

OLYMPIA

FEED ME

Yiayia has this sorted (min 2pax) 63p/p

SHARE

Mixed Marinated Olives (v)(ve) 10

Rosemary Focaccia w. Cretan Olive Herb Oil (v)(ve) 11

Taramasalata w Cretan Olive Oil + Parsely 12

(add Koulouri +\$5)

Pomme Frites w. Secret Kalamata Seasoning + Aioli (v) 14

Dolmades served w/ Tzatziki (4pcs)(v)(ve*) 15

Fremantle Pickled Octopus (gf) 17

Saganaki Croquettes w/ Pecorino, lemon + aoli (4 pcs)(v) 18

Pumpkin, Feta and Rosemary Arancini (3 pcs)(gf)(v) 19

Olympia Salad 18
Heirloom tomatoes, w Cucumber, Picked Onion, Sherry Vinaigrette
& Balsamic Glaze. (Add Buratta +\$7)

Marinated Pork Skewers, Chimichurri Dressing (2 pcs) 22

House-made Kalamaraki (Calamari) 23
Shallow fried w. traditional Greek spices

Soutzoukakia - Greek Meatballs (4 pcs) 27
w pickled vegetables, tzatziki and warm pita

Lobster + Prawn Roll (2 pcs) 25

Pacific Bay Oysters w/ Champagne Mignonette (3)(6) 17/32

WEEKEND SURCHARGE 10% | P/H SURCHARGE 15%

OLYMPIA

CURED MEAT

Served w. Cornichons

Villani Parma Prosciutto 20 Month, Italy. 16

Sasin Wagyu Salami, 8 Score, Queensland. 17

CHEESE Served w. Bread and GF Crackers & Preserves

Lingot Triple Cream Brie, Soft. France. 19

Queso Castelano Manchengo, Semi Hard. Spain. 17

Cave Aged Cheddar 15 Month, Hard. England. 17

Add Seasonal Fruit - \$4 2 for 33 / 3 for 48

DESSERT

St. Gerry's Loukoumades, served with Hot Honey Syrup & Vanilla Bean Ice Cream 14