



Ollie's

ITALIAN

# Ollie's

ITALIAN

## Cicchetti / Snacks

---

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

## Entree

---

<b>AMALFI ARANCINI</b> Arborio rice, zucchini cream, provolone, parmigiano, crispy zucchini (vg)	23	<b>CALAMARI FRITTI</b> Local calamari, paprika salt, black garlic aioli, spring onions, lemon	24
<b>PARMIGIANA</b> Eggplant, basil, mozzarella, parmigiano, tomato sugo (vg)	22	<b>VITELLO TONNATO</b> Roast veal, tonnato sauce, crispy capers, veal jus, croutons	24
<b>BURRATA CON POMODORINI</b> Burrata, cherry tomato, basil pesto, balsamic caviar, truffle focaccia (gf, vg)	26	<b>SALMON CRUDO</b> Raw salmon, salmon caviar, grilled cucumber, pickled red onion, ponzu, apple juice, chilli oil	24

## Pasta

---

Gluten free penne pasta +3.

<b>SPAGHETTI MARINARA</b> Gulf prawns, fresh mussels, local calamari, Moreton Bay bug, cherry tomato, garlic, parsley, chilli	52	<b>LOBSTER LINGUINI</b> Dolce & Gabbana linguini, lobster; cherry tomato, bisque, garlic, basil, chilli <i>Perfect to share between 2</i>	MP
<b>DUCK RAGU GNOCCHI</b> Handmade gnocchi, duck, shaved parmesan, truffle oil	48	<b>BLACK PEPPER FUSILLI CARBONARA</b> Guanciale, egg yolk, black pepper, pecorino	38
<b>PAPPARDELLE AI FUNGHI</b> Porcini, button mushroom, garlic, chilli, parmesan (vg)	38		

gf - gluten free, df - dairy free, vg - vegetarian, ve - vegan | 18% 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.

## Carne & Pesce

---

<b>PRAWN SALAD</b> Prawns, mesclun, peach soaked in Italian syrup, cherry tomato, walnut, shaved grana padano, lemon dressing, balsamic glaze	<b>37</b>	<b>ANATRA</b> Grilled duck breast, garlic parsnip purée, crisp parsnip, roasted hazelnuts, Cointreau-red wine jus (gf)	<b>49</b>
<b>BARRAMUNDI</b> Nduja sauce, baby carrots, smoked almond, carrot leaf, pickled carrot (gf)	<b>48</b>	<b>SCOTCH FILLET TAGLIATA 300G</b> Bass Strait Scotch Fillet MB3+, Italian chimichurri, red wine jus, garlic mash (gf, df)	<b>62</b>
<b>CORAL TROUT</b> Spaghetti zucchini salad, pickled red onions, fennel broth, fresh herbs (gf)	<b>56</b>	<b>TOMAHAWK STEAK 1.5KG</b> Tomahawk, Italian chimichurri, garlic mash, salad <i>Perfect to share between 2</i>	<b>185</b>
<b>SALMON</b> Acqua pazza sauce, potato, olive, caper, basil, parsley, tomato powder (gf, df)	<b>48</b>		

## Contorni / Sides

---

<b>GARLIC MASH</b> Potatoes, garlic, butter, milk (vg, gf)	<b>14</b>	<b>OLLIE'S SALAD</b> Mesclun, peach soaked in Italian syrup, cherry tomato, walnut, shaved Grana Padano, lemon dressing, balsamic glaze (vg)	<b>18</b>
<b>SEASONAL VEGETABLES</b> Vegetables are delivered fresh daily to our kitchen, ask your waiter for today's selection	<b>14</b>	<b>FRIES</b> Shaved parmesan, truffle oil (vg)	<b>14</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 (vg)	<b>30</b>

## Dolci / Dessert

---

<b>BURNT CHEESECAKE</b>	19	<b>AFFOGATO</b>	14
Cream cheese, sour cream gelato (vg)		One scoop of ice cream and espresso	
<b>MANGO PANNA COTTA</b>	18	<i>Add a liqueur</i>	+9
White chocolate panna cotta, mango gel, coconut crumble, mango, coconut ice cream (vg)		<b>TIRAMISU</b>	20
<b>OLLIE'S CANNOLO</b>	19	Mascarpone cream, coffee gelato, dark chocolate (vg)	
Ricotta cream, pistachio mousse, pistachio crumble, chocolate crumble (vg)		<b>TRIO GELATO</b>	16
		<i>Three scoops (vg):</i>	
		Vanilla   Chocolate   Strawberry   Coconut   Coffee	
		Salted Caramel   Lemon Sorbet	

## Coffee & Tea

---

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

## Sticky & Sweet

---

2017 Frogmore Creek Iced Riesling TAS	NV Valdespino El Candado Sherry SPAIN
NV Galway Pipe 12yr Old Grand Tawny (93) SA	Pisco Barsol Quebranta PERU
NV Penfolds Grandfather Rare Tawny Port SA	NV Luigi Francoli Limousin Grappa ITALY
Ollie's Limoncello	Manly Limoncello

## Kids Menu

---

12 years old and under

<b>HAWAIIAN PIZZA</b>	16	<b>SPAGHETTI ALLA BOLOGNESE</b>	19
Ham, pineapple		Handmade spaghetti, traditional meat sauce	
<b>MARGHERITA PIZZA</b>	16	<b>PASTA AL BURRO E PARMIGIANO</b>	15
Mozzarella, tomato		Handmade spaghetti, butter, parmigiano	

## Kids Dessert

---

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