

SOUPS & SALADS

- 78 Chef's Soup of the Day
-  88 Wild Mushroom Soup with a Garlic Crouton
- 98 Classic Lobster Bisque with Tarragon Cream
- 88 Cucumber, Roma Tomato Salad
Red Onion, Capsicum, Roasted Garlic, Parsley, Mint, Citrus Dressing
with Poached Salmon \$30
- 98 Classic Caesar Salad
Romaine Lettuce, Crispy Bacon, Parmesan, Croutons & White Anchovies
with Chicken \$20
with Smoked Salmon \$30
-  98 Olea Salad
Rocket and Spinach Leaves, Bell Peppers, Red Onions, Carrots, Cherry Tomatoes
Feta Cheese and Pinenuts with Balsamic Reduction
-  98 Whole Roasted Baby Beetroots and Goat's Cheese Salad
Radish, Walnuts and Lemon Oil
- 128 French Beef Carpaccio
Rocket Leaves, Aged Parmesan and Mustard Dressing

TAPAS

-  68 Deep Fried Portobello Mushroom with
Roasted Garlic Sauce
-  68 Raclette Bruschetta
-  68 Rosemary Pizzetta with Eggplant Caviar and
Spicy Broad Bean Dip
-  68 Spanish Frittata with Broccolini, Red Onion
Potatoes and Parmesan
-  78 Buffalo Mozzarella with Slow Roasted Tomatoes
- 78 Roasted Lamb Skewers with Soft Feta and Mint Yoghurt
- 88 Crab Cakes with Grilled Lemon and Paprika Aioli
- 88 Pan-Fried Chorizo with Soft Feta
- 88 Gambas Al Ajillo, Garlic Prawns
- 88 Crispy Paprika Calamari with Roasted Garlic Aioli
- 188 Antipasto Platter
Prosciutto, Salami, Capicola, Comté Cheese,
House Marinated Olives, Pickles and Farm House Bread

FROM THE GRILL






- 188 Spanish Organic Chicken Breast
- 228 Spanish Pork Cutlet
- 248 Chilean Sea Bass
- 248 Tasmanian Salmon Fillet
- 278 USDA Sirloin 10 oz
- 298 Australian Rack of Lamb
- 388 Australian Wagyu Rib Eye 12 oz

All Cuts Are Served with Your Choice of Sauces:
Red Wine Reduction, Herb Butter, Béarnaise, Horseradish Cream
Chimichurri, Salsa Verde

SIDES







POTATOES & GRAINS

All priced @ 48



-  Baked Idaho Potato with Sour Cream
-  Three Cheese Mac n Cheese
-  Thick Cut Fries
-  Steamed New Potatoes with Herb Butter
-  Traditional Mashed Potatoes

VEGETABLES

All priced @ 58

-  Cauliflower Gratin
-  Steamed Broccolini
-  Creamed Spinach
-  Steamed Baby Carrots with Honey Glaze
-  Sautéed Wild Mushroom with Garlic and Thyme
-  Rocket with Olive Oil and Aged Balsamic

PASTAS & GRAINS

- 128 Bolognese Ragu with Tagliatelle
-  128 Spaghetti Pomodoro, Basil, Parmesan Cheese and Extra Virgin Olive Oil
- 138 Chorizo Carbonara with Orecchiette
- 138 Smoked Salmon Linguini with Capers and Tarragon Cream Sauce
-  138 Porcini Mushroom Tortellini with Pumpkin and Sage Butter
- 188 Saffron Risotto with Baby Asparagus and Lobster Tail

PIZZA

- 148 MEATBALL – Pork Meatballs, Prosciutto, Black Olives, Bocconcini and Fresh Rocket
- 148 BBQ CHICKEN – with Sweet Peppers, Mushrooms and Red Onions
- 148 SMOKED SALMON – with Ricotta Cheese, Capers, Red Onion and Dill
- 148 BRESAOLA – Thick Cut Bresaola, Mozzarella, Provolone, Basil, Fresh Spinach Leaves
- 158 MEAT LOVERS – Pepperoni, Parma Ham, Salami, Bolognese Sauce and Mozzarella Cheese

CREATE YOUR OWN PIZZA

-  108 Pizza Base, Tomato Sauce, Basil and Mozzarella

CREATE YOUR OWN PIZZA

Meat - Anchovies, Chicken, Crispy Bacon, Meatballs, Pancetta
Pepperoni, Prosciutto, Salami or Sausage

Cheeses - Buffalo Mozzarella, Cheddar, Feta, Goat's Cheese, Gorgonzola
Hard Mozzarella, Provolone, Comté Cheese, Blue Cheese or Bocconcini

Vegetables - Artichoke, Assorted Roasted Bell Peppers, Basil, Roasted Garlic
Button Mushrooms, Eggplant, Fresh Herbs, Green Kalamata Olives
Portobello Mushrooms, Fresh Rocket, Black Olives, Onions, Pineapple
Pine Nuts, Roma Tomatoes, Spinach, Red Onions or Zucchini

*** Each Additional Topping at \$20 Per Serve

SOMETHING SWEET

- 68 Olea's Tiramisu
- 68 Strawberry Mille Feuille
- 68 Apple Crumble with Custard Sauce or Vanilla Ice Cream
- 68 Affogato: Vanilla or Chocolate Ice Cream topped with Italian Espresso
- 68 Vanilla Panna Cotta served with Lemon Curd and Blackberry
- 108 Chef's Artisan Cheese Platter (Please ask your server)

 Vegetarian dish

All prices are in HK\$ and are subject to a 10% service charge

