

OLEA BUFFET

PINCHOS

ALBACORE TUNA \$42 PER DOZEN

harissa herb crust, confit tuna, lemon caper aioli, focaccia

SAFFRON ARANCINI V \$36 PER DOZEN

fior di latte, arrabbiata tomato fondue, grana padano

TOMATO BRUSCHETTA VG \$34 PER DOZEN

grilled focaccia, tomato jam, pistachio pesto, pickled shallot, mosto cotto

VEG & SALADS

GEM LETTUCE SALAD GF V \$55 FEEDS 15-20PPL

herb yogurt, tahini, chickpeas, pickled dates, orange, fennel

BEET SALAD GF V \$75 FEEDS 15-20PPL

caramelized feta, pomegranate, red pepper & feta vinaigrette, spiced seeds

CIDER GLAZED BRUSSELS SPROUTS GF \$75 FEEDS 15-20PPL

iberico chorizo, pickled apple, manchego crema, tarragon

CRISPY POTATOES GF V \$65 FEEDS 15-20PPL

za'atar, tzatziki sauce, sweet drop peppers, preserved lemon

PIZZA & PASTA

MARGHERITA V 8PC \$20

fresh mozzarella, basil, pomodoro sauce

PEPPERONI 8PC \$24

tomodoro sauce, calabrian chiles, mozzarella

TROPICAL THUNDER 8PC \$25

prosciutto cotto, pineapple, piri-piri sauce, red onion, mozzarella, goat's cheese

CAVATELLI CARBONARA \$200 FEEDS 15-20PPL

smoked bacon, chardonnay, garlic, pecorino cream, egg yolk

RIGATONI ARRABBIATA \$150 FEEDS 15-20PPL

chilies, garlic, olive oil, parsley

PROTEINS

WAGYU MEATBALLS \$48 PER DOZEN

grana padano, tomato pomodoro, olive oil

CHARDONNAY PRAWNS \$48 PER DOZEN

garlic butter, herbs

HARISSA ROASTED CHICKEN \$225 FEEDS 15-20 PPL

hazelnut romesco

BAKED ICELANDIC COD \$235 FEEDS 15-20 PPL

green olive sauce vierge

GF gluten free

V vegetarian

GA gluten aware

VG vegan

Let our servers know of any allergies or preferences, we do our best to accommodate sensitivities, however we are unable to 100% guarantee that each dish is allergen free.

OLEA CATERING JAN 2025 | PRICES MAY BE SUBJECT TO CHANGE

ZERO PROOF

CANNED SODA 3.5

coca cola, diet coke, sprite, ginger ale, nestea iced tea

STONE SOFA KOLSH 8

WILD TEA KOMBUCHA 8

BENJAMIN BRIDGE PINK PIQUETTE 8

LEITZ SPARKLING 8

riesling or pinot noir

BULWARK PEACH CIDER 9

BY THE BOTTLE

BODEGAS ARRAYAN SYRAH 74

RED | Mentrída, Spain

CASA E DI MIRAFIORE BAROLO 109

RED | Piedmont, Italy

CASA LUPO AMARONE 109

RED | Veneto, Italy

TATE SPRING STREET CAB SAUV 149

RED | Napa Valley, USA

PONTE PINS DES DUNES BLANC 60

WHITE | Bordeaux, France

TATE SPRING STREET CHARDONNAY 109

WHITE | Napa Valley, USA

BILLECART CHAMPAGNE 190

Champagne, France

COFFEE & DESSERTS

MONOGRAM COFFEES 4.5

americano, espresso, macchiato

CAPPUCCINO 5

LATTE 6

HOT TEA 5

AFFOGATO GF V 8

vanilla gelato, espresso | add amaro nonino +2

GELATO OR SORBET GF V 8

housemade gelato or sorbet, ask your server for today's flavours

BASQUE CHEESECAKE V 12

seasonal fruit compote

DARK CHOCOLATE MOUSSE GF V 12

whipped mascarpone, salted caramel, hazelnut praline

RHUBARB CRISP GF V 12

pistachio-oat crumble, greek yogurt mousse, elderflower

LONDON FOG CREME BRULEE GF V 12