



The Black Olive Restaurant
LUNCH MENU

Soup & Salad

Soup of the Day Bowl 8 | Cup 5
Please enquire for today's special

Cioppino 13
Tomato basil soup with mussels, clams, prawns and halibut

Portuguese Bean Soup 12
Tomato based bean soup with spicy chorizo sausage and rice

Grilled Salmon Salad 13
Organic mixed greens, marinated and grilled wild salmon fingers and a light oregano white wine vinegar emulsion

Greek Salad 10
A classic mix of peppers, onions, tomatoes, cucumbers and black olives

Spinach Salad 10
Warmed baby organic spinach leaves tossed with a pinot gris cream, walnuts and dried cranberries

Classic Caesar 9
Crisp romaine with a creamy dressing, herbed croutons and shaved parmesan cheese

Add to any salad:
Shrimp or chicken 4
Steak or daily fish 6

Starters & Snacks

Calamari Knossos 11
Pan seared calamari seasoned with Cretan spices

Crab Cakes 13
Served with a roasted red pepper aioli and house salad

Seared Tiger Prawns 13
Fresh sautéed prawns brochettes with sweet tomatoes, garlic, white wine and butter sauce

Pasta

Black Olive Linguine 16
Scallops, prawns, mussels and clams with a black olive tapenade

Chicken Fettuccini 14
Grilled chicken, sundried tomatoes and baby spinach in white wine cream sauce topped with crumbled feta cheese

Bow Tie Pasta 16
Beef tenderloin, wild mushrooms and a pinot noir demi-glace



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LUNCH MENU

Sandwiches & Burgers

- Chicken Breast Sandwich** 12
Caramelized onions, roast peppers and provolone cheese with roast garlic aioli
- Grilled Lamb Burger** 12
House made ground lamb patty, roasted red peppers, feta and pesto aioli
- Grilled Sterling Beef Burger** 12
With caramelized onions and Caciocavallo cheese
- Portobello Mushroom Burger** 11
Roasted with artichoke hearts, onions, capers, provolone cheese and pesto aioli

Sandwiches and burgers are served with your choice of soup or house salad

Draft Beer	
Luncheon size	3
Sleeve	4.5
Pint	6

- Quiche** 10
Ask your server for today's variation, with soup or salad

- Black Olive Souvlaki** 14
Marinated grilled lamb or chicken brochettes with rice, Greek salad and tzatziki

- Chicken Tenderloin Curry** 14
Seared chicken tenderloin simmered in a curried cream sauce with onions apples and yellow curry cream

- Pan Seared Halibut** 16
Or Wild Salmon 14
Served in a citrus herb and caper butter with rice and seasonal vegetables

- Grilled Lamb Chops** 16
Three New Zealand chops marinated and grilled. Accompanied by roasted potatoes and grilled vegetables with a citrus demi-glace

House Wine	
Luncheon	4.5
Glass	7.5
1/2 L	20

Wine list available, please ask your server

Black Olive Gifts and Keepsakes:

Kastamonitsa Extra Virgin Olive Oil	
0.5 litre	20
1.0 litre	30
Cretan Cook Books	25
Gift certificates and gift cards	



The Black Olive Restaurant
DESSERT MENU

Tiramisu Framboise Traditional recipe with a raspberry twist	8
Crème Caramel Classic rich custard treat	8
Creamy Lemon Pie With fruit coulis and whipped cream	8
Chocolate Pecan Pie With chocolate and dulce caramel sauce	8
Cheesecake Ask your server for daily choice	8
Fruit Crumble With berry coulis and whipped cream	6
Flourless Chocolate Cake With fruit coulis and whipped cream	8
Belgium Chocolate Mousse With shaved chocolate and whipped cream	8
Add a gelato ice cream scoop to any of above: 2	
Cheese Plate Assorted cheeses with fruit and nuts	12

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