



HUNGRY
OLIVE

Menu



Starters

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| Burrata (V) 8
Broad Bean Pesto, Basil,
Preserved Lemon &
Toasted Almonds | Pan Fried King Mushroom
Scallops (VE) 9
Roasted Chestnuts, Grilled Asparagus
Shards & Wild Mushroom Broth | Harissa King
Prawns 10
Sautéed in Harissa Butter
& Chives | Scallop & Clam
Broth 10
Pan Fried Scallop on Half Shell
in a Shallot Clam Cream Broth |
| Tomato & Basil Risotto
(VE) 9
Roasted Cherry Tomatoes with
Sundried Tomato Dressing | Sautéed Stuffed
Baby Squid 9
Sautéed with Garlic, Shallots,
Peppers & White Wine | Fillet Steak Lolly
Pops 11
Harissa Marinated Fillet Steak Lolly
Pops Char Grilled & Served with
Pickled Veg & Avocado Purée | Lobster Risotto 12
Sautéed Langoustine Tail, Diced
Lobster Risotto & Lobster Broth |

Mains

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| Vodka Pasta (V) 19
Linguini Tossed in a Bloody Mary
Vodka Sauce & Basil Oil | Pesto Chicken Salad 17
Garlic & Herb Marinated Chicken Supreme
on Top of a Green Salad Consisting of Radish,
Cherry Tomatoes, Shallots with a Pesto
Infused Salad Dressing | Tuscan Baked Garlic Salmon 21
Baked with Garlic, Olives & Chilli on
Warmed Harissa Hummus, Charred
Okra & Grilled Peppers |
| Wild Mushroom Gnocchi
(V) 18
Chestnut, King Mushroom & Shiitake
Mushroom Sautéed in Creamy Velouté | Pan Roasted Lamb Rump 23
Parsnip Purée, Potato Gratin, Okra, Chard
Shallots & Lightly Minted Red Wine Jus | Seafood Linguine 18
Clams, Prawns, Baby Squid, NZ Mussels
Tossed in Squid Ink Pomodoro Sauce |
| Chilli Baked Aubergine
(VE) 17
Warmed Harissa Hummus, Chard
Shallots & Sautéed Spinach & Samphire | Slow Cooked Shin of Beef 21
Slowly Braised in Red Wine Jus,
Chard Shallots, Heritage Carrots, Buttered
Baby Leeks, Potato Gratin & Parsnip Purée | New Zealand Green
Lipped Mussels 17
Poached in Chilli, Shallots, Spring
Onions, White Wine & Cream |
| Green Butter Beans (VE) 18
Pesto Infused Butter Beans, Sautéed
in Truffle Oil, Crispy Kale, Chard
Shallots & Radish | Flame Grilled Fillet Steak 35
Served with a Choice of Garlic Butter, Harissa
Butter, Peppercorn or Diane Sauce & Finished
with Homemade Chunky Chips | Lemon & Garlic Seared
Swordfish 18
Served on Clam &
Mussel Creamed Linguini |
| Black & Blue Chicken 18
Flame Chard Chicken Supreme, Chilli
Garlic Tenderstem Broccoli, Potato Gratin
& Cornish Blue Cheese Mornay | Add the Surf - (Add Half a Baked Lobster 20) | Lobster Thermidor 30
Half Lobster Baked in Thermidor Sauce,
Chilli Garlic Tender Stem Broccoli,
Potato Gratin & Kimchi Carrot Purée |
| | Pan Fried Sea Bass & Bacon 18
Wild Sea Bass Fillet, Crispy Back Bacon,
Braised Chicory, Parsnip Purée &
Red Wine Reduction | |

Catch of the Day - Please ask your Server for Details

Sides

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| Grilled Asparagus 5 | Homemade Chunky Chips 4 | Chilli Garlic Tenderstem
Broccoli 5 |
| Potato Gratin 4 | Side Salad 4 | |

Desserts

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| Coffee Panna
Cotta 8 | French Crêpe 9
Filled with Lemon
Chantille Cream | Classic Crème Brûlée 9
Served with
Cinnamon Biscuit | Chocolate Delice 10
Served with Vanilla
Ice Cream | Strawberries & Cream 9
Chantille Cream, Glazed
Strawberries, Strawberry Compote,
& Mint Chocolate Ice Cream |
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Food Allergy or Intolerance?

Kindly notify your server about any allergies or intolerances before placing your order. While not all ingredients are listed on the menu, we can provide detailed information about the fourteen legal allergens upon request, regrettably, information about other allergens may not be available. Your understanding is appreciated.

All prices include VAT.