

menu

*Not all ingredients are specified in the menu.
If you have any dietary requirements
please inform us before you place your order.*

starters

GARLIC PIZZA

with mozzarella, parmesan and mixed herbs, 10

OLIVE TAPENADE PIZZA

with mozzarella, 15

BRUSCHETTA

of poached pear, feta and rocket, 12

CALAMARI

lightly spiced and fried, with citrus mayonnaise and grilled lemon, 15

GOATS CHEESE MONEYBAG

with fig, walnut and honey, 15

PORK BELLY

with chilli jam and rocket, 15

CHILLI PRAWNS

in tomato and garlic sauce with crusty bread, 19

MEZZE PLATE

with hummus, olive tapenade, pesto, feta, parma ham, house smoked barramundi and crusty bread, 24

salads

O&V SALAD

mixed leaves with cherry tomato, dates, spanish onion, cucumber, feta, olives and honey mustard dressing, 14

MAPLE BACON SALAD

with mixed leaves, baby beets, pumpkin, feta, 16

ROASTED VEGETABLE SALAD

warm roasted vegetables, rocket, parmesan, quinoa and honey mustard dressing, 16

ROASTED SWEET POTATO SALAD

with rocket, avocado, cherry tomatoes, halloumi and balsamic glaze, 16

+Add Pork Belly, Chicken, Prawns or house smoked Barramundi to any salad, 5

mains

FILLET STEAK

on mashed potato with broccolini, tomato and mushroom, served with seeded mustard hollandaise, 39 (add prawn +6)

TWICE COOKED DUCK LEG

with smashed potato and poached pear, 30

BARRAMUNDI FILLET

with steamed potatoes, tomato, asparagus and caper butter, en papillote, 30

CHICKEN BREAST SUPREME

on roasted pumpkin with beetroot puree, garlic aioli and roasted prosciutto, 28

BEER BATTERED FLATHEAD

with chunky fries, side salad and house made tartar sauce, 28

ROAST VEGETABLE STACK

with hummus, pesto, rocket and halloumi, 24

SPAGHETTI MARINARA

mixed seafood in a creamy Napoli sauce, 29

TAGLIATELLE BEEF

with creamy beef ragout, mixed mushrooms and spinach, 28

PENNE PUMPKIN

with rocket, semi dried tomatoes, pesto and feta, 24

on the side

ROCKET AND PARMESAN SALAD

with macadamia nuts and curry oil, 14

MIXED LEAVES

with honey mustard dressing, 10

CHUNKY FRIES

with herb salt and garlic aioli, 8

SWEET POTATO FRIES

with spicy mayonnaise, 8

MIXED GRILLED VEGETABLES, 9

CRUSTY BREAD with butter and olive oil, 5

pizza

All pizzas have mozzarella cheese

Gluten free base, 5

- MARGARITA tomato sauce, buffalo mozzarella and basil oil, 18
PEPPERONI sliced pepperoni, mushroom and olives, 22
BBQ CHICKEN bbq sauce, chicken breast, cherry tomatoes, roasted red onion and brie, 25
DI PARMA Italian parma ham with rocket, cherry tomatoes and parmesan, 25
CHILLI BBQ PRAWN bbq sauce, prawns, chilli jam, roasted red onion, bacon and coriander, 25
SEAFOOD prawns, calamari, smoked barramundi and salsa verde, 25
ROASTED VEGETABLES mixed roasted vegetables with pesto and feta, 22
FOUR CHEESE brie, blue, parmesan and mozzarella with spinach, mushroom and walnuts, 22
ROASTED PUMPKIN roasted pumpkin, mushroom, pine nuts, goat's cheese, olives and basil oil, 24
FILLET STEAK sliced steak with asparagus, tomato, mushrooms and hollandaise sauce, 26
LAMB chargrilled lamb backstrap with eggplant chips, rocket, tomato and garlic mayonnaise, 26
MEAT LOVERS pepperoni, bacon, ham with mushrooms and olives, 25
HAM AND PINEAPPLE premium ham and pineapple, 22
SUPER SUPREME roasted chorizo, pepperoni, ham, mushrooms, olives, capsicum and pineapple, 25

for the little ones

- KIDS PIZZA ham & pineapple / chicken / cheese and tomato, 12
KIDS CHICKEN FINGERS with mash, peas and gravy, 12
KIDS TOMATO PENNE, 10
KIDS FISH AND CHIPS, 12
KIDS ICE CREAM with sprinkles and choc / strawberry / caramel sauce, 5

desserts

- TRIO OF CHEESE with whisky fruit and crusty bread, 14
DARK CHOCOLATE CONE with ice cream and mixed berries, 10
WHITE CHOCOLATE CRÈME BRULEE, 10
FIG AND ALMOND PUDDING with house made toffee sauce and cream, 10
MANGO COLONEL, mango sorbet with vodka, 10
AFFOGATO, vanilla ice cream with espresso coffee, 8
VANILLA ICECREAM with house made chocolate or toffee sauce, 6
IRISH COFFEE long black with a shot of whisky and topped with whipped cream, 10

+Add a shot of Frangelico to any dessert, 5

Fully Licensed

Olive & Vine

87 Manning St, Kiama

oliveandvinekiama.com

Bookings, Take Away,

Functions: ph. 42321268

(Tuesday to Thursday we welcome BYO Wine only, corkage per bottle, 6)

Cup/Cakeage fee per person, 1

Eftpos, Visa, Mastercard cards accepted. No American Express

No split bills or multiple cards payments please

10% Surcharge Public Holidays