



The Black Olive Restaurant

Dinner Menu

Soup & Salad

Soup Of The Day \$8
Please Ask Your Server

Portugese Bean Soup \$9
Organic Kidney Beans, Chorizo,
Fresh Herbs in Rich Tomato Broth

Kritikia \$9
Traditional Greek Salad with
Kalamata Olives, Feta, Oregano,
Paul's Own Olive Oil

Mixed Greens Ensalata \$9
Garden Greens, Dried Tomatoes,
Crispy Shallots, Goat Cheese,
Port Wine Vinaigrette

Caesar Salad \$9
Romaine Hearts, Garlic Crouton,
Parmesan

Pasta

Black Olive Linguine \$22
Scallops, Prawns Clams, Mussels in
a Black Olive Pesto Cream Sauce

Beef Tenderloin Farfalle \$22
Wild Mushrooms, Caramelized
Onions, Asparagus, Oven Dried To-
matoes, Cream Demi Sauce.

Calamari Farfalle \$20
Calamari with Tomato, Basil, Onion,
Garlic and Tomato Sauce

Starters

Seared Calamari \$10
San Marzano Tomatoes, Basil, Lemon

Clams & Mussels \$15
Roasted Garlic, Fennel, Chorizo, Pernod

Prawn Risotto \$11
5 Prawns, Tomato, Parmesan Cheese &
Citrus Butter Sauce

Traditional Saganaki \$10
Warmed Greek Kefalotiri Cheese with
Lemon, Capers, Artichoke Gremolata

Beef Tenderloin Carpaccio \$12
Caramelized Onion Puree, Sourdough
Crisp, Frisee, Paul's Own Olive Oil

Tomato Tartar 1 person \$8 2 person \$12
Tomatoes, Chives, Olive Oil, Truffle Oil,
Topped with Green Beans in a Red
Wine Cream Dressing. Served with Foc-
cacia crisps

Chicken Linguine \$20
Grilled Chicken Breast, Pesto Cream
Sauce, Olive Tapenade, Parmesan
Cheese

Vegetarian Linguine \$19
Roasted Tomato, Garlic, Basil & Olive
Oil Sauce



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Entrees

Pan Seared Wild Salmon **\$25**
Fried Polenta, Seasonal Vegetables in
Citrus Butter Sauce

Ling Cod Cioppino **\$24**
Baby Yukon Golds, Green Beans,
Dried Tomato, Fennel, Mussels
and Clams.

Stuffed Free Range Chicken **\$24**
Stuffed with Sage, Squash, Goat
Cheese. Roasted Baby Yukon Golds,
Seasonal Vegetables

Free Range Chicken Marsala **\$24**
Local Vancouver Island Chicken
Breast, Roasted Baby Yukon Golds,
Seasonal Vegetables, Oyster
Mushrooms, Marsala Deglazed.

Crispy Skin Duck Breast **\$28**
Duck Breast Port Deglazed. Bacon &
Red Lentil Cassoulet, Seasonal Vege-
tables.

Rack of Lamb **\$34**
Roasted Baby Yukon Golds,
Seasonal Vegetables, Red Wine Demi
Glaze.

3 Lamb Chops **\$28**
Roasted Baby Yukon Golds,
Seasonal Vegetables, Red Wine Demi
Glaze.

New York Steak **\$29**
Potato Pave, Seasonal Vegetables,
White Wine and Mushroom Cream
Sauce.

Beef Tenderloin **\$34**
Potato Pave, Seasonal Vegetables,
Natural Beef Jus Reduction.

Smoked Porkloin Chop **\$26**
9oz Pork Chop. Port Demi Glaze
Roasted Baby Yukon Golds,
Seasonal Vegetables,

Roasted Vegetable Phyllo **\$18**
Baked Pastry with Asparagus,
Roasted Red Peppers, Spinach,
Mushrooms and Saganaki Cheese.
Served with Mixed Greens or Greek
Salad.

**Ask about Paul's Own Kastamonitsa Olive Oil now available
in 500ml and 1 litre bottles
Also available are Cretan Diet and Olive Oil Cookbooks**