

Oliva

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 freshly 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.



T'Gallant Prosecco

Quintessentially Italian, this vibrant prosecco holds a delicate sparkling bead with an overall dry and fresh taste. The prosecco notes aromas of citrus, apple and pear, leading to a bright zesty finish.

COURSE 2



Chorizo & 'Nduja Potato Croquettes

Indulge in the golden crusted, hand-crafted croquettes, filled with a silky smooth blend of spicy chorizo and 'Nduja potatoes. This velvety dish offers a harmonious blend of textures & flavors, complimented with a silky crème fraîche, fresh chives & luxurious caviar.



Pepperjack Chardonnay

From the Adelaide Hills, a dry crisp wine with aromas of white stone fruits & grapefruit, with notes of nutmeg and cashew. The palate shows sweet crème brulee and papaya mangosteen, balanced with a deep oak and slatey acidity.

Vegetarian Option:

'Nduja potato, smokey roasted capsicum & zucchini croquettes topped with a rich eggplant caviar.

COURSE 3



Cannelloni Costine di Manzo

Tender, 12-hour slow-cooked short rib off the bone infused in port wine & enveloped in a delicate cannelloni pasta.

Accompanied by a rich pistachio pesto, creamy béchamel & port wine jus with a finish of fresh basil leaves & Grana Padano.



The Stag Yarra Valley Pinot Noir

The Stag, crafted in the classic cool-climate of the Yarra Valley. This vibrant and approachable pinot is light-bodied, with raspberries, red currant and cherries on the nose. The finish is complemented on the palate by cherry-berry and spice flavors.

Vegetarian Option:

Buttery roasted pumpkin, spinach & creamy ricotta encased in a delicate cannelloni pasta.

COURSE 4



Magret a l'Orange

Indulge in our succulent, crispy, melt-in-your-mouth duck breast. Served over a smooth, sweet potato puree, juicy cherries & a medley of organic Parisienne vegetables. This hard to forget dish is bathed in a decadent and aromatic cognac orange sauce.



Squealing Pig Tempranillo

Crimson garnet in colour, the Tempranillo bodies a rich & savory palate bursting with juicy flavors of blood plum and red liquorice. The wine is complemented with layers of chalky dark chocolate which flow to a smooth lingering finish.

Vegetarian Option:

A mouthwatering, slow roasted jackfruit paired with a sweet potato puree, juicy cherries and a medley of Parisienne vegetables.

COURSE 5



Panna Cotta con Frutti di Bosco

Promising a sweet and memorable finale, is our house-made, silky Greek yoghurt panna cotta. Elegantly served alongside an assortment of fresh forest berries, a refreshing passion fruit sorbet and finished with a vibrant blueberry fluid gel.



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.