



BREAKFAST

TOAST white sourdough, soy & linseed, gluten-free, fig-raisin & walnut, spread & pepe saya butter 8.5

EGGS ON TOAST 12

HOUSE MADE GRANOLA coconut yoghurt, fresh berries 18.5 (vg)

BIRCHER MUESLI caramelised peaches, coconut yoghurt, hemp seeds 20

RICOTTA HOTCAKES banana, whipped honeycomb butter, maple syrup 23.5

SMASHED AVO heirloom tomatoes, Persian fetta, lemon myrtle dukkah, nasturtium oil on sourdough 19.5 • + eggs 5

BREAKFAST BOWL buckwheat, cavolo nero, broad beans, Persian fetta, pomegranate, fennel, kohlrabi, avocado, seeds 21 (gf) + eggs 5 + salmon 7

ZUCCHINI & CELERIAC FRITTERS avocado, cannellini hummus, yellow beetroot salad, chilli jam 23

MUSHROOM TOAST jamon, poached egg, watercress, shaved parmesan, truffle oil 22 •

OLEA'S BENEDICT poached eggs, hollandaise on potato rosti, bacon or spinach 22 or salmon 25 •

BREAKFAST PANINI bacon, 2 eggs, house relish, provolone, rocket 16

SPANISH BAKED EGGS fresh peas, chorizo, Persian fetta, olive dust, sourdough 23.5 •

CURED SALMON OMELETTE cavalo nero, piquillo peppers, spanish onion, provolone, watercress salad 26.5

JAMON OMELETTE piquillo peppers, red onion, green olives, provolone cheese, chorizo dust 26.5

OLEA MEDITERRANEAN nduja scrambled eggs, chorizo, bacon, spinach, pico de gallo, sourdough 25 •

SIDE (each)

Bacon, chorizo, fetta 5.5

Roast tomatoes, field mushrooms, spinach, avocado 4.5

House cured salmon 7

Free range eggs 5

• Can be modified to GF

* 10% Surcharge on Sundays & public holidays

LUNCH

SPAGHETTI PRAWNS garden peas, heirlooms, rocket, pangrattato, parmesan 32

SPAGHETTI MEATBALLS pork-veal meatballs, rich napoletana, parmesan snow 27

PAPPARDELLE forest mushrooms, thyme, cream, porcini salt, truffle oil 28 (vg)

CRISPY SKIN BARRAMUNDI seafood brodo 39 (gf)

RANGERS VALLEY WAGYU 9 rump, cauliflower puree, greens, potatoes, marsala jus 45 (gf)

SALADS

GRILLED CAULIFLOWER SALAD fennel, lentils, avo, goats cheese, kale, crispy chickpeas, seeds, golden beets, pumpkin hummus, almonds, lemon dressing 22.5 (gf)

COCONUT GRILLED SALMON mango salad, black lime 29 (gf)

DILL LEMON CHICKEN SALAD watercress, fennel, radish, olive seeds, fetta, avo, crispy roasted corn, tarragon dressing 25.5 (gf)

PANINI

HOT SPANISH MELT hot cantin palo salami, provolone, manzanillo olive paste, rocket 19

LINDFIELD DAY field mushrooms, grilled zucchini, piquillo peppers, ricotta, baby spinach, walnut-eggplant paste 19 + prosciutto 5

NONNA'S MESSY MEATBALLS veal-pork meatballs, basil, provolone, rocket, grana padano 19

PLUMPY RUMPY wagyu 9 rump, foie gras, onion jam, horseradish cream, watercress 25

MISS PORCHETTA slow-cooked porchetta, apple-kohlrabi slaw, salsa verde 23

IL POLLO grilled tenderloins, chilli mayo, avo, tomatoes, rocket, provolone 22

SIDES

Hand cut chips 10

Hand cut truffle chips 12.5

Warm Spanish olives 9.5

SHARE PLATES

CHEESE PLATE selection of 4 local & imported cheese, crackers, quince paste 34
CHARCUTERIE PLATE selection of 4 local & imported meats, bread & pickles 34
CHEESE & CHARCUTERIE SELECTION bread, crackers 46

DRINKS

ALL PRESS COFFEE

Small 4.5
Large 5.3
Espresso, macchiato 4
X shot/almond/soy/oat/decaf 0.8
Olea's hot chocolate
Chai latte
Turmeric latte 6
Prana sticky chai served on soy 7

ICED DRINKS

Iced coffee/iced chocolate/iced mocha w ice cream 6
Iced latte 5
Iced long black 5
Iced chai 6

TEA DROP

English breakfast 5
Honey dew green 5
Peppermint 5
Lemongrass ginger 5
Earl grey 5

MILKSHAKES

Chocolate/ strawberry/ caramel/ vanilla 7
*kids 5

COLD DRINKS

Coke/Coke no sugar 4.5
House made lemon lime bitters 5
Ginger Beer 6
Silk Road Kombucha 7
*Ginger, lemon myrtle, cinnamon & clove
Bottomless sparkling 5pp

COCONUT COFFEE FRAPPE

2 shots-espresso, coconut milk, agave, ice 9

FRESH COLD PRESSED JUICE 9

ORANGE

TROPICAL watermelon, pineapple, apple

DETOX spinach, cucumber, celery, apple, lemon, ginger

MINTY CITRUS apple, pineapple, lemon, mint

GINGER NINJA orange, carrot, ginger

SMOOTHIES 9

Banana, peanut butter, dates, chia *choice of milk
Mango, pineapple, mint

HOUSE COCKTAILS

THYME FORA BELLINI peach, prosecco, rhubarb bitters, thyme 17

OLEA SPRITZ Tanqueray Gin, Dry Vermouth, cucumber, mint, fizz 18

RIVIERA MARTINI Stonepine Rhubarb Gin, Suze, raspberry syrup, citrus, wonderfoam 19

LITCHI Ketel One Vodka, elderflower, lychees, citrus, sugar 19

APERITIVI

NON ALCOHOLIC SPRITZ Watermelon, Italian Bitter, Soda 14
Gin n Juice 12
Campari + Fresh OJ 12
Amaro n Tonic 12

WINES

SPARKLING

	GLASS	BOTTLE
Ca' Del Sole, Glera Prosecco, IT 2019	13	70
DAOSA 'Natural Reserve' Piccadilly Valley, SA	15	82

WHITE

Matteo Braidot, Pinot Grigio Friuli, IT 2020	14	65
Henri Bourgeois, Sauvignon Blanc Loire Valley, FR 2018	14	70
Suavia, Soave Soave, IT 2020	14	65
Laurent Chardigny, Chardonnay FR	15	75

ROSE/ORANGE

Campuguet 1753, Syrah, Grenache Costiere de Niemes, FR 2020	14	65
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RED

Payten & Jones, Pinot Noir Yarra Valley, VIC 2021	14	65
Milenrama, Tempranillo Rioja, ESP 2020	13	60
Business Maan, Shiraz McLaren Vale, SA 2019	13	60

BEER

DRAUGHT

Estrella Damm, ESP	12
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PACKAGED

Nort 0.0 % ABV, Refreshing Ale Mona Vale, NSW	8
Mismatch, Pale Ale Marrickville, NSW	11
Apple Cider Yarra Valley, VIC	11