



Green Olive

ITALIAN RESTAURANT

I've loved Italian food since before I can remember and my first job in a kitchen was cooking pizza and pasta in the traditional way, learning from chefs who came out from Italy to Australia during the migrant boom years. I hope you enjoy a wonderful meal and my take on traditional Italian fare with only freshly made pasta and fresh, local ingredients.

Sabir Merchant
HEAD CHEF AND OWNER

ANTIPASTO

SICILIAN RAINBOW OLIVES, BALSAMIC MUSHROOM, MIX OF GRILLED & MARINATED VEGETABLES, ANCHOVIES, HOMEMADE FOCACCIA BREAD, BUFFALO MOZZARELLA, SLICED HAM, SLICED PEPPERED SALAMI AND SLICED PROSCIUTTO MEAT **\$29.90**

ENTRÉES / ANTIPASTI

GARLIC FOCACCIA \$6.90

HOMEMADE THIN CRUST WITH ROASTED GARLIC, SICILIAN SEA SALT, OREGANO [VG]

ADD CHEESE \$1.90

BRUSCHETTA \$7.90

CHERRY TOMATOES, BUFFALO MOZZARELLA, PARMESAN AND BASIL INFUSED OIL, BALSAMIC REDUCTION [VG]

ADD 1 PIECE \$3.90

CALAMARI FRITO \$13.90

FLASH FRIED CALAMARI RINGS WITH ROCKET, PARMESAN CHEESE AND GARLIC AIOLI [GF]

OCTOPUS \$15.90

GRILLED BABY OCTOPUS, CHILLI, GARLIC, LEMON, FRESH HERBS AND ROCKET SALAD SERVED WITH TOSTED BREAD [GF]

OLIVE MISTE \$6.90

MIXED WARM RAINBOW OLIVES WITH HOMEMADE BREAD [V] [VG]

EXTRA BREAD \$1.90

ARANCINI \$12.90

CRUMBED RICE BALL MADE WITH MIXED MUSHROOMS, BUFFALO MOZZARELLA, TRUFFLE OIL AND PARMESAN SERVED WITH NAPOLI SAUCE [VG]

ADD 1 ARANCINI \$2.90

MEATBALLS \$14.90

TRADITIONAL ITALIAN BEEF & PORK, TOMATO SUGO, ONION, PARMESAN SERVED WITH TOASTED BREAD

PIZZETTA \$8.90

HOUSE-BAKED PIZZA BREAD, ROSEMARY, GARLIC OIL [VG] [V]

VG - VEGETARIAN • V - VEGAN • GF - GLUTEN FREE

BYO WINE ONLY CORKAGE \$3.50 PER PERSON • SUNDAY SURCHARGE 10% • PUBLIC HOLIDAY SURCHARGE 17.5%

WE LOVE OUR TEAM AND OUR SURCHARGES ENSURE THEY ARE PAID PROPERLY

PASTA

HOMEMADE PASTA, GNOCCHI AND RISOTTO

RISOTTO FUNGHI \$18.90	ZUCCHINI RISOTTO \$17.90
WILD MIXED MUSHROOMS, THYME, TRUFFLE OIL AND REGGIANO [VG] [GF]	GREEN PEAS, LEMON, ZUCCHINI AND PARMESAN [VG] [GF]
PUMPKIN RISOTTO \$17.90	ROAST VEGETABLE RISOTTO \$17.90
ROAST PUMPKIN, SPINACH, FETTA & PINE NUTS [VG] [GF]	ROASTED VARIETY VEGETABLES, TRADITIONAL TOMATO AND BASIL SAUCE, PARMESAN [VG] [GF]
SPAGHETTI MARINARA \$27.90	LINGUINI CARBONARA \$18.90
MARKET FISH, QLD PRAWN CUTLET, CALAMARI, CLAMS, & MUSSELS SERVED WITH EITHER NAPOLI SAUCE OR OLIVE OIL	PANCETTA, CRACKED PEPPER, PECORINO, EGG YOLK, CREAM & ONION
LASAGNE BOLOGNESE \$20.90	SPAGHETTINI GAMBERI \$23.90
HOMEMADE PASTA LAYERED WITH TRADITIONAL BOLOGNESE, MOZZARELLA, FRESH BASIL WITH HOUSE SALAD	LOCAL PRAWNS, ZUCCHINI, CHILLI, CHERRY TOMATOES, GARLIC, SICILIAN OLIVE OIL ,CHILLI, LEMON
SPAGHETTI MEAT BALLS \$18.90	LINGUINI BOLOGNESE \$19.90
HOME-MADE MEAT BALLS, SERVED WITH TRADITIONAL TOMATO AND BASIL SAUCE FINISHED WITH SHAVED PARMESAN CHEESE	MINCED BEEF, PROSCIUTTO, TOMATOES, ROSEMARY, REDWINE & PARMESAN
PAPPARDELLE BACIO \$20.90	GNOCCHI RAGU \$20.90
CHICKEN BREAST, MUSHROOM, CHERRY TOMATO, TOUCH OF CREAM & NAPOLI SAUCE	HOMEMADE POTATO GNOCCHI WITH BRISKET RAGU
GNOCCHI PESTO \$17.90	GNOCCHI QUATTRO \$21.90
HOMEMADE POTATO GNOCCHI WITH BASIL PESTO, BLACK OLIVES, SUNDRIED TOMATOES AND TOUCH OF CREAM	HOMEMADE POTATO GNOCCHI WITH FOUR CHEESE SAUCE [GF]

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SECONDI

MAIN COURSE

GRILLED BARRAMUNDI **\$26.90**

SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES WITH LEMON CREAM BABY CAPERS SAUCE. [GF]

PARMIGIANA VEGETARIAN **\$18.90**

BAKED LAYERS OF EGGPLANT, BUFFALO MOZZARELLA, NAPOLI SAUCE ROASTED POTATOES AND SEASONAL SALAD [V]

PORK SALTIMBOCCA **\$21.90**

ROASTED POTATOES, PAN FRIED BEANS, TOMATO, ROAST CAPSICUM & CAPERS SAUCE [GF]

CHAR GRILLED RIB FILLET (250 GMS) **\$29.90**

COOKED TO YOUR LIKING, SERVED WITH GRILLED BROCCOLI, GARLIC ROASTED POTATOES [GF] EXTRA SAUCE MUSHROOM, GRAVY, OR PEPPER \$5.9

CHICKEN PARMIGIANA **\$22.90**

BREADED PAN-FRIED CHICKEN BREAST, CHAMPAGNE HAM, BUFFALO MOZZARELLA, NAPOLI SAUCE ROASTED POTATOES AND SEASONAL SALAD

CHICKEN PICCATA **\$20.90**

CHICKEN BREAST WITH CAPSICUM & BABY CAPERS SAUCE ON RISONI PASTA AND GREENS [GF]

OSSO BUCO **\$26.90**

SLOW COOKED VEAL SHANKS, CREAMY MASH, PAN FRIED GREENS

CONTORNI

SIDES & SALADS

GARLIC ROASTED CHAT POTATOES **\$6.90**
[V] [VG] [GF]

GARLIC AND OLIVE OIL BBQ BROCCOLI **\$7.90**
[V] [VG] [GF]

GARDEN SALAD **\$10.90**
SEASONAL LETTUCE, RED ONION, CHERRY TOMATO, CUCUMBER, OLIVES, PARSLEY AND LEMON DRESSING [V] [VG] [GF]

SIDE OF MASHED POTATOES [GF] [V] **\$5.90**

PAN FRIED GREEN BEANS **\$5.90**
[V] [VG] [GF]

ROCKET SALAD **\$10.90**
RED ONION, PEAR AND PARMESAN, BALSAMIC VINAIGRETTE [VG] [GF]

CAPRESE SALAD **\$10.90**
ROMA TOMATOES, BUFFALO MOZZARELLA CHEESE, BASIL, OLIVE OIL, BALSAMIC [VG] [GF]

FRIES **\$6.90**
ROSEMARY & LEMON AIOLI [V] [VG] [GF]

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PIZZA

10 INCH AND 13 INCH

PIZZE ROSSE TOMATO SAUCE BASE

PROSCIUTTO CRUDO	\$14.90	MARGHERITA	\$10.90
PROSCIUTTO, MOZZARELLA, PARMESAN	\$17.90	SLICED ROMA TOMATOES, BUFFALO MOZZARELLA,	\$13.90
FRESH ROCKET		FRESH BASIL	
CALABRESE	\$15.90	SICILLIAN	\$11.90
MOZZARELLA, SALAMI, CHILLI, BASIL RED ONION.	\$18.90	MOZZARELLA, CAPERS, ANCHOVIES, OLIVES	\$14.90
POLLO ALLA GRIGLIA	\$19.90	PETTO	\$15.90
BBQ SAUCE, CHICKEN, ONION, BACON, BRIE CHEESE	\$24.90	BRAISED BRISKET, ONION, CAPSICUM,	\$19.90
		MOZZARELLA, GRAVY	
PIZZA CAPRICCIOSA	\$12.90	AMANTI DELLA CARNE	\$20.90
HAM, MUSH, OLIVE, ANCHOVIS	\$16.90	SALAMI, BACON, HAM, MUSHROOM, CAPSICUM,	\$26.90
		ONION, OLIVES, MOZZARELLA CHEESE	
TROPICAL SWINE AND PINE	\$15.90	FRUTTI DE MARE	\$22.90
HAM, (FRESH PINEAPPLE), DRIED CHILLI FLAKES,	\$19.90	PRAWNS, CALAMARI, OCTOPUS, MUSSELS, CHERRY	\$28.90
MOZZARELLA		TOMATOES, GARLIC, MOZZARELLA, BASIL	

PIZZE BIANCHE NO SAUCE CHEESE BASE

GARLIC CHEESE	\$9.90	SALSICCIA	\$15.90
MOZZARELLA CHEESE, GARLIC, OREGANO,	\$12.90	ITALIAN SAUSAGE, CARAMELIZED ONION, THYME,	\$18.90
AND OLIVE OIL		TALEGGIO, FIOR DI LATTE MOZZARELLA	
FUNGHI	\$14.90	QUATTRO FORMAGGI	\$15.90
MIXED MUSHROOMS, ROSEMARY, PECORINO	\$17.90	BRIE, BLUE CHEESE, PECORINO, FIOR DI	\$18.90
ROMANO, TRUFFLE PESTO.		LATTE MOZZARELLA.	

PIZZE VEGANA

SWAP DAIRY FREE CHEESE TO MOZZARELLA TO MAKE VEGETARIAN

VEGANA	\$14.90	ZUCCA	\$16.90
TOMATO SAUCE, EGGPLANT, SUNDRIED	\$17.90	DAIRY FREE MOZZARELLA, PUMPKIN SAUCE BASE,	\$19.90
TOMATOES, OLIVES & BASIL PESTO		MARINATED MUSHROOM, BASIL PESTO, CHERRY	
		TOMATOES, OLIVES	

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DOLCI

DESSERTS

AFFOGATO	\$10.90	CHOCOLATE MOUSSE	\$7.90
VANILLA ICE CREAM, SHOT OF COFFEE, SHOT OF FRANGELICO, CHOPPED HAZELNUT, GRATED DARK CHOCOLATE.		BERRY SORBET, HAZELNUT AND SOAKED PORT RAISINS AND CRUMBLED AMARETTI BISCUIT	
TIRAMISU	\$7.90		
ESPRESSO-SOAKED SPONGE FINGERS, MASACARPONE, COCOA			

BAMBINI

KIDS

KIDS	\$7.90	MACARONI CHEESE	\$7.90
HAM PIZZA	\$7.90	NAPOLITANE SAUCE WITH LINGUINI AND CHEESE	\$7.90
SPAGHETTI WITH MEAT BALLS	\$10.9	CHICKEN NUGGETS WITH FRIES	\$7.90

EXTRAS

CHICKEN	\$4.90	CHEESE	\$3.90
PRAWN EACH	\$2.90	FLAVOURED OIL	\$3.90
RED MEAT (BACON OR HAM OR BRISKET)	\$5.90	VEGETABLES	\$3.90
PROSCIUTTO SLICE	\$1.90		

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