin and lemon dip & olive oil/balsamic vinegar)

roast baby potatoes with sea salt, rosemary & aoili ✓

today's mixed greens with blistered tomatoes, shallots and fresh herbs ✓