

## Dolci / Dessert

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<b>BURNT CHEESECAKE</b>	19	<b>TIRAMISU</b>	20
Cream cheese, chocolate sauce, basil, sour cream gelato (vg)		Marscapone cream, coffee gelato, dark chocolate (vg)	
<b>MANGO PANNA COTTA</b>	18	<b>TRIO GELATO</b>	16
White chocolate panna cotta, mango gel, coconut crumble, mango, coconut ice cream (vg)		Three scoops (vg): Vanilla   Chocolate   Strawberry   Coconut   Coffee Salted Caramel   Lemon Sorbet	
<b>OLLIE'S CANNOLO</b>	19		
Ricotta cream, pistachio mousse, pistachio crumble, chocolate crumble (vg)			

## Coffee & Tea

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<b>SOY, ALMOND, LACTOSE FREE</b>	+1.5	<b>MOCHA</b>	5.5
<b>DECAF, EXTRA SHOT</b>	+1.5	<b>CHAI</b>	5.5
<b>COFFEE WITH MILK</b>	5	<b>OLLIE'S HOT CHOCOLATE</b>	6
<b>BLACK</b>	4.5	<b>ORGANIC TEAS</b>	4.5
<b>ESPRESSO</b>	4	English Breakfast, Earl Grey, Peppermint, Green Tea, Chamomile	

## Sticky & Sweet

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<b>2017 Frogmore Creek Iced Riesling TAS</b>	8	<b>NV Valdespino El Candado Sherry SPAIN</b>	8
<b>NV Dutschke 'The Tokay' BAROSSA</b>	8	<b>Pisco Barsol Quebranta PERU</b>	10
<b>NV Galway Pipe 12yr Old Grand Tawny (93) SA</b>	8	<b>NV Luigi Francoli Limousin Grappa ITALY</b>	12
<b>NV Penfolds Grandfather Rare Tawny Port SA</b>	12		

## Kids Menu

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<b>HAWAIIAN PIZZA</b>	15	<b>SPAGHETTI ALLA BOLOGNESE</b>	15
Ham, pineapple		Handmade spaghetti, traditional meat sauce	
<b>MARGHERITA PIZZA</b>	15	<b>PASTA AL BURRO E PARMIGIANO</b>	14
Mozzarella, tomato		Handmade spaghetti, butter; parmigiano	

## Kids Dessert

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<b>GELATO</b>		<b>4/SCOOP</b>
Vanilla   Chocolate   Strawberry		





Ollie's

ITALIAN



# Ollie's

ITALIAN

## Cicchetti / Snacks

<b>OYSTERS NATURAL</b> <i>min of 3</i> Lemon (gf, df)	<b>6ea</b>	<b>MEDITERRANEAN OLIVES</b> Warmed (ve, gf, df)	<b>14</b>
<b>OYSTERS ALLA AMATRICIANA</b> <i>min of 3</i> Grilled oyster, tomato sugo, guanciale (gf, df)	<b>6.5ea</b>	<b>COPPA CARPACCIO</b> Coppa, rucola, parmigiano, olive oil, guindilla peppers (gf)	<b>16</b>
<b>FOCACCIA</b> Homemade focaccia, cherry tomato, goat cheese, fresh herbs (vg)	<b>12</b>	<b>TUNA TARTARE</b> Tuna, ponzu, hazelnut mayo, puffed quinoa, tobiko fish roe (gf)	<b>18</b>

## Entree

<b>AMALFI ARANCINI</b> Arborio rice, zucchini cream, provolone, parmigiano, crispy zucchini (vg)	<b>22</b>	<b>CALAMARI FRITTI</b> Local calamari, paprika salt, black garlic aioli, spring onions, lemon	<b>24</b>
<b>PARMIGIANA</b> Eggplant, basil, mozzarella, parmigiano, tomato sugo, (vg)	<b>20</b>	<b>VITELLO TONNATO</b> Roast veal, tonnato sauce, crispy capers, veal jus, marrow bone, croutons	<b>24</b>
<b>BURRATA CON POMODORINI</b> Burrata, cherry tomato, basil pesto, balsamic caviar, truffle focaccia (gf, vg)	<b>26</b>	<b>SALMON CRUDO</b> Salmon, salmon caviar, grilled cucumber, pickles, shallot, ponzu, apple juice, chilli oil	<b>24</b>

## Pasta

Gluten free penne pasta +3.

<b>DUCK RAGU</b> Handmade pappardelle, duck, shaved parmesan, truffle oil	<b>45</b>	<b>GNOCCHI AI FUNGHI</b> Porcini, button mushroom, garlic, chilli, parmesan (vg)	<b>36</b>
<b>SPAGHETTI CACIO E PEPE</b> Mussels, pecorino romano, tobiko, black pepper, lime	<b>39</b>	<b>SPAGHETTI MARINARA</b> Gulf prawns, fresh mussels, local calamari, Moreton Bay bug, cherry tomato, garlic, parsley, chilli	<b>48</b>
<b>GNOCCHI OCTOPUS</b> Octopus ragu, black olives, fresh oregano, goat cheese, fresh herb oil	<b>42</b>		

## Carne & Pesce

<b>PRAWN SALAD</b> Prawns, mesculin, peach, cherry tomato, walnut, shaved grana padano, lemon dressing, balsamic caviar	<b>36</b>	<b>PORK COTOLETTA MILANESE</b> Panko crumb, basil mayo, cherry tomato salad, apple, onion, basil	<b>45</b>
<b>BARRAMUNDI</b> Nduja sauce, baby carrots, smoked almond, carrot leaf, pickled carrot (gf)	<b>47</b>	<b>SCOTCH FILLET TAGLIATA 300G</b> Bass Strait Scotch Fillet MB3+, chimichurri, housemade red wine jus, fries (gf, df)	<b>58</b>
<b>CORAL TROUT</b> Scallop, corn sauce, seasonal vegetables, pickled red onion, fresh herb oil (gf)	<b>54</b>	<b>TOMAHAWK STEAK 1.5KG</b> Tomahawk, Italian chimichurri, baby carrots, fries (gf, df) <i>Perfect to share between 2</i>	<b>185</b>
<b>SALMON</b> Acquapazza sauce, potato, olive, caper, basil, parsley, tomato powder (gf, df)	<b>42</b>		

## Contorni / Sides

<b>BABY CARROT</b> Noisette butter, smoked almond, ricotta, garlic (vg, gf)	<b>16</b>	<b>OLLIE'S SALAD</b> Mesculin, peach, cherry tomato, walnut, shaved grana padano, lemon dressing, balsamic caviar (vg)	<b>18</b>
<b>BRUSSEL SPROUTS</b> Guanciale, tofu cream, capers, lemon dressing (gf, df)	<b>18</b>	<b>FRIES</b> Shaved parmesan, truffle oil (vg)	<b>14</b>
<b>BURNT BROCCOLINI</b> Pine nuts, raisins, breadcrumbs, lemon dressing (ve, df)	<b>16</b>		

## Napoli Pizza

Available from 5pm. Gluten free base and vegan cheese available on request +5 (ea)

<b>MARGHERITA</b> Napoli sauce, mozzarella, basil (vg)	<b>24</b>	<b>HAWAIIAN</b> Napoli sauce, mozzarella, pineapple, ham	<b>27</b>
<b>CORAL SEA</b> Napoli bisque sauce, mozzarella, parsley, mussels, prawns, fresh reef fish	<b>36</b>	<b>CAPONATA</b> Napoli sauce, stracciatella, confit cherry tomato, olives, crispy capers, eggplant (vg)	<b>29</b>
<b>CAPRICCIOSA</b> Napoli sauce, mozzarella, funghi, artichokes, olives, ham	<b>29</b>	<b>PICCANTELLA</b> Napoli sauce, mozzarella, nduja, red onion, olives, salame, parmigiano cream	<b>31</b>
<b>PARMA</b> Napoli sauce, mozzarella, confit cherry tomato, rocket, prosciutto, parmigiano cream	<b>30</b>	<b>SFIZIOSA</b> Mozzarella, basil, nduja, roasted potato, red onion, pancetta	<b>32</b>
<b>PORCO MIO</b> Napoli sauce, mozzarella, salame, sausage, ham, parmigiano cream	<b>32</b>	<b>BOTANICA</b> Smoked scamorza, kale pesto, confit cherry tomato, pine nuts (ve)	<b>30</b>

gf - gluten free, df - dairy free, vg - vegetarian, ve - vegan | 15% surcharge on Public Holidays. Prices include GST. Card payments will incur a surcharge.  
Please talk to your waiter for any dietary requirements. Please note Ollie's cannot guarantee that wholesale ingredients do not have traces of gluten and dairy.