



4-COURSE DINNER
SET MENU

\$60 / per person

AMUSE BOUCHE

ENTRÉE *(please choose 1 option)*

Beetroot and Feta Tart with Aged Balsamic vinegar. (V)

Marinated Prawn Salad with Paprika mayonnaise. (GF)

MAIN *(please choose 1 option)*

Spinach and Ricotta Cannelloni with Napolitana sauce and mixed green salad. (V)

Chicken Supreme stuffed with sun-dried tomatoes, with 5 bean Ragu and baby vegetables

DESSERT *(please choose 1 option)*

Peanut butter and Chocolate Cheesecake with raspberry coulis.

Chef's Choice of Dessert.



DINNER MENU

PRE-STARTER *(2 to share)*

Garlic bread	9.5
Marinated olives and vegetables.	6.5

ENTRÉE

Olive Tree Caesar salad with crispy bacon, hard-boiled egg, parmesan cheese, garlic croutons and homemade Caesar dressing.	15.5
Beetroot and Feta cheese Tart with aged Balsamic vinegar. (V).	16.5
Mushroom Veloute with Truffle oil	16.5
Kangaroo Chorizo salad with onions, potatoes and baby leaf salad.	18.5
Marinated Prawn Salad with Paprika mayonnaise. (GF).	18.5



DINNER MENU

MAIN

Mushroom Risotto with parmesan Cheese and Truffle oil. (V) (GF).	30.5
Spinach and Ricotta Cannelloni with Napolitana sauce and mixed green salad. (V)	30.5
Chicken Supreme stuffed with sun-dried tomatoes, with 5 bean Ragu and baby vegetables	34.5
Duo of Lamb: Braised lamb and pan sealed lamb cutlet with creamy mash potato, seasonal buttered baby vegetables and rosemary jus.	35.5
Oven roasted Tasmanian Salmon with herbed mashed potato, buttered Broccolini served with chive and butter cream sauce.	36.5
Pan roasted Duck breast with roasted carrot puree, sweet and sour braised cabbage and Sherry jus.	36.5
Chargrilled Scotch Fillet with Lyonnaise potatoes, roasted carrots and port jus.	36.5

SIDE ORDERS:

Roasted root vegetables.	\$8.5
Buttered vegetables	\$8.5
Mixed green salad.	\$8.5



DINNER MENU

DESSERT

Sticky Date Pudding, butterscotch sauce and vanilla ice cream.	15.5
Apple Tarte Tatin, vanilla ice cream, candied ginger and caramel sauce.	15.5
Peanut butter and Chocolate Cheesecake with raspberry coulis.	15.5
Chef's Choice of Dessert.	15.5