

STARTERS

TRIO DIPS – VG | DF | *GF option available*

27.00

A selection of hummus, babaganoush and muhammara, served with your choice of **classic Turkish bread** or **vegetable sticks**.

HUMMUS – VG | DF

15.00

Chickpeas, **tahini**, garlic and olive oil, served with classic Turkish bread.

BABAGANOUSH – VG | DF

15.00

Charred eggplant, **tahini**, garlic and olive oil, served with classic Turkish bread.

MUHAMMARA – VG | DF

15.00

Char-grilled red capsicum, **walnuts**, pomegranate molasses, garlic and olive oil, served with classic Turkish bread.

TURKISH BEEF PASTRAMI PLATE – DF | GF

24.00

Traditional Turkish air-dried beef pastrami, served with pickled red cabbage, dill gherkins and green Mediterranean olives.

4 PER SERVE

MARINATED WARM OLIVES – VG | DF

15.00

Mixed Turkish olives marinated with lemon, herbs and olive oil, served with classic Turkish bread.

PAN FRIED CYPRIOT HALLOUMI – V | GF

18.00

Topped with honey and **walnuts**.

3 PER SERVE

CRISPY POTATO CHIPS – V | DF | GF

15.00

Seasoned with our Turkish spice blend, served with truffle mayonnaise.

MEDITERRANEAN STYLE FRIED CALAMARI ⓘ – DF | *GF option available*

28.00

Lightly seasoned, served with a lemon wedge and aioli.

8 PER SERVE

AEGEAN STYLE GARLIC PRAWNS ⓘ – DF | *GF option available*

32.00

Butter-grilled with garlic, sun-dried tomatoes and Turkish spices, served with your choice of **classic Turkish bread** or **house salad**.

6 PER SERVE

CHEESY OVEN BAKED MUSHROOMS – V | GF | *Add vegan mozzarella +4.00*

18.00

Savoury stuffed mushrooms filled with cheesy garlic herb butter.

3 PER SERVE

STONEBAKED TURKISH BREADS

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

GARLIC – V

11.00

CHEESY GARLIC – V | *Add vegan mozzarella +4.00*

13.00

CLASSIC – V

10.00

V – Vegetarian | VG – Vegan | GF – Gluten-Free | DF – Dairy-Free

For dietary requirements or allergies, please speak with our team before ordering.



Imported seafood

AUTHENTIC CHARGRILL

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

LAMB CUTLETS– DF GF option available	33.00 3 PIECES
DICED LAMB SKEWER– GF option available	33.00
DICED CHICKEN SKEWER– DF GF option available	30.00
CHICKEN WINGS SKEWER– DF GF option available	30.00
SEASONAL VEGETARIAN SKEWERS– VG DF GF option available Mushroom, garlic, onion, zucchini, green and red capsicum, seasoned with traditional Turkish herbs and spices.	28.00 2 SKEWERS
THREE TIER OLIVE TOWER– GF & DF option available Trio Dips, cheesy garlic Turkish bread, crispy potato chips, mixed chargrill served on a bed of Turkish rice, including lamb cutlets (2), diced lamb skewer (1), diced chicken skewer (1), chicken wings skewer (1) & house salad	89.00 PERFECT SHARING FOR 2
OLIVE TRIO GRILL– GF & DF option available Mixed chargrill with lamb skewer (1), chicken skewer (1) and lamb cutlets (2), served with Turkish rice, house salad and a slice of classic Turkish bread.	62.00

OLIVE'S SIGNATURE DISHES

TURKISH STYLE BARRAMUNDI– ⓘ DF GF option available Lightly seasoned and fried, served with zesty herb-spiced steamed corn, green beans, a lemon wedge & garlic aioli.	36.00
PAN SEARED ATLANTIC SALMON– ⓘ GF DF option available Seared in garlic butter with sun-dried tomatoes and capers served with zesty spiced steamed corn, green beans, a lemon wedge and garlic aioli.	41.00
SLOW ROASTED PUMPKIN– VG GF DF Served on hummus and herbed quinoa salad, with Olive's signature lemon & herb dressing and house-pickled onion.	30.00
TRADITIONAL LAMB CASSEROLE– DF GF option available Slow-cooked tender lamb with eggplant, zucchini, potato, red & green capsicum, carrot, onion, garlic & mushroom, seasoned with traditional Turkish herbs and spices. Served with your choice of Turkish rice or house salad .	33.00
TRADITIONAL VEGETARIAN CASSEROLE– VG DF GF option available Slow-cooked seasonal vegetables including eggplant, zucchini, potato, red & green capsicum, carrot, onion, garlic & mushroom, seasoned with Turkish herbs and spices. Served with your choice of Turkish rice or house salad .	29.00
RACK OF LAMB– DF GF option available Marinated in traditional Turkish herbs and spices, slow-roasted until tender, served as a full rack of lamb with Turkish rice, house salad and a slice of classic Turkish bread.	38.00

MEDITERRANEAN-STYLE SALADS

GRILLED CHICKEN– GF DF Lettuce mix, cherry tomatoes, house-pickled Turkish-style red cabbage, carrot, cucumber, red onion and roasted almond flakes , finished with Olive's signature zesty lemon and herb dressing.	26.00
TENDER LAMB– GF Lettuce mix, cherry tomatoes, house-pickled Turkish-style red cabbage, carrot, cucumber, red onion and walnuts , finished with Olive's signature zesty lemon and herb dressing.	30.00
QUINOA & AVOCADO– VG GF DF Lettuce mix, cherry tomatoes, house-pickled Turkish-style red cabbage, carrot, cucumber, red onion, quinoa, avocado finished with Olive's signature zesty lemon and herb dressing.	28.00

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ⓘ Imported seafood

Credit card surcharge (1.4%) | Public holiday surcharge (15%) | Takeaway containers: Small \$0.50 each, Large \$1.00 each | All prices are inclusive of GST.

SIDES

HOUSE SALAD – VG GF DF House – pickled Turkish – style red cabbage, diced tomato, cucumber, red onion and parsley, finished with Olive's signature zesty lemon and olive oil dressing.	12.00
VEGETABLE STICKS – VG GF DF Thinly sliced carrot and cucumber, finished with Olive's signature zesty lemon and olive oil dressing.	12.00
TRADITIONAL TURKISH RICE – VG DF With pan – fried risoni.	12.00
OLIVE'S HOUSE DIPS – VG GF DF Hummus • Babaganoush • Muhammara • Garlic Dip • Crushed Hot Chili Dip	5.00 EACH
TOMATO SAUCE – VG GF DF	3.00

KIDS MEALS

For children under 14

CRUMBED CHICKEN STRIPS Served with chips & tomato sauce.	19.00
DICED CHICKEN SKEWER – DF <i>GF option available</i> Served with Turkish rice	19.00
DICED LAMB SKEWER – <i>GF option available</i> Served with Turkish rice	19.00

DESSERTS

KAZANDIBI – V GF Iconic Turkish caramelised milk pudding with a smoky caramel flavour, finished with cinnamon.	16.00
TURKISH BAKLAVA – V Crisp layers of filo pastry filled with chunky pistachios and walnuts, drizzled with aromatic sugar syrup and served with vanilla ice cream.	16.00 3 PIECES
TURKISH ROSE DELIGHTS PLATE – VG DF GF Traditional rose – flavoured Turkish delight, finished with pistachios and edible rose petals.	12.00 4 PIECES
SIDE OF VANILLA ICE CREAM – V	4.00

Our kitchen is open:

Dinner | Tuesday to Saturday | **5.00pm - 8.00pm**

Lunch | Friday & Saturday | **11.30 am - 1.30pm**

A Note from our kitchen:

- Please inform our team of any **allergies, intolerances** or **special dietary requirements** before ordering.
- While we take every care in preparing your meal, we **cannot guarantee the absence of traces of allergens**.
- We are **unable to accommodate changes or substitutions** to menu items due to our kitchen procedures and food safety requirements.
- We cannot accept **BYO cakes** due to our **food safety policy**