## ostriche | oysters

Fresh Boylan Bay oysters shucked daily by our kitchen team

## Natural

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1/2 dozen

Dozen

Kilpatrick

1/2 dozen ..... 32

Dozen

\section*{antipasti}

\section*{Pizza Palla brushed with garlic oil}

Our bread is made to be dipped in, wrapped around \& stuffed with a range of antipasti below. Deliziosa.
Prosciutto Crudo ..... 14
Salami Classico ..... 12
Tomatoes \& Mozzarella ..... 10Tomatoes with oregano \& garlic, toppedwith Mozzarella \& basil
Marinated Vegetables10Zucchini, eggplant, capsicum, olive oil
Warmed Olives10
Baked Salmon Pate ..... 10
Sour cream, dijon, lemon and herbs
Crudo Di Coral Trout (Raw)14
Dry aged Coral Trout, pickled shallots,orange, capers, dill and lemon viniaigrette

\section*{entree}

\section*{Burrata Con Pomodorini} 24
Italian Buffalo burrata with medley tomatoes, basil puree, balsamic reduction and sourdough

\section*{Calamari Fritti}

Salt \& pepper calamari fritti served with mesculin salad, caper mayonnaise and lemon

\section*{Beef Carpaccio}

Black Angus tenderloin, rare, thinly sliced topped with caper berries, Pecorino Romano, rocket, with champagne vinaigrette

\section*{pizza 12"}

Gluten free base \& vegan cheese available on request +5 (ea)

\section*{Ortolana}

Roasted zucchini, eggplant, capsicum, Mozzarella \& basil on tomato base (v)

\section*{Prosciutto e Funghi}

Ham, mushrooms, gorgonzola \& Mozzarella on white base

Di Mare 30
Prawns, Boston Bay Mussels, fresh reef fish, garlic \& parsley on tomato base

\section*{Pollo e Pesto}

Braised free range chicken, pesto sauce, sun-dried tomatoes, Mozzarella \& basil

\section*{Rucola e Crudo}

Prosciutto crudo, cherry tomatoes, Parmesan, Mozzarella, basil \& rocket on tomato base

\section*{Capricciosa}

Ham, mushrooms, artichokes, black olives, Mozzarella \& basil on tomato base

Margherita
Mozzarella, basil \& extra virgin olive oil on tomato base

Carnivora
Ham, sopressa salami, maple and bacon sausage, Mozzarella \& basil on tomato base

\section*{Hawaiian}

26
Shaved ham, pineapple \& Mozzarella on tomato base

\section*{pasta fresca}

The flavours of Italy are bold \& gutsy. Ollie's continues this tradition with house-made pasta \& sauces finished with the best fresh products on offer in Far North Queensland.
Gluten free available on request +3

\section*{Tagliatelle alla Bolognese}

29
House-made tagliatelle, local pork and beef mince, slow cooked in tomato, red wine and finished with parmesan

\section*{Spaghetti allo Scoglio}

42
Our signature pasta dish with Gulf prawns, fresh mussels, local calamari, Moreton Bay bug, cherry tomatoes sauteed in butter, evoo, garlic, parsley \& chilli

\section*{Casarecce ai Funghi} 32
Loosely rolled \& twisted pasta with porchini and button mushrooms, sauteed with garlic, chilli \& parsley in a creamy mascarpone sauce, finished with Parmesan (v)

\section*{Cornetti Rigati al Forno}

28
Elbow shaped pasta baked with napoli sauce \& Mozzarella, topped with breadcrumbs \& Parmesan (v)

Spaghetti alla Carbonara 32
Guanciale, egg yolk, freshly ground black pepper Pecornio Romano

\section*{contorni | sides}

\section*{Ollies Special Salad}

14/18
Mesculin, gorgonzola, walnut, apples \& vincotta

\section*{Cos Lettuce Salad}

Shaved Parmesan, crispy smoked bacon \& Caesar dressing

\section*{Caprese}

Beef Heart tomatoes, bocconcini, roasted red chilli \& basil

\section*{Burnt Broccolini}

14
Tarragon emulsion, sourdough crumbs, pine nuts \& raisins

\section*{Josper Grilled Corn}

Lashings of garlic butter, parmesan and Ollies seasoning

\section*{Chips}
, Garlic Mash
dalla griglia | from the Josper

Ollie's Italian operates under a farm-to-table philosophy with all ingredients sourced locally. Many of our signature dishes below are enhanced by our dry aging process for beef, poultry and fish, when finished on our Josper grill the result is something special on your plate.

\section*{Whole Reef Fish to share} MP
Josper Grilled and finished with salmoriglio sauce. Choice of chips or garlic mash

Grilled Salmon ai Pesto Rosso
Sun-dried tomatoes, garlic, rosemary, roasted almonds \& Acquapazza sauce, served with burnt lemon

\section*{Tenderloin 250g}

Not all beef is created equal. Our eye fillet is sourced from Northern N.S.W. Your Josper grilled steak is served with house red wine jus and choice of chips or garlic mash. Allow 35 mins

Bass Strait MBS3+ Scotch Fillet 300g
54
From 100\% Grass fed beef comes our MBS3+ scotch fillet, tender \& rich in flavour, served with house made red wine jus. Best served medium. Choice of chips or garlic mash

Black Onyx Rump Steak MBS2+ 300g 39
Rangers Valley Full Blood Wagyu. From one of the world's most respected premium marbled beef producers, this cut is best served rare to medium. Served with house made red wine jus. Choice of chips or garlic mash

\section*{Half Duck Cooked 2 Ways}

Confit duck leg served with Josper roasted duck breast, resting on house jus \& caramelised onion puree, chef recommends breast served medium. Choice of chips or garlic mash

\section*{Chicken Milanese} 34
Lemon marinated chicken, crumbed and sauteed in butter and finished with Parmesan, fried sage \& burnt lemon. Choice of chips or garlic mash

\section*{dolci | dessert}

\section*{Tiramisu}

16
Classic tiramisu served with coffee gelato \& grated dark chocolate

\section*{Torta di Limone e Meringa}

Deconstructed tangy lemon custard tart, almond crumble burnt meringue \& dragon fruit \& lime sorbet

\section*{Vanilla Panna Cotta}

16
Classic vanilla panna cotta topped with caramelized popcorn, caramel sauce, roasted chocolate, strawberry \& salted caramel gelato (gf)

\section*{Neopolitan Gelato Sandwich} 10
Chocolate, vanilla \& strawberry gelato slice served between two wafers

\section*{Affogato}

17
Vanilla gelato, choice of liqueur \& coffee shot (gf)

\section*{Trio Gelato}

Choose any three of the below flavours
Vanilla, chocolate, strawberry, salted caramel or coffee

\section*{Trio Sorbet (gf,df \& vegan)}

12
Choose any three of the below flavours
Dragon fruit \& Lime, Pina Colada or Davidson Plum

\section*{coffee \& tea}

Soy, almond, lactose free +1
Decaf, extra shot +1

Coffee with milk
Black
Espresso 3
Chai 5
Ollie's Hot Chocolate
Organic Teas
English Breakfast, Earl Grey, Peppermint, Green Tea, Chamomile

\section*{sticky \& sweet}

2017 Frogmore Creek Iced Riesling 8
Tasmania
NV Dutschke 'The Tokay' 8
Barossa, Australia
NV Galway Pipe 12yr Old Grand Tawny 8
93 South Australia
NV Penfolds Grandfather Rare Tawny Port 12 South Australia

NV Valdespino El Candado Sherry
Spain
Pisco Barsol Quebranta
Peru
NV Luigi Francoli Limousin grappa Italy
kids
ages 12 \& under

\section*{Hawaiian Pizza}

Shaved ham \& pineapple 14
Margherita Pizza
Tomato \& Mozzarella 14

\section*{Spaghetti calla Bolognese}

Spaghetti with traditional meat sauce 14

\section*{Pasta al burro e Parmigiano}

Spaghetti with butter and Parmigiano 14

\section*{dolce}

\section*{Neopolitan Gelato Sandwich}

Chocolate, vanilla \& strawberry gelato slice served between two wafers 10

\section*{Gelato}

4 per scoop
Vanilla, chocolate, strawberry```

