

STARTER

OLIVIA'S HOMEMADE SOUP

\$6.80

Served with Brioche Toast

KETO SALAD

\$19.80

*Smoked Salmon, Broccoli, Avocado, Cherry Tomato,
Japanese Cucumber, Hard Boiled Eggs*

BEE TROOT CARPACCIO AND FETA SALAD

\$19.80

Beetroot, Walnuts, Balsamic Dressing, Arugula, Feta Cheese

CAESAR SALAD

\$19.80

Romaine Lettuce, Crotons, Cherry Tomatoes, Poach Eggs, Anchovies Dressing, Bacon Chips, Parmigiano Reggiano

Add Ons

TOAST (BRIOCHE / RYE)

\$4.90

HARD BOILED EGGS

\$4.90

M U S H R O O M M E D L E Y

\$5.90

F R E S H A V O C A D O

\$5.90

SALMON (GRILLED / SMOKED)

\$9.90

TUNA TATAKI

\$9.90

P O R K S A U S A G E

\$6.90

P O R K B A C K B A C O N

\$6.90

P E E L E D P R A W N S

\$9.90

CAJUN GRILLED CHICKEN

\$9.90

WAGYU BEEF SAUSAGE

\$9.90

STRIPLOIN

\$12.90



Chef's recommendation



Vegan



Spicy



STARTER

OLIVIA'S FRIES \$14.80

Thick Fries, Kombu, Truffle Mayo

PARMESAN TRUFFLE FRIES 🍴 \$16.80

Thick Fries, Truffle Oil, Parmigiano Reggiano

CHICKEN BITES \$15.80

Choice of BBQ or Chilli & Lime

GARLIC HERBS & CHEESE TOAST 🍴 \$12.80

Garlic, Unsalted Butter, Herbs, Mixed Cheese, Brioche

HOMEMADE ONION RINGS 🍴 \$11.80

Battered Onion, Tartar Sauce

NACHOS 🍴 \$17.80

Nachos Cheese, Mexican Salsa, Guacamole, Tortilla

OCEAN'S BASKET \$23.80

Fried Calamari, Fish Bites, Tiger Prawns, Truffle Mayo

ELOTES (MEXICAN SWEET CORN) \$12.80

Grilled Sweet Corn, Chipotle Mayo, Cotija Cheese



Chef's recommendation



Vegan




Spicy



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MAINS

PERI PERI CHICKEN BURGER  \$23.80
*Brioche Burger Bun, Chicken thigh, Romaine,
Tomato, Spanish onion, Peri Peri Sauce, Fries*

PULLED PORK BURGER  \$23.80
*Brioche Burger Bun, Spiced Fries, Coleslaw,
BBQ Sauce.*




WAGYU BURGER  \$25.80
*Brioche Burger Bun ,Wagyu Beef Patty, Back
Bacon, Melted Cheese, Romaine, Spanish
onion, Tomato, Sriracha Mayo, Fries*

MEATLESS BURGER  \$25.80
*Brioche Burger Bun, Double No Beef Patty,
Romaine, Tomato, Dijon Mustard, Alfalfa
Sprout, Avocado, Fries*

PORK RIBS \$24.80
Spiced Fries, House Salad, Half Rack (6 bones)

HALF ROASTED CHICKEN \$25.80
*Oven Roasted Chicken, Garlic and Potato Herb,
Gravy, House Salad*

SEAFOOD CIOPPINO \$26.80
Prawns, Squid, Fish, Broth, Toast

 Chef's recommendation
 Vegan
 Spicy



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MAINS

BATTERED FISH & CHIPS \$23.80

Thick Fries, House Salad, Tar Tar Sauce

MISO BAKED SALMON \$25.80

Salmon, Tartufata Mashed Potato, Grilled Asparagus, Red Amaranth, Alfalfa Sprout

LAMB SHANK  \$28.80

Lamb Fore shank, Mashed Potato, Grilled Vine Tomato, Gravy

BLACK ANGUS RIB-EYE 350 GRAMS \$43.80

Angus Ribeye, Vegetables Medley, Truffle Fries, Gravy

NZ STRIPLOIN 250 GRAMS  \$29.80

Grass fed Striploin, Tartufata Mashed Potato, Vegetable Medley

MEAT PLATTER \$49.80

NZ Striploin, Wagyu Beef Sausages, Back Bacon, Half Roasted Chicken, Fries, Grilled Corn, Gravy

Add - Ons	
Cheese	\$2
Truffle oil	\$3
Eggs of your choice	\$4
Wagyu patty	\$9
Striploin	\$12



Chef's recommendation



Vegan



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MAINS

AGLIO OLIO

\$12.80

CHOICE OF

SPAGHETTI, LINGUINE, ANGEL HAIR

OPTIONAL ADD-ONS

MUSHROOM MEDLEY

\$5.90

PEELED PRAWNS

\$9.90

CAJUN CHICKEN

\$9.90

TUNA TATAKI

\$9.90

WAGYU BEEF SAUSAGE

\$9.90

WAGYU STRIPLOIN

\$16.90

TRUFFLE CAPPELINI

\$18.80

Angel Hair, Cream of Mushroom, Tartufata, Organic Egg Yolk, Parmigiano Reggiano, Truffle Oil

PESCATORE

\$25.80

Spaghetti, Tiger Prawn, Squid, Tomato Sauce, Parsley, Hint of Truffle Oil

FLORENTINE CARBONARA

\$21.80

Spaghetti, Back Bacon, Country Egg Yolk, Parmigiano Reggiano

KING PRAWN LINGUINE

\$25.80

Linguine, King Prawn, Tomato Sauce, Basil Pesto, Truffle Oil



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BREAKFAST

SERVED TILL 4PM FROM MONDAY - FRIDAY
ALL DAY ON SAT & SUN

FRESHLY BAKED CROISSANT \$3.40

3 EGGS MASALA OMELETTE  \$13.80
Eggs, Spices, Onion, Peppers, Garlic, Tomato, Coriander, Toast

SMOKED SALMON AND EGGS \$13.80
Croissant, Smoked Salmon, Scrambled Eggs

SHAKSHUKA   \$15.80
Mediterranean Tomato Sauce, 2 Eggs, Spinach, Chick Peas, Chilli Flakes, Feta Cheese, Toast

AVOCADO ON TOAST  \$16.80
Avocado, Guacamole, Poached Eggs, Rye Toast, Buttered Spinach

EGGS BENEDICT \$16.80
Ham, Sautéed Spinach, Asparagus, Poached Eggs, Hollandaise, Muffin

CRAB BENEDICT \$18.80
Crab Claw Meat, Grilled Tomato, Asparagus, Poached Eggs, Hollandaise, Muffin



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BREAKFAST

SERVED TILL 4PM FROM MONDAY - FRIDAY
ALL DAY ON SAT & SUN

BERRIES PANCAKES

\$21.80

Pancakes, Mixed Berries, Ice Cream, Sweet Maple Syrup, Chocolate Flakes

OLIVIA'S BREAKFAST

\$23.80

Eggs of Choice, Wagyu Beef Sausage, Back Bacon, Brioche Toast, Mushroom, Baked Beans, Grilled Tomato

FARMER'S BREAKFAST

\$27.80

Pancakes, Eggs of Choice, Fried Chicken, Bacon, Roasted Potatoes, Spicy Maple

Add Ons / D.I.Y

TOAST (BRIOCHE/ RYE)	\$4.90
HARD BOILED EGGS	\$4.90
MUSHROOM MEDLEY	\$5.90
FRESH AVOCADO	\$5.90
SALMON (GRILLED/SMOKED)	\$9.90
PORK SAUSAGE	\$6.90
PORK BACK BACON	\$6.90
PEELED PRAWNS	\$9.90
CAJUN GRILLED CHICKEN	\$9.90
WAGYU BEEF SAUSAGE	\$9.90
STRIPLOIN	\$16.90



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DOLCI

CHOC CHIP COOKIE

\$3.80

FLAVOURED MUFFIN

\$5.80

Please refer to our display for today

SLICED CAKES

\$8.80

Please refer to our display for today

CLASSIC BROWNIE

\$13.80

Brownie, Choice of Ice-Cream Kapiti Vanilla Beans, Triple Chocolate or Plum and Creme Fraiche

SINGLE SCOOP ICE CREAM

\$5.80

Kapiti Vanilla Bean or Triple Chocolate or Plum and Creme Fraiche

TRIPLE SCOOP

\$13.80

Kapiti Vanilla Bean or Triple Chocolate or Plum and Creme Fraiche



Chef's recommendation



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KIDS MEAL

FISH AND CHIPS

\$14.80

Classic Pangasius, Fries, Tar Tar Sauce

HAM AND CHEESE BURGER

\$14.80

Chicken Ham, Melted Cheese, Fries

NUGGETS AND FRIES

\$14.80

6 pcs of Chicken Nuggets, Fries

POMODORO SAUSAGE PASTA

\$14.80

Tomato Sauce, Pork Sausage, Spaghetti



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COFFEE

BABYCCINO WITH MARSHMALLOW	\$2.50
ESPRESSO	\$4.00
DOUBLE ESPRESSO	\$5.50
PICCOLO LATTE	\$4.00
SHORT MACCHIATO	\$4.00
AMERICANO	\$5.50
LONG BLACK	\$6.00
LONG MACCHIATO	\$5.50
FLAT WHITE	\$6.00
LATTE	\$6.00
CAPPUCCINO	\$6.00
MOCHA	\$6.50
HOT CHOCOLATE WITH MARSHMALLOW	\$7.00



Chef's recommendation

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Spicy



COFFEE

AFFOGATO \$8.00

ICED LATTE \$7.50

ICED AMERICANO \$7.50

ICED CAPPUCCINO \$7.50

ICED MOCHA \$8.00

ICED CHOCOLATE \$7.50

FRAPPE \$9.00

ACAI BERRY LATTE \$8.80

Acai, Blueberry, Beetroot, Milk

CRÈME BRULÉE CAPPUCCINO \$8.80

*Double Espresso, Tiramisu Syrup, Crushed Cookies,
Cocoa Powder, Milk*

KASHMIRI CHAI LATTE \$8.80

Kashmiri Chai, Cinnamon, Honey, Milk

MATCHA LATTE \$8.80

Green Tea Powder, Vanilla Syrup, Milk

Add Ons - \$1

Syrup (hazelnut/ caramel/ vanilla)

Extra shot

Large

Soy milk/ Almond milk/ Oat milk



TEA

HOMEMADE ICED TEA

\$8.00

Choice of Mango, Passionfruit, Pineapple, Lemon, Strawberry, Blueberry

HOT TEA

\$7.00

Choice of Earl Grey, English Breakfast, Japanese Genmaicha, Kashmiri Chai, Ginger Lemon, Chamomile, Peppermint

JUICES

FRESH JUICES

\$8.00

Choice of Apple, Carrot, Orange

A B C

\$9.00

Apple, Beetroot, Carrot

A C A I R U S H

\$9.00

Acai, Apple, Blueberry, Banana, Chia Seeds, Coconut Water

B E R R Y B O O S T E R

\$9.00

Blueberry, Mango, Orange, Strawberry

C + +

\$9.00

Apple, Carrot, Orange, Ginger, Strawberry, Turmeric

P I N E A P P L E P O W E R

\$9.00

Mango, Orange, Passionfruit, Pineapple



MILKSHAKES

CLASSIC MILKSHAKES \$9.00
Choice of Banana / Chocolate / Strawberry / Vanilla

NUTELLA \$9.80
Nutella, Vanilla Ice Cream, Cocoa Powder, Milk

OREO MADNESS \$9.80
Oreos, Vanilla Ice Cream, Cocoa Powder, Milk

PEPPERMINT CHOCO CHIP \$9.80
Peppermint Syrup, Choco Chips, Vanilla, Ice Cream, Chocolate Syrup, Milk

AVERY SHAKE \$10.80
Avocado, Blueberry, Strawberry, Milk

EARLY GRINDER \$11.80
Honey, Oats, Banana, Avocado, Milk

SMOOTHIES

BERRYLICIOUS \$9.80
Blueberry, Strawberry, Yoghurt, Honey, Milk

BLUEBERRY BANANA \$9.80
Blueberry, Banana, Yoghurt, Honey, Milk

MANGO MOJO \$9.80
Mango, Banana, Yoghurt, Honey, Milk, Oats



OTHERS

SOFT DRINKS	\$5.00
Choice of Coke / Coke Zero / Ginger Ale / Root Beer/ Soda Water/ Tonic Water	
WATER	S / L \$5.80/ \$8.80
Choice of Still or Sparkling	

BEER / CIDER

BEER PROMO	\$22.00
3 for \$22	
CORONA EXTRA	\$10.00
HEINEKEN	\$10.00
TIGER	\$10.00
ASAHI DRY	\$11.00
SOMERSBY APPLE CIDER	\$11.00

COCKTAILS

OLIVIA'S	\$18.00
<i>Vodka, Aperol, Peach Schnapps, Pineapple, Passionfruit, Mango and Cucumber</i>	
ESPRESSO MARTINI	\$18.00
<i>Double Espresso, Vodka, Kahlua, Raw Sugar</i>	
LONG ISLAND	\$18.00
<i>Vodka, Rum, Gin, Tequila, Cointreau, Sugar, Lemon juice, a dash of coke</i>	
DRUNKEN MOCHA	\$18.00
<i>Kahlua, Bailey's, Nutella, Vanilla Ice Cream, Milk, Pocky Sticks</i>	
LIME MARGARITA	\$16.00
<i>Cointreau, Lime Juice, Tequila</i>	
TEQUILA SUNRISE	\$16.00
<i>Tequila, Orange, a dash of Grenadine</i>	
APEROL SPRITZ	\$16.00
<i>Aperol, Prosecco, Soda</i>	
MOJITO	\$16.00
<i>Rum, Lemon, White Sugar Syrup</i>	
CUBA LIBRE	\$14.00
<i>Rum and Coke</i>	
JACKIE C	\$14.00
<i>Whiskey and Coke</i>	
GIN & TONIC	\$14.00
RELAX AND UNWIND	\$39.00
<i>Carafe for 3</i>	

WINES

WINE PROMO 2 FOR 16	\$16.00
CA VESCOVO PROSECCO DOC BRUT (GLS)	\$10
PRIMO AMORE MOSCATO (GLS)	\$10
CA VESCOVO PROSECCO DOC BRUT (BTL)	\$48
PRIMO AMORE MOSCATO (BTL)	\$48

