

# Ollie's

ITALIAN

4281 6814 • [reservations@olliesitalian.com.au](mailto:reservations@olliesitalian.com.au)

Waterfront Dining, 1 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**



50

**Private**



Y

**Own Music**



Y

**Microphone**



Y

**Private Bar**



Y

**Water Views**



Y





# 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**



50

**Private**



Y

**Own Music**



Y

**Microphone**



Y

**Private Bar**



Y

**Water Views**



Y



# 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, mesclun, 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

Tequilla

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

Jack 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.

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