



Ollie's

ITALIAN

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

Waterfront Dining, | Marlin Parade, Cairns City QLD 4870

FUNCTIONS & EVENTS



## *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.*

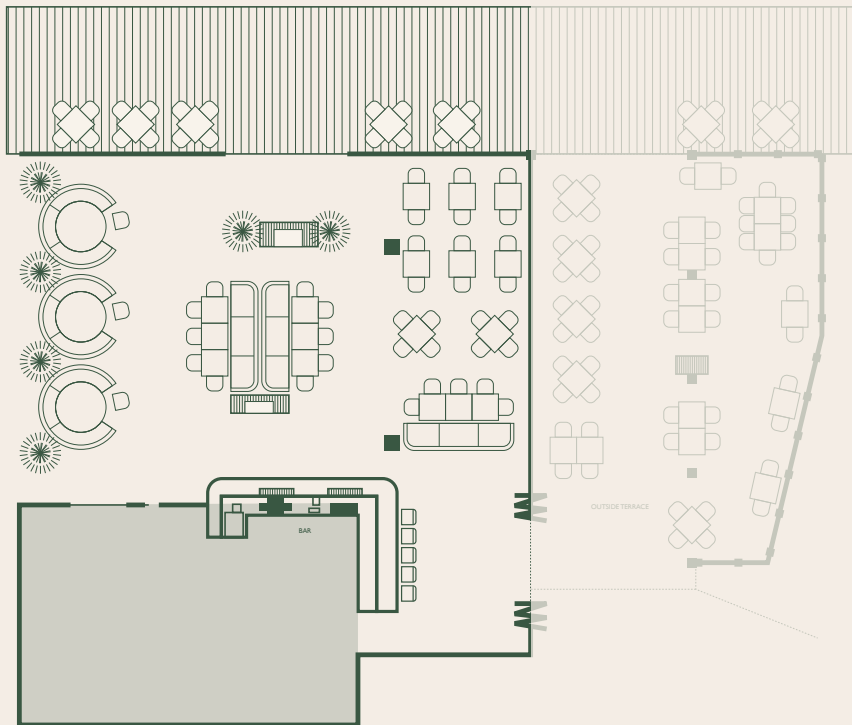
*Sit back, relax and enjoy an Aperol Spritz while our team delivers a memorable experience for you and your guests.*

*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.

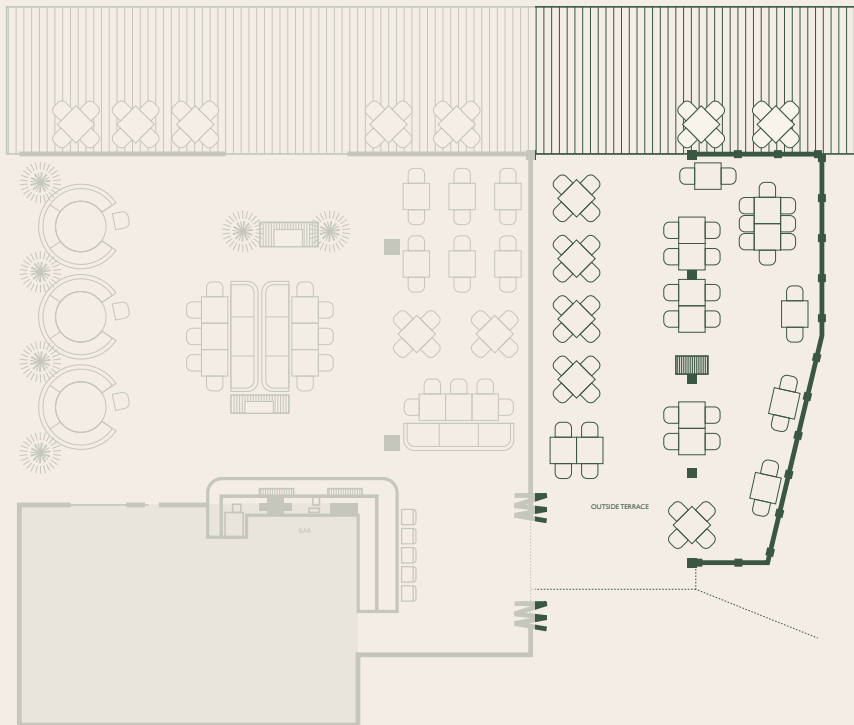
Seated Capacity	Private	Own Music	Microphone	Private Bar	Water Views
 65	 Y	 Y	 Y	 Y	 Y



# 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	Private	Own Music	Microphone	Private Bar	Water Views
 50	 Y	 Y	 Y	 Y	 Y



# Lunch Set Menu

**AVAILABLE FOR GROUPS OF 15 OR MORE GUESTS**

Lunch — 11:30am till 2:30pm

**Two courses: 55pp**



## *Entrée Choice*

### **VITELLO TONNATO**

Roast veal, tonnato sauce, crispy capers, veal jus, 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*

### **PAPPARDELLE 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 soaked in Italian syrup, cherry tomato, walnut, shaved grana padano, lemon dressing, balsamic glaze

## *Dessert Choice*

### **MANGO PANNA COTTA**

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

### **BURNT CHEESECAKE**

Cream cheese, 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: 70pp

Three courses: 85pp



## 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

Pork coppa, rucola, parmigiano, olive oil, guindilla peppers (gf)

## Main Choice

### BLACK PEPPER FUSILLI CARBONARA

Guanciale, egg yolk, black pepper, pecorino

### SALMON

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

### PAPPARDELLE AI FUNGHI

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

### ANATRA

Grilled duck breast, garlic parsnip purée, crisp parsnip, roasted hazelnuts, Cointreau-red wine jus (gf)

## 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: 90pp**



## Entree

### **AMALFI ARANCINI**

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

### **FOCACCIA**

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

### **COPPA CARPACCIO**

Pork 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

### **PAPPARDELLE AI FUNGHI**

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

### **BLACK PEPPER FUSILLI CARBONARA**

Guanciale, egg yolk, black pepper, pecorino

### **BARRAMUNDI**

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

### **ANATRA**

Grilled duck breast, garlic parsnip purée, crisp parsnip, roasted hazelnuts, Cointreau-red wine jus (gf)

## Dessert

### **BURNT CHEESECAKE**

Cream cheese, 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 or three hours of beverages selected from one of our three beverage packages, added as a set cost per guest. Optional add ons are available on all packages.

**See packages to the right**



## DRINKS PACKAGE OPTIONS

### Di Base

2 HRS 49pp  
3 HRS 69pp

#### BEER

Peroni Red  
Great Northern Super Crisp  
Great Northern Original

#### WINE

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

### Superiore

2 HRS 59pp  
3 HRS 69pp

#### BEER

Peroni Red  
Great Northern Super Crisp  
Great Northern Original

#### WINE

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

### Prestigio

2 HRS 89pp  
3 HRS 109pp

#### BEER

Peroni Red  
Great Northern Super Crisp  
Great Northern Original  
Peroni Azzurro Nastro 3.5%  
Corona

#### WINE

Da Luca Prosecco  
Ride On Sauvignon Blanc  
Chenim de Sables Rose  
Shore's Reach Pinot Noir  
Wallace Shiraz

### Add ons

COCKTAIL 18PP  
ON ARRIVAL

Choose one from the following

Aperol Spritz  
Piña Colada  
Margarita  
Mojito

SPIRITS 30PP

Vodka  
Gin  
Tequilla  
Rum Dark  
Rum Blanca  
Bourbon  
Whisky

# 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

5% surcharge on Sundays, 18% surcharge on public holidays.  
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](mailto:reservations@olliesitalian.com.au)

Waterfront Dining, 1 Marlin Parade, Cairns City QLD 4870



*Ollie's*  
ITALIAN

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

Waterfront Dining, | Marlin Parade, Cairns City QLD 4870