

MENU

Inspired by our organic olive oils, farm produce & the season

Share Plates

Woodfired bread, Olio Bello extra virgin olive oil & dukkah (VG)	14
Garlic pizza - confit garlic, mozzarella, oregano, parmesan & Olio Bello's roasted garlic infused extra virgin olive oil (V)	20
Baked camembert with Olio Bello's pear & ginger paste, mandarin & fig chutney, basil oil, woodfired bread (V)	24
Caprese salad - tomato, basil, bocconcini cheese, Olio Bello's extra virgin olive oil, fresh ground pepper (V)	16
Grazing board – Farmhouse chorizo & prosciutto, vintage cheddar, brie, pickled veg, Olio Bello's zucchini relish, woodfired bread, crackers (ideal for 2 people) (V)	44
Chips, aioli (V, VGO)	13

Pizza *(house-made, hand-rolled. Gluten free base available: \$4)*

Margherita – tomato, mozzarella, basil (V) (add parma ham \$4)	26
Prosciutto & Funghi – portabello mushrooms, mozzarella, prosciutto, parmesan, rocket (VO)	30
Gambero – Exmouth tiger prawns, cherry tomatoes, mozzarella, tobiko aioli, lemon	30

Pasta *(fresh, hand-made pappardelle)*

Italian pork sausage ragu, pecorino Romano	32
Seafood pasta - fresh WA market fish, tiger prawns, clams in a light semillon cream sauce	37
Pesto – housemade traditional basil pesto, confit cherry tomatoes, topped with crushed, baked macadamia nuts (V)	32
Handmade potato gnocchi, field mushroom cream, whipped seasoned ricotta (V)	32

Mains

Harvest salad – roasted pumpkin, charred zucchini, poached beetroot, confit cherry tomatoes, marinated fetta, onion, baby cos, rocket, pumpkin seeds & Olio Bello's honey mustard dressing (V)	24
Fish of the Day – fresh West Australian fish. See specials blackboard for today's offering	MP
Slow cooked lamb shoulder, romesco sauce, charred spring onions	36



MENU

Kids

Grilled fish and chips	15
Ham & Cheese pizza	15
Fresh pasta with tomato & parmesan cheese	15

Cakes

hand baked & crafted daily – please see our cake fridge for today's selection

Farm slices

changing selection of rustic, fruit & nut slices from **5.5**

Farm cakes

decadent & traditional “torte della casa” **12.5**

Warm chocolate & walnut brownie (GF)

served with, chocolate sauce and whipped cream **12.5**

Rosemary, almond & lemon syrup cake – our signature cake!

rosemary & lemon pressed EVOO cake, served with whipped cream & coulis **12.5**

Passionfruit & lime curd tart

Silky lime & passionfruit curd, topped with cream, passionfruit & lime EVOO **12.5**

Chocabella

Chocolate mousse with mandarin EVOO & chocolate shards (GF) **12.5**

*EVOO extra virgin olive oil - GF gluten free – GFO gluten free option
V vegetarian – VO vegetarian option - VG vegan - VGO vegan option*

Please inform staff if you have any special dietary requirements

10% surcharge applies on Public Holidays

www.oliobello.com

