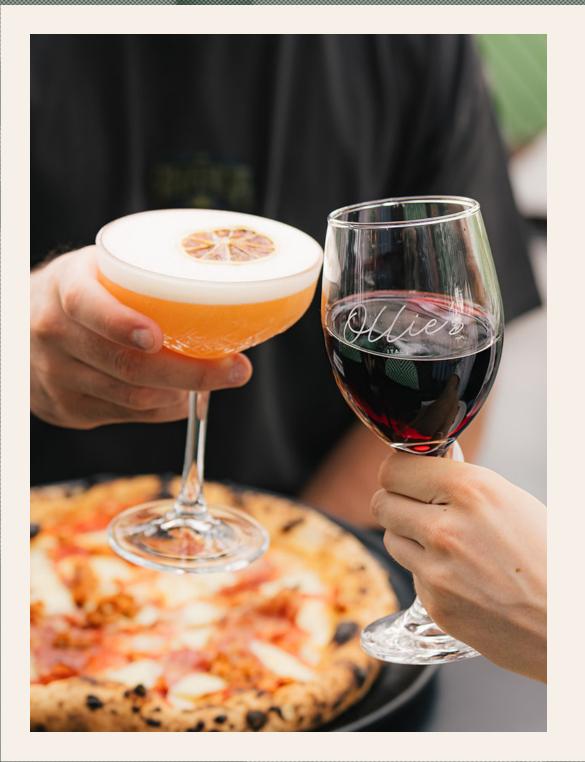
SHNUNU & UNCIHCINITY

Addies ITALIAN

4281 6814 • reservations@olliesitalian.com.au

Waterfront Dining, I Marlin Parade, Cairns City QLD 4870



Functions & Events

Ollie's Italian offers warm, attentive and flawless service with exquisite Italian fare.

Located right on the waterfront with exceptional views, versatile spaces and a variety of food and beverage options, it's an easy choice for your next function, event or party.

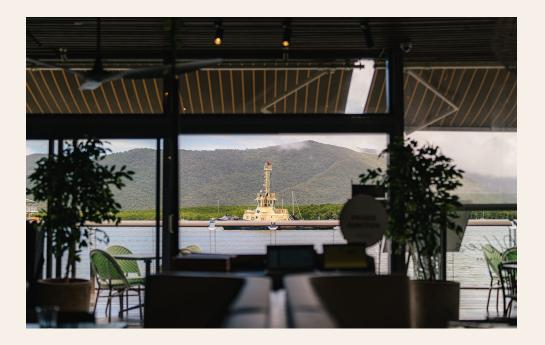
Sit back, relax and enjoy an Aperol Spritz while our team delivers a memorable experience for you and your guests.

Parking is available on the street or at the Harbour Lights Carpark.

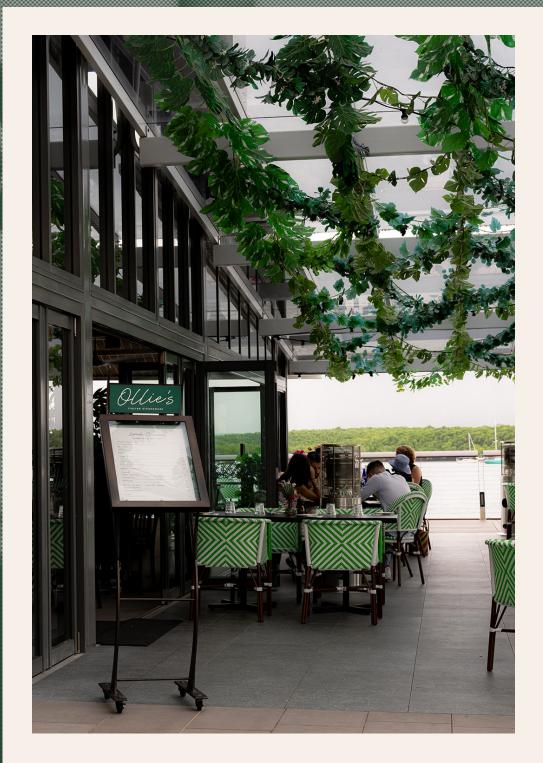
Inside Restaurant

Our inside restaurant is a warm inviting space overlooking the iconic Trinity Inlet with timber furnishings and soft mood lighting. Enjoy stunning views over lunch or spectacular sunsets at dinner.

Seated Capacity	Private	Own Music	Microphone	Private Bar	Water Views
		F		######################################	***
50	Υ	Υ	Υ	Υ	Υ







Outside Terrace

Our Outdoor Terrace is the perfect space to entertain and wow your guests. Next to the iconic Trinity Inlet you'll be right on the water.

Seated Capacity	Private	Own Music	Microphone	Private Bar	Water Views
		F			***
50	Υ	Υ	Υ	Υ	Υ



Lunch Set Menu

AVAILABLE FOR GROUPS OF 15 OR MORE GUESTS

Lunch — 11:30am till 2:30pm

Two courses: 55pp Three courses: 70pp



Entrée Choice

VITELLO TONNATO

Roast veal, tonnato sauce, crispy capers, veal jus, marrow bone, croutons

AMALFI ARANCINI

Arborio rice, zucchini cream, provolone, parmigiano, crispy zucchini (vg)

SALMON CRUDO

Salmon, salmon caviar, grilled cucumber, pickles, shallot, ponzu, apple juice, chilli oil

Main Choice

GNOCCHI AI FUNGHI

Porcini, button mushroom, garlic, chilli, parmesan (vg)

BARRAMUNDI

Nduja sauce, baby carrots, smoked almond, carrot leaf, pickled carrot (gf)

PRAWN SALAD

Prawns, mesculin, peach, cherry tomato, walnut, shaved grana padano, lemon dressing, balsamic caviar

Dessert Choice

MANGO PANNA COTTA

White chocolate panna cotta, mango gel, coconut crumble, mango, coconut ice cream (vg)

BURNT CHEESECAKE

Cream cheese, chocolate sauce, basil, sour cream gelato (vg)

TRIO OF GELATO

Three scoops (vg):

Vanilla | Chocolate | Strawberry | Coconut | Coffee | Salted Caramel | Lemon Sorbet

Dinner Set Menu

AVAILABLE FOR GROUPS OF 15 OR MORE GUESTS

Dinner — 5:00pm till late

Two courses: 60pp Three courses: 75pp



Entrée Choice

CALAMARI FRITTI

Local Calamari, paprika salt, black garlic aioli, spring onions, lemon

PARMIGIANA

Eggplant, basil, mozzarella, parmigiano, tomato sugo (vg)

SALMON CRUDO

Salmon, salmon caviar, grilled cucumber, pickles, shallot, ponzu, apple juice, chilli oil

COPPA CARPACCIO

Coppa, rucola, parmigiano, olive oil, guindilla peppers (gf)

Main Choice

DUCK RAGU

Handmade pappardelle, duck, shaved parmesan, truffle oil

SALMON

Acquapazza sauce, potato, olive, caper, basil, parsley, tomato powder (df, gf)

GNOCCHI AI FUNGHI

Porcini, button mushroom, garlic, chilli, parmesan (vg)

PORK COTOLETTA MILANESE

Panko crumb, basil mayo, cherry tomato salad, apple, onion, basil

Dessert Choice

TIRAMISU

Mascarpone cream, coffee gelato, dark chocolate (vg)

MANGO PANNA COTTA

White chocolate panna cotta, mango gel, coconut crumble, mango, coconut ice cream (vg)

OLLIE'S CANNOLO

Ricotta cream, pistachio mousse, pistachio crumble, chocolate crumble (vg)

Festa di Famiglia

AVAILABLE FOR A MINIMUM OF 15 GUESTS

Lunch and dinner

Banquet style: 85pp



Entree

AMALFI ARANCINI

Arborio rice, zucchini cream, provolone, parmigiano, crispy zucchini (vg)

FOCACCIA

Homemade focaccia, cherry tomato, goat cheese, fresh herbs (vg)

COPPA CARPACCIO

Coppa, rucola, parmigiano, olive oil, guindilla peppers (gf)

SALMON CRUDO

Salmon, salmon caviar, grilled cucumber, pickles, shallot, ponzu, apple juice, chilli oil

PARMIGIANA

Eggplant, basil, mozzarella, parmigiano, tomato sugo (vg)

Main

GNOCCHI AI FUNGHI

Porcini, button mushroom, garlic, chilli, parmesan (vg)

DUCK RAGU

Handmade pappardelle, duck, shaved parmesan, truffle oil

BARRAMUNDI

Nduja sauce, baby carrots, smoked almond, carrot leaf, pickled carrot (gf)

PORK COTOLETTA MILANESE

Panko crumb, basil mayo, cherry tomato salad, apple, onion, basil

Dessert

BURNT CHEESECAKE

Cream cheese, chocolate sauce, basil, sour cream gelato (vg)

TIRAMISU

Mascarpone cream, coffee gelato, dark chocolate (vg)

MANGO PANNA COTTA

White chocolate panna cotta, mango gel, coconut crumble, mango, coconut ice cream (vg)

Napoli Pizza Party

MINIMUM 15 GUESTS — SHARED STYLE

Lunch and dinner

Share style: 55pp



Entree

FOCACCIA

Homemade focaccia, cherry tomato, goat cheese, fresh herbs (vg)

COPPA CARPACCIO

Coppa, rucola, parmigiano, olive oil, guindilla peppers (gf)

Pizza

MARGHERITA

Napoli sauce, mozzarella, basil (vg)

BOTANICA

Smoked scamorza, kale, pesto, confit cherry tomato, pine nuts (ve)

HAWAIIAN

Napoli sauce, mozzarella, pineapple, ham

CAPONATA

Napoli sauce, stracciatella, confit cherry tomato, olives, crispy capers, eggplant (vg)

SFIZIOSA

Mozzarella, basil, nduja, roasted potato, red onion, pancetta

PORCO MIO

Napoli Sauce, mozzarella, salame, sausage, ham, parmigiano cream

Beverage Options

CASH BAR

Guests are each issued a personal bar and they are responsible for paying for their own beverages

BAR TAB

Beverages are charged to a tab on consumption and either taken off a set budgeted amount or billed to you at the end

DRINKS PACKAGE

Two, three or four hours of beverages selected from one of our three beverage packages, added as a set cost per guest. See packages to the right



DRINKS PACKAGE OPTIONS

Di Base

2 HRS 45pp 3 HRS 65pp 4 HRS 85pp

BEER Peroni Red

Great Northern Super Crisp Great North Original

WINE

Ollie's Italian Sparkling Ollie's Italian Pinot Gris Ollie's Italian Shiraz

Superiore

2 HRS 55pp 3 HRS 75pp 4 HRS 95pp

BEER

Peroni Red Great Northern Super Crisp Great North Original

WINE

Ollie's Italian Prosecco Aimee's Garden Moscato Ollie's Italian Sav Blanc Ollie's Italian Shiraz

SPIRITS

Vodka

Gin

Teguilla

Dark Rum

White Rum

Bourbon

Whisky

Prestigio

2 HRS 79pp 3 HRS 99pp 4 HRS 119pp

BEER

Peroni Red

Great Northern Super Crisp

Great North Original

Peroni Leggera

Corona

WINE

Da Luca Prosecco

Ride On Sauvignon Blanc

Pala Soprasole Vermentino di Sardegna

Shore's Reach Pinot Noir

Sangre de Toro Original

Wallace Shiraz

SPIRITS

Belvedere Vodka

Hendricks Gin

Espolon Tequila

Captain Morgan Spiced Rum

Copper Dog Whisky

lack Daniels Whiskey

COCKTAILS

Aperol Spritz

Pina Colada

Margarita

Daiquiri

Things to Know

Parking

Parking is available on the street or at the Harbour Lights Carpark.

Allergies & dietary requirements

Ollie's Italian is able to cater to a range of allergy and dietary requirements. Simply let our functions coordinator know if any guests require dietary adjustments.

Surcharges

Credit card and stripe surcharges apply.

Deposit

A 50% deposit is required to secure your booking. Full payment is required 2-weeks prior to your function.

4281 6814 • reservations@olliesitalian.com.au
Waterfront Dining, I Marlin Parade, Cairns City QLD 4870



