

# Oliva

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## menu

EST. 2024

# Our Chefs



**Executive Chef, Craig Geddes**

Craig Geddes joined the Easts Leagues Club team in 2022 as Catering Manager. It all started many years ago for Craig, when his passion for food and the desire to create culinary art prompted him to roll up his sleeves and complete his apprenticeship in a leading French-style restaurant. His beginning years were spent in the country outskirts of Melbourne Victoria, where he particularly enjoyed retaining and increasing chefs' hats, sourcing through local produce and even creating his own chefs garden.



**Snr Sous Chef, Angel Perez**

Angel Perez joined the Easts Leagues Club team in February 2024 as Senior Sous Chef. It all started early for Angel as he honed his skills in the kitchens of a renowned 5-star hotel, Marriott in Ecuador. Under the tutelage of seasoned chefs, he swiftly rose through the ranks, mastering the artistry of haute cuisine. By the tender age of 25, Angel earned his stripes as a sous chef, a testament to his dedication and talent. His culinary sojourn led him Down Under, where he immersed himself in the vibrant culinary scene of Australia.

## COURSE 1



### Freshness with a Purpose

Delight in the warmth of just-baked Ciabatta bread from our neighbourhood bakery, supporting local producers for a sustainable economy. Enjoy with two artisanal butters crafted with the season's best: Garlic-confit Butter and Porcini Truffle Butter.



### St Huberts The Stag Blanc De Blancs

Quintessentially Victorian, this refreshing sparkling is made in a classic cool-climate style. The hint of sweetness is balanced by the crisp, juicy acidity.

A clean, lemon tart finish.

## COURSE 2



### Spanakopita

Savour the golden, flaky layers of our hand-crafted phyllo pastry, filled with a sumptuous blend of ricotta, feta and fresh spinach. Each bite offers a harmonious blend of textures and flavours, evoking the essence of Greek culinary tradition.



### Pepperjack Rosé

A wine with aromas of fresh strawberries and hints of juicy, red cherries. There is a lovely phenolic and acid balance that adds tension and mouthfeel giving the refreshing fruit flavours length.

## COURSE 3



### Chicken Souvlaki

Served on a creamy roasted red pepper hummus. A twist on tradition, the hummus is finished with roasted sesame seeds and confit tomatoes.

### **Vegetarian Option:**

Homemade hummus elegantly paired with roasted cauliflower florets drizzled with extra virgin olive oil and toasted pine nuts.



### Devil's Lair Honeycomb Chardonnay

A succulent and richly flavoursome chardonnay. Ripe stone fruits carry through to the palate and combine with a delicate fresh citrus acidity. Subtle lemon curd and nougat flavours create an approachable, creamy mouth feel.



## COURSE 4



### Risotto Milanese

Indulge in our creamy, saffron-infused Risotto Milanese. Accompanied by tender, slow-cooked beef cheeks, this dish is elevated by a generous shaving of Pecorino Romano, delivering a truly luxurious dining experience.

### Vegetarian Option:

Risotto Milanese, enriched with the sharp tang of Pecorino Romano and the earthy depth of seasonal mushrooms, all beautifully infused with saffron.



### Wynns The Gables Cabernet Sauvignon

Classic cedar, tobacco and blackberry flavours with soft but succulent acid and superfine tannins. An elegant and detailed expression of Cabernet that is seamless and persistent

## COURSE 5



### Baklava & Whipped Cheesecake

Conclude your dining experience with our house-made baklava, layered with honey-soaked perfection and a light, airy whipped cheesecake. Served in our signature style, this delightful duo is accompanied by a luscious blueberry coulis and a medley of fresh fruits, promising a sweet and memorable finale.



### Juliet Moscato

Fresh and bright with musk and citrus aromas, Juliet Moscato is full of vibrant, sweet summer fruit flavours.

Made from Australian fruit yet remaining true to the Italian wine style, this wine leaves the palate with a crisp and citrus acidity for freshness.

***At Oliva, we believe in enhancing your dining experience with carefully selected wine pairings to complement each course of your meal. To ensure your enjoyment and safety, each accompanying wine pour is precisely measured to 75ml. It's important to note that the total consumption across all courses amounts to approximately 3.75 standard drinks.***

## ENTERTAINMENT

*Entertainment in Oliva will always be delivered by a student from a local school or university. For most of them it will be their first performance in front of a live audience. Please feel free to support them for their efforts.*