



olive

AT MAWSON

Starters

STONED BAKED BREADS (Per Serve) 5

With olive oil balsamic vinegar & sea salt Or Olive tapenade Or Roasted garlic oil Or Anchovy dip

STONED BAKED PIZZAS

BIANCA 15

Crumbled feta, drizzled with olive oil and sprinkled with black pepper

FOCCACCIA TOMATO BRUSCHETTA 15

Roughly chopped Roma tomatoes, garlic, basil, onions and drizzled in olive oil

MARGHERITA 15

Classic Italian pizza served with buffalo cheese and fresh basil

Sides

FRESH PIDE BREAD 3

BOWL OF STEAMED VEGTABLES 6

BOWL OF SHOE STRING CHIPS 6

GREEK SALAD 6

HOME MADE AIOLI 4

Meze

SICILIAN MARINATED OLIVES 6

CRISPY FRIED OLIVES 9

Extra large green olives, filled with roasted capsicum, feta & side of aioli

MEDITERRANEAN DIPS 16

Fresh stoned baked pide bread served with mixed homemade dips

SUPPLI 16

Traditional rice croquettes with buffalo cheese & fresh basil

CRISPY CHEESE FILO PARCEL 16

Served with fetta cheese & drizzled in ouzo & walnuts

SAGANAKI 16

Grilled kefalograveria cheese with lemon, oregano & drizzled in olive oil

MEAT BALLS 16

Traditional meat balls served with garlic yogurt

Entrees

LARGE SOUTH COAST OYSTERS 18/29

Natural with lemon Or Natural with Ouzo Or Kilpatrick Or Mornay, served by ½ or 1 Doz

CHAR GRILLED OCTOPUS 19.5

With lemon olive oil

VEAL CARPACCIO 17.5

Drizzled with olive oil, ground black pepper, baby capers & shaved parmesan cheese

MINISTRONE SOUP 14.5

Giant beans, chick peas & served with crusty bread

ANTIPASTO 15.5

Cured meats & cheese with marinated vegetables

TEMPURA PRAWNS 19.5

Large crispy battered prawns, served with our tartare sauce



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Mains

BUTTERNUT PUMPKIN CANNELLONI	22
<i>Fresh pasta, wrapped around roasted butternut pumpkin, fresh ricotta cheese & herbs in a creamy cheese sauce</i>	
TAGLIATELLE PASTA	22
<i>Fresh homemade tagliatelle pasta served with garlic & selected greens in a local pressed virgin olive oil</i>	
CHICKEN GNOCCHI	22
<i>Fresh homemade potato gnocchi in a creamy sauce, with tender chicken pieces, capsicum puree, basil pesto & pine nuts</i>	
LINGUINE CHILLI PRAWNS	26
<i>Large banana prawns, served with homemade linguine pasta in a Napoli sauce with a hint of chilli</i>	
SEAFOOD SPAGHETTI	26
<i>Fresh homemade pasta served with extra large banana prawns, black mussels, scallops, fresh fish fillets & calamari in a local pressed virgin olive oil.</i>	
BLACK MUSSELS	26
<i>Fresh black mussels cooked traditionally in a tomato broth & fresh basil, served with crusty bread</i>	
RAINBOW TROUT	30
<i>Whole trout mostly deboned, filled with prawns and served in a champagne sauce</i>	
VEAL MEDALLIONS	30
<i>Pan seared veal medallions with prosciutto and fresh sage in a lemon sauce, served with creamy mash & steamed greens</i>	
LAMB SHOULDER	30
<i>Slow cooked lamb shoulder served with steamed greens, lemon oregano potatoes, and a side of garlic yogurt sauce</i>	
DUCK BREAST	34
<i>Large duck breast served with root vegetables & red currant jelly in a raspberry vinegar jus</i>	
ANGUS SIRLOIN	34
<i>Grain fed steak, served with grilled vegetables, shoe string fries & a side of tarragon sauce</i>	