



A MEDITERRANEAN GRILLE

The key to the great cuisine of the Mediterranean 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. Organic produce and meats, as well as fish from sustainable fisheries and environmentally sound aquaculture farms, have been chosen to complement this philosophy. So let us interpret for you the foods of Italy, Spain, Greece, France and Morocco.



Zuppas

Zuppa del Giorno Our fresh daily creation	6
Roasted Butternut Squash and Caramelized Onion Soup Bistro style with melted Gruyere cheese	7
Chicken and Chick Pea Soup Chili and coriander	8



Ensalade and Tapas

Marinated Olives Nicoise, almond stuffed, mushroom stuffed, garlic stuffed	4
Caesar Salad Crisp fresh romaine, our own foccacia croutons, bacon pecorino cheese and a squeeze of lemon	8

FRESH RAW OYSTERS

Two selections to choose from; brought in daily from Rodney's Oyster House®
Served with fresh horseradish, lemon and mignonette sauce



Eight Oysters	18
Four Oysters	10

Beef Carpaccio with Shaved Pecorino Organic sprout salad and truffle oil	18
Cookstown Organic Beet Salad Pickled red onion, goat cheese and pancetta	7
Olio Salad Our own mix of romaine, arugula, fresh herbs and sprouts with citrus and olive oil	7
Fennel and Apple Salad with House Cured Salmon Organic sprouts and crème fraiche	11
Olio Signature Crab Cakes Snow crab and roasted vegetables, lemon aioli drizzle	15
Steamed Mussels Garlic, leeks, white wine cream	10
Seared Tuna Nicoise French beans, tomatoes, black olives, fingerling potatoes, lemon aioli	15
Grilled Calamari with Olives and Capers Baby frisee, grape tomato and sweet onion vinaigrette	9
Jumbo Shrimp Cocktail Fresh horseradish cocktail sauce	14

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



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Fish & Seafood

Olio Catch of the Day Fresh fish from sustainable fisheries, prepared daily	Market
Roasted Fillet of Trout Wrapped in Smoked Bacon Du puy lentils and wild mushrooms	21
Pan Roasted Fillet of Alaskan Black Cod White beans, brussels sprouts and lemon butter	23
Spanish Saffron and Tomato Paella Shrimp, chicken, chorizo sausage and steamed mussels	21
Pan Roasted Barramundi Fillet Herb risotto, charred tomato confit and seasonal vegetables	29



From the Land

We use only Certified Angus beef to ensure the highest quality

All Steaks Seasoned and served with fork mash, Olio butter and seasonal vegetables	
12 oz Striploin Steak	32
6 oz Striploin "California Cut"	24
6 oz Tenderloin Steak	29
Moroccan Braised Lamb Shank Dates, preserved lemon and herbed cous cous	27
Sun Dried Tomato and Ricotta Stuffed Chicken Seasonal vegetables and garlic mash	25



Sides

Sweet Potato Fries	5
Sautéed Mushrooms	5
Buttermilk Onion Rings	4
Garlic Grilled Shrimp	9



Pastas and Rice

Hearty or light, these dishes are never a disappointment.

Spaghetti Olio Marzano tomatoes, olive oil, garlic, parsley and pecorino cheese	14
With homemade veal and beef Bolognese sauce	17
With Shrimp	18
Butternut Squash Agnolotti Wilted spinach, pesto, grape tomatoes and toasted pine nuts	19
Smoked Chicken Penne Goat cheese cream, roasted peppers and sun dried tomatoes	18
Shrimp and Lemon Risotto Brussel sprouts, mushrooms and parmigiano	19
Papardelle with Red Wine Braised Beef Tomato sauce and parmesan	18

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