



Olive  
GREEK & MIDDLE EASTERN

## MEZZE

Golden Mussel Chowder 88

Olive's Mezze — Silky Hummus, Smokey Baba Ganoush, Fatima's Fingers, House Pita and our Pickles 138

Fattouche — Traditional Lebanese Bread Salad 88

Greek Salad with Roasted Red Capsicum and Rocket 98

Olive's Almond Falafel with Lentil Tabbouleh Salad and Tahini Yoghurt 108

Pan Fried Haloumi with Broad Beans Crushed with Chili, Cumin and Olive Oil with Watercress Salad 118

Spanakopita — Greek Spinach and Feta Pie with Fresh Tomato And Pomegranate 118

Chilli Spiced Barbecued Calamari with Almond Skordalia 128

Grilled Saffron Chicken with Spiced Pumpkin and Minted Yoghurt 118

Spiced Lamb Kifte with Iceberg Lettuce and Tzatziki 128

## MAINS

Classic Moroccan Seven Vegetable Tagine with Cous Cous 178

Traditional Vegetarian Moussaka with a Tomato and Mint Salad 188

Salmon Tarator with Coriander Walnuts and Tahini Dressing with Garlic Potato Skordalia 208

Chicken Musakhan — bedouin Style Spiced Chicken Baked in Mountain Bread with a Spinach and Chickpea Stew 208

Shish Tawouk — Barbequed Chicken Shish Kebabs with Saffron Yoghurt and Almond Pilaf 218

Duck Bisteeya — Moroccan Sweet Spiced Pie with a White Cabbage Salad 198

Honey and Cardamom Glazed Duck Breast Served Over a Mjuddrah — Lentil and Caramelized Onion Risotto 198

Lamb Kibbeh Stuffed with Mozzarella, Coriander and Pine Nuts with Mint Zhoug Watercress Salad with Yoghurt Soup 228

Pistachio and Black Pepper Lamb Loin with Raw and Cooked Vegetable Salad and Feta Dressing 238

Chargrilled Black Angus Ribeye with Turkish Roasted Potatoes with Olives, Tomato and Garlic Aioli 298

## SIDES

Lentil and Tabbouleh Salad 58

Greek Roasted Cumin Potatoes 58

*The team at Olive would  
be happy to prepare a  
tasting menu for your table  
Please inquire with  
your waiter, five courses  
start at \$430 per person.*