

DIPS & COLD MEZES

TURKISH BEEF PASTRAMI PLATE – GF DF	24.00
Thinly sliced air dried Turkish beef pastrami, served with dill gherkins, pickled red cabbage & green Mediterranean olives	4 PER SERVE
TRIO DIPS – V VG GF DF	27.00
Muhammara, hummus and babaganoush served with classic Turkish bread or vegetable sticks.	
BABAGANOUSH – V VG GF DF	15.00
Charred eggplant, tahini, garlic, olive oil served with classic Turkish bread	
HUMMUS – V VG GF DF	15.00
Chickpeas, tahini, cumin, garlic, olive oil served with classic Turkish bread	
MUHAMMARA – V VG GF DF	15.00
Chargrilled peppers, garlic, walnut, pomegranate molasses, olive oil served with classic Turkish bread	

WARM & HOT MEZES

AEGEAN STYLE GARLIC PRAWNS – GF	32.00
Butter-grilled with garlic, sun-dried tomatoes & Turkish spices.	6 PER SERVE
MEDITERRANEAN-STYLE FRIED CALAMARI – DF GF	28.00
House-made, lightly seasoned, served with a lemon wedge and aioli.	8 PER SERVE
MARINATED WARM OLIVES – VG DF V	15.00
Mixed Turkish olives marinated with lemon, herbs and olive oil, served with classic Turkish bread.	
CHEESY OVEN-BAKED MUSHROOMS – VG V GF DF	18.00
Savory stuffed mushrooms filled with cheesy garlic herb butter	3 PER SERVE
	<i>VEGAN MOZZARELLA + \$4.00</i>
PAN FRIED CYPRIOT HALLOUMI – V GF	18.00
Finished with honey & walnuts.	3 PER SERVE

STONEBAKED TURKISH BREADS

Made in-house, freshly baked, served warm, and finished with black and white sesame seeds.

CLASSIC – V	10.00
GARLIC – V	11.00
CHEESY GARLIC – V	13.00

AUTHENTIC CHARGRILL

All chargrill plates served with salad, pickled red cabbage, rice, and a slice of Turkish bread.

LAMB CUTLETS – GF DF	33.00 3 PIECES
DICED LAMB SKEWER – GF	33.00
DICED CHICKEN SKEWER – DF GF	30.00
CHICKEN WINGS – DF GF	30.00
SEASONAL VEGETARIAN SKEWERS – V VG DF GF Mushroom, garlic, onion, zucchini, green & red capsicum with zesty-herb spices	28.00 2 SKEWERS
THREE-TIER OLIVE TOWER Trio dips, cheesy garlic bread, crispy potato fries with tomato sauce, mixed meat plate served on a bed of rice including lamb cutlets (2), chicken skewer (1), lamb skewer (1), chicken wings skewer (1), and house salad.	89.00 PERFECT SHARING FOR 2
OLIVE TRIO GRILL Lamb skewer (1), chicken skewer (1), lamb cutlets (2) served with rice and house salad.	62.00

OLIVE'S SIGNATURE DISHES

TURKISH-STYLE BARRAMUNDI – GF DF Lightly seasoned and fried. Served with zesty, herb-spiced steamed corn, green beans, and dill aioli.	36.00
PAN-SEARED SALMON – GF DF Finished with garlic butter, sun-dried tomatoes, and capers, served with zesty, herb-spiced steamed corn and green beans.	41.00
SLOW-ROASTED AEGEAN STYLE PUMPKIN – VG GF DF V With olive oil, herbs, and spices on a bed of hummus & quinoa salad.	30.00
TRADITIONAL LAMB CASSEROLE – GF DF Slow-cooked tender lamb with eggplant, zucchini, potato, red & green capsicum, carrot, onion, garlic, mushroom seasoned with traditional spices and herbs. Served with rice.	33.00
TRADITIONAL VEGETARIAN CASSEROLE – VG GF DF V Slow-cooked seasonal vegetables including eggplant, zucchini, potato, red & green capsicum, carrot, onion, garlic, mushroom, seasoned with traditional spices and herbs. Served with rice.	29.00
SLOW-COOKED LAMB RIBS – DF Tender lamb ribs, slow oven-cooked for six hours with aromatic herbs and spices, served with rice and house salad.	34.00

MEDITERRANEAN STYLE SALADS

GRILLED CHICKEN – GF DF Cos lettuce, cherry tomatoes, house-cured red cabbage, Turkish-style pickles, radish, carrot, cucumber, red onion, roasted almond flakes, finished with chef's zesty lemon and herb dressing.	26.00
TENDER LAMB – GF Cos lettuce, cherry tomatoes, house-cured red cabbage, Turkish-style pickles, radish, carrot, cucumber, red onion, walnuts, finished with chef's zesty lemon and herb dressing.	30.00
QUINOA & AVOCADO – VG GF DF V Cos lettuce, cherry tomatoes, house-cured red cabbage, Turkish-style pickles, radish, carrot, cucumber, red onion, trio quinoa, avocado, finished with chef's zesty lemon and herb dressing.	28.00

SIDES

- CRISPY POTATO FRIES** – V | GF 15.00
Seasoned with sea salt, served with truffle mayonnaise.
- GARDEN VEGETABLE STICKS** – V | VG | DF | GF 13.00
Thinly sliced, fresh carrot, celery & cucumber, drizzled with chef's zesty lemon-herb dressing.
- TRADITIONAL TURKISH RICE** – V | VG | DF 12.00
With pan-fried risoni.

KIDS MENU

Available for children under 14 years

- CRUMBED CHICKEN STRIPS** 19.00
Served with chips & tomato sauce.
- DICED CHICKEN SKEWER** – DF | GF 19.00
Served with rice & tomato sauce.
- DICED LAMB SKEWER** – GF 19.00
Served with rice & tomato sauce.

DESSERTS

- KAZANDIBI** – GF | V 16.00
Classic Turkish milk pudding with a gently caramelised base, offering a refined smoky flavour, finished with a sprinkle of cinnamon..
- TURKISH BAKLAVA** – DF | V 16.00
Crisp layers of filo pastry filled with chunky Turkish pistachios & walnuts, drizzled with aromatic sugar syrup and served with vanilla ice cream. 3 PIECES
- TURKISH ROSE DELIGHTS PLATE** – V | VG | DF | GF 12.00
Traditional rose-flavoured delights finished with edible rose petals. 4 PIECES

SIDE VANILLA ICE CREAM + \$4.00

Our kitchen is open;
Dinner | 5pm – 8pm *Tuesday to Saturday*
Lunch | 11:30am – 2pm *Friday & Saturday*

We are unable to accommodate any changes or substitutions to menu items.

Please Note:
*We cannot accept any **BYO cakes** in our restaurant due to food safety policies.*
Thank you for your understanding.

Please let our team know of any allergies, intolerances, or special dietary needs.