

The Olive Tree Bistro
19 Park Street
South Melbourne 3205
Victoria



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Thank you for your inquiry,

Please find following copies of our a la carte and set menus. Famous for our steak & seafood, we also offer a range of specials which change on a regular basis. We reserve the right to amend the following menus without notice.

The Olive Tree is a fully licensed restaurant with a wide variety of beer and spirits as well as an ample list of predominately Australian wines. We accept BYO (bottled wine only) with corkage being charged at \$9.00 per bottle.

Our selection of set menus are priced to only include the choice of meals listed. Any other services utilised, including cork-age and cake-age; shall be billed accordingly. With prior consultation menus can be created to better suit your preferences and requirements. All set menus include the first serve of garlic & herb bread.

Please be mindful that the restaurant requires at least seven (7) days' notice of confirmation of any set menus so that we can properly prepare for your function.

The Olive Tree requires a deposit of \$20 per head to secure seating for any Saturday night booking of 20 guests or more. The deposit must be must be paid at the time of booking.

Hosts are asked to confirm reservation details at least 24hrs prior to the function. In the event that confirmed numbers fall short, \$20 per empty seat will be allocated to the account.

The Olive Tree can cater for groups of up to 24 guests in a semi-private dining room (referred to as "The Red Room"). This room can be booked privately on Friday & Saturday nights for a minimum spend of \$1,200.00. The minimum spend cannot be redeemed for any other form of voucher or credit and must be used at the time of that reservation only.

The Olive Tree Bistro operates Monday to Friday from 12 noon for lunch and from 6pm for dinner. Saturday service begins at 5.30pm.

We accept cash payments, EFTPOS, Visa, MasterCard and American Express, with a \$20 minimum placed on any card transaction.

www.theolivetree.com.au

SET MENUS

\$69 per person

Fresh Tasmanian Scallops
Homemade Cannelloni
Dozen Natural Oysters
Baked Camembert & Onion Relish
Smoked Salmon & Horseradish Mayo

Fish of the day
Eye Fillet Steak & Sauce
Roasted Rack of Lamb
Chicken w Avocado & Prawns
Roast Duckling

Warm Apple & Walnut Strudel
Profiteroles & Chocolate Sauce
Cheese Cake & Berry Coulis
Crepes Suzette

\$60 per person

Fried Calamari
Garlic Mushrooms
Duck Risotto
Avocado Seafood

Fish of the Day
6 point Lamb Rack
Scotch Fillet Steak
Chicken Avocado & Prawns

Warm Apple & Walnut Strudel
Profiteroles & Chocolate Sauce
Cheesecake & Berry Coulis

\$55 per person **2 Course Option**

Fried Calamari
Salmon & Avocado Bruschetta
Tortellini con Funghi

Fish of the Day
Baby Veal Scaloppine
Porterhouse Steak
Chicken Monte Carlo

\$55 per person

Avocado Vinaigrette
Mushroom & Rosemary Risotto
Tomato & Parmesan Brushcetta

Fish of the Day
Beef Shashlik
Veal Parmigiana

Crème Caramel
Chocolate Mousse
Warm Apple & Walnut Strudel

M E N U

T O S T A R T

Plain Bread (4 slices per serve)	2.00
Garlic or Herb Bread (2 slices per serve)	2.00
Tomato & Parmesan Bruschetta (2 slices per serve)	4.00
Warm Chilli Olives (Black Kalamata)	6.00

E N T R E E

Sydney Rock Oysters	Natural	½ doz	15.00	1 doz	28.00
<i>Shuck on premise daily</i>	Kilpatrick	½ doz	18.00	1 doz	33.00
	Mornay	½ doz	18.00	1 doz	33.00
Smoked Salmon					
<i>Smoked Tasmanian salmon served chilled w crushed onion, capers & homemade horseradish mayonnaise</i>					17.00
Avocado Vinaigrette					
<i>Fresh avocado served w garlic infused olive oil & balsamic dressing</i>					9.00
Avocado & Seafood					
<i>Fresh avocado served w lightly marinated seafood & cocktail sauce</i>					19.00
Garlic Prawns					
<i>King Prawns flambéed w brandy & served in a rich sauce of garlic, parsley & butter</i>					24.00
Fried Calamari					
<i>Fresh calamari rings coated w breadcrumbs, deep fried & served w homemade tar-tare sauce</i>					15.00
Baked Camembert Cheese					
<i>Oven roasted until soft & served w homemade onion & bourbon relish</i>					14.00

P A S T A

Homemade Lasagne					
<i>Oven baked layers of pasta, béchamel & beef ragu, topped w Napoli sauce & mozzarella cheese</i>	10.00			15.00	
Spaghetti Calabrese					
<i>sautéed onions, bacon, homemade salami, capsicum, & pitted black olives; served in a spicy Italian tomato sauce</i>	13.00			17.00	
Penne Vegetarian					
<i>served w sautéed seasonal vegetables in Napoli sauce</i>	12.00			16.00	
Fettuccine Alfredo					
<i>w grilled chicken, fresh mushrooms & Virginian ham in a cream & parmesan sauce</i>	13.00			17.00	
Fettuccine Pescatora					
<i>w fresh shrimps, scallops, calamari, fish & prawns sautéed in virgin olive oil & garlic</i>	17.00			22.00	
Seafood Risotto					
<i>Arborio rice w seasonal seafood simmered in a tomato & basil Italian tomato sauce w a touch of lobster bisque</i>	17.00			22.00	
Mushroom Risotto					
<i>Arborio rice w fresh seasonal mushrooms, parmesan cheese & rosemary</i>	13.00			17.00	
Duck Risotto					
<i>Arborio rice w roasted duck, semi-dried tomatoes, bacon, fresh baby spinach & butter</i>	14.00			19.00	

MAIN COURSE

Veal Parmigiana <i>Thinly sliced veal, crumbed & grilled, topped w melted mozzarella cheese & Italian tomato sauce</i>	24.50
Pork Spare Ribs <i>Marinated ribs served in a lightly spiced barbeque sauce</i>	34.50
Chicken Avocado & Prawns <i>grilled fillets of chicken served in a creamy white wine & lobster bisque w grilled avocado & prawns</i>	29.50
Beef Burgundy <i>Red wine & beef casserole braised w carrot, celery & onion, wrapped in filo pastry & oven baked. Served w demi-glace</i>	26.50
Baby Veal	27.50
Oven Roasted Rack of Lamb	37.50
Twice Roasted Duckling	32.50
Garlic Prawns <i>Flambéed w brandy & served in a rich sauce of garlic, parsley & butter</i>	35.00
Fried Calamari <i>Coated w breadcrumbs, deep fried & served w homemade tar-tare sauce</i>	26.00
Chicken Caesar Salad <i>Cos lettuce w herb croutons, grilled bacon, poached egg, anchovy & parmesan shavings. Served w grilled chicken tenderloins</i>	21.50

FROM THE GRILL

Served w potato & steamed veg

Scotch Fillet Steak - 500 gms	38.50
Porterhouse Steak (Sirloin) - 500gms	38.50
Eye Fillet Steak - 400gms	43.00
Ladies serve Eye Fillet Steak - 280gms	33.50
T.Bone Steak	41.50
Sauces - Mushroom, Garlic, Pepper or Red Wine	@ 3.00

SIDES & SALADS

Bowl of Chips		6.00
Side of Grilled Onions		4.00
Side of Sautéed Mushrooms		4.00
Steamed Vegetables		4.00
Caprese Salad	Fresh tomato, house marinated Bononcini & basil	4.00
Garden Salad	w French mustard & balsamic dressing	7.00
Caesar Salad	Cos lettuce w herb croutons, grilled bacon, poached egg, anchovy & parmesan shavings	11.50
Greek Salad	Fresh mixed lettuce w cherry tomato, cucumber, capsicum, black Kalamata Olives, Bulgarian fetta & anchovy	10.50

DESSERT

Served w Ice Cream

Warm Apple & Walnut Strudel	served in filo pastry	8.00
Profiteroles & Chocolate Sauce		9.00
Crème Caramel		7.00
Chocolate Mousse		7.00
Continental Cheese Cake & Fruit Coulis		8.00
French Crepes	- Strawberry, Banana & Maple Syrup or Suzette	9.00
Cheese & Fruit Plate		Full Plate 21.00
	Tarago River Shadows of Blue Gippsland VIC	
	Quickes Oak-Smoked Cheddar Devon, UK	Half Plate 14.50
	Mon Pere Brie Lorraine, FRANCE	Choose 2 cheeses

AFTER DINNER

Coffee	- Gravity Espresso 3 ^o Darker Roast	3.80
Tea	- English Breakfast, Earl Gray, Chamomile, Green Tea	2.50
Hot Chocolate	w Marshmallows	4.50
Iced Coffee or Iced Chocolate		5.50
Liqueur Coffee	- Irish Whiskey, Kahlua, Galliano, Tia Maria	10.50
Affagato	- w your choice of liquere	12.50
Chocolate Martini	Vodka, Chocolate Liq, Vanilla Liq & Ice Cream	15.00
Espresso Martini	Vodka, Kahlua & Coffee	15.00
Nougat Crème	Frangelico, White Chocolate Liq, Honey & Ice Cream	15.00
Choc-Mint Delight	Chocolate Liq, Crème de Cacao, Crème de Menth & Ice Cream	15.00

