

## A LA CARTE MENU

## STARTERS

**Loaded Pub Fries** 俱樂部薯條 \$128

bowl of golden fried fat chips topped with hearty gravy, diced bacon, melted cheese & sour cream

**Veggie Dumplings** 素菜餃子配香辣番茄醬汁 \$138  
with spicy tomato sauce (v)**Deep Fried Camembert Cubes** \$145  
炸金文拔芝士粒 camembert crumbed & deep fried, served with homemade cranberry dipping sauce (v)**Nachos** 三醬芝士粟米片 \$128  
served with smash avocado, home made salsa, sour cream & melted cheese (v)**Tandoori Chicken Skewers** \$156  
唐杜裡烤雞肉串燒 traditional tandoori chicken served with minted yoghurt**Korean Chicken Wings** 韓國雞翼 \$158  
served with red cabbage coleslaw & dipping sauce**Miso Cod Tacos** 味噌鱈魚墨西哥夾餅 \$158  
grilled cod fillets in a miso sauce on a Mexican flour tortilla with avocado**Spicy chicken Quesadilla** 雞肉夾餅 \$128  
served with sour cream & tomato salsa**Pan Fried Scallops** 香煎帶子配南瓜泥 \$173  
Japanese scallops served with pumpkin truffle puree**Sizzling Prawn & Squid** \$168  
鐵板蝦, 魷魚及蒜包 served with garlic bread & garlic sauce**Basket Of Mussels**

白酒青口配蒜包 \$188  
in white wine, capers,  
saffron sauce &  
garlic bread

**Grilled Lamb Lollipops** 烤新西蘭羊棒 \$198  
the perfect way to enjoy New Zealand lamb served with Ollies cucumber salad & mint sauce**Avocado Bruschetta** 牛油果芝士烤包 \$128  
smash avocado on finger size Turkish bread, topped with ricotta cheese & dukkah (v)

## SALADS

**Warm Roasted Root Vegetable Salad** \$155  
什菜沙律 roasted carrots, beetroot, sun dried tomatoes, mixed leaves, broccolini in a balsamic dressing, topped with goat cheese & toasted almonds (v)**Vietnamese Pork Belly Salad** \$155  
越南五花腩沙律 crackling pork belly with fresh leaves, shredded green papaya & Vietnamese herbs in a honey vinaigrette dressing**Burrata With Heirloom Tomatoes** \$155  
布拉塔芝士配番茄 sautéed Australian heirloom cherry tomatoes with Italian burrata drizzled with olive oil, balsamic vinegar & served with crispy toast**Grilled Haloumi, Beetroot & Pea Salad** \$155  
烤哈羅米芝士紅菜頭豌豆沙律 with mixed leaves, sun blush tomatoes, mint & tossed in lemon herb vinaigrette (v)**Antipasto Salad** 開胃沙律 \$180  
grilled eggplant & bell peppers served with goat cheese, Parma ham, salami on a fresh salad with cherry tomatoes & avocado**Pearl Barley Salad with Harissa Chicken Salad** \$155  
薏米哈里薩辣醬雞肉沙律 tender Harissa spiced chicken served on a bed of mixed leaves**Candied Pancetta Balsamic &**

**Persian Feta Salad** \$168  
意香醋蜜餞煙肉菲達芝士沙律  
served with baby spinach, feta cheese, avocado, vine tomato  
tossed with pancetta & croutons

**Quinoa Salad** 扁豆鮮蘆筍薄荷藜麥沙律 \$155  
with lentils fresh asparagus, mint & haloumi quinoa & lentils & topped with fresh asparagus & mint (v)

**'Good Old' Caesar Salad** 凱撒沙律 \$155  
served with crispy romaine lettuce & classic caesar dressing.  
add chicken \$25 salmon \$30  
加雞肉 \$25 或三文魚 \$30

(v) - Vegetarian

Price subject to 10% service charge



## PASTA

### Old Fashioned Mac & Cheese \$150

傳統芝士通心粉 macaroni pasta with Ollies special cheese sauce  
add Chicken \$40 加雞肉 Prawns \$60 加蝦

### Prawn & Salmon Fettuccine \$180

香蒜大蝦三文魚意大利闊麵 in a creamy garlic sauce

### Spaghetti Puttanesca 辣味蕃茄橄欖意粉 \$150

spiced tomato sauce tossed with tuna, anchovies, black olives,  
capers & garlic

### Crispy Barramundi Linguini \$180

脆皮盲鱈扁意粉 served with fresh sage, crispy capers &  
Provencal lemon sauce

### Spaghetti with Roasted Tomato, Salami &

### Mascarpone 烤番茄香腸忌廉芝士意粉 \$155

sweetly roasted tomatoes, salami, mascarpone topped gently  
on a bowl of spaghetti

### Linguine Vongole 香蒜白酒蜆肉扁意粉 \$160

sautéed clams, tossed in extra virgin olive oil, fresh garlic &  
a shake of chili

### Fettuccine Pesto with Ricotta \$165

香草鄉村芝士意大利闊麵  
with fresh tomato, caper berries & arugula (v)

### Penne Rosedale Beef Bolognese \$160

意式肉醬長通粉 fresh Wagyu minced beef, with rich tomato sauce

### Fettuccine Carbonara \$160

卡邦尼煙肉蛋意大利闊麵 served with bacon, egg, parmesan  
cheese & double cream sauce

### Spaghetti Marinara 海鮮蕃茄意粉 \$180

with mixed seafood in a basil marinara sauce

## RISOTTO

### Duck and Porcini Mushroom Risotto \$168

野鴨牛肝菌燴飯 sautéed field wild mushrooms drizzled with  
truffle oil

### Wild Mushroom Risotto 野生蘑菇燴飯 \$168

enjoy the flavors & textures of four different mushrooms,  
sautéed in garlic (v)

### Pumpkin & Asparagus Risotto \$168

南瓜豌豆蘆筍意大利飯 risotto with a difference (v)

### Seafood Risotto 白酒海鮮燴飯 \$180

the 'ocean' cooked to perfection with a touch of garlic, white wine  
& olive oil



## PIZZA

Choose from one of the four — or for an experience go for an 'Ollies 'OOPS' be sure to ask about this.....

**Margherita Pizza** 番茄香草薄餅 \$140

**Parma Ham & Rocket** 巴馬火腿芝麻菜薄餅 \$165

**Veggie** 素菜薄餅 \$155

**Ollies 'Oops'** 招牌什錦薄餅 \$178

bell peppers, pesto, goat cheese, Parma ham, salami & Italian sausage

## MAINS

**BBQ Baby Back Ribs** \$208 Half / \$375 Full

燒烤排骨 (半份\$208 / 全份\$375)

Half or Full rack of US baby back ribs, braised perfectly in a rich BBQ sauce served with fat chips

**Horseradish Crusted Salmon Steak** \$245

西山葵金沙三文魚扒 With steamed vegetables, dill, capers & butter sauce

**Chicken Saltimbocca** 意式巴馬火腿雞胸 \$235

tender chicken breast wrapped with Parma ham, fresh sage, dauphine potato & root vegetables

**Sea Bass** \$245

鱸魚配時令蔬菜 served with seasonal vegetables

**Danish Pork Belly With Apple Sauce** \$240

蘋果醬豬腩肉配薯蓉 with mash potato, honey carrots & apple gravy

**Grilled Barramundi** 香烤盲鱈 \$245

lightly grilled fresh barramundi served with creamy mash potato & fennel & radish salad

**Ollies Butter Chicken Burger** \$180

雞柳牛油果漢堡 tender chicken served with plum tomatoes, butter lettuce, Spanish onions, cheddar cheese, avocado & fat chips

**Ollies Rosedale Beef Burger** 招牌牛肉漢堡 \$180

Wagyu beef pattie served with plum tomatoes, butter lettuce, Spanish onions, cheddar cheese & fat chips

**Beef / Chicken Tandoori Fajitas** \$228

牛肉 / 雞肉粟米餅 sizzling chicken tenderloins marinated in tandoori sauce served with four tortillas, mint yogurt, mango chutney & salsa



## ROSEDALE BEEF

All served with roasted root vegetables & red wine gravy

### Australian Beef Wellington 8oz \$298

澳洲威靈頓牛柳 served with fat chips, rocket leaf, parmesan cheese, sundried tomato salad

### Australian Sirloin 10oz \$303

澳洲西冷扒 served with fat chips, rocket leaf, parmesan cheese, sundried tomato salad

### Australian D. Rump 16oz \$285

澳洲牛臀肉扒 served with fat chips, rocket leaf, parmesan cheese, sundried tomato salad

### Australian Tenderloin 8oz \$293

澳洲牛柳 served with fat chips, rocket leaf, parmesan cheese, sundried tomato salad

### Australian RibEye 10oz \$333

澳洲肉眼扒 served with fat chips, rocket leaf, parmesan cheese, sundried tomato salad

### US Prime Ribeye On the Bone 1kg \$528

澳洲牛臀肉扒 served with fat chips, rocket leaf, parmesan cheese, sundried tomato salad

Selection of sauces : pepper sauce, mushroom, béarnaise, red wine jus  
可選 胡椒汁, 蘑菇, 蛋黃醬, 紅酒汁

Sides : \$60 each

garlic mash, asparagus, mushrooms, fat chips, creamed spinach,  
french fries, roasted potato, wok tossed Asian greens &  
honey sesame carrots

伴菜 : \$60

可選 蒜蓉蓉/蘆筍/蘑菇/薯條/忌廉菠菜/烤薯/炒亞洲菜/  
蜂蜜芝麻蘿蔔



## DESSERT

### Banoffee Pie 香蕉太妃派 \$90

### Apple Crumble 蘋果金寶酥 \$90

### Nutella Doughnuts 朱古力榛子醬冬甩 \$90

### Caramel Tiramisu 焦糖提拉米蘇 \$90

### New York Cheesecake 紐約芝士蛋糕 \$90

