



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 •



Bread & Butter

Delight in the warmth of just-baked bread from our neighbourhood bakery, supporting local producers for a sustainable economy. Enjoy these breads alongside butters crafted with the season's best: garlic-confit butter & porcini truffle butter.



T'Gallant Prosecco

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

• COURSE 2 •



Spanakopita with a Twist

Savour the golden, flaky layers of our hand-crafted phyllo pastry, filled with a sumptuous blend of ricotta, feta & fresh spinach. Each bite offers a harmonious blend of textures & flavours, evoking the essence of Greek culinary tradition. Topped with toasted sesame seeds & drizzled with spiced honey.



Pepperjack Rose

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

• COURSE 3 •



Magret à 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 & aromatic cognac orange sauce.



Vegetarian Option

Tender, grilled jackfruit served with vibrant orange glaze, delicately spiced & paired with seasonal vegetables for a unique plant-based twist



Paladino Pinot Gris

This wine offers a crisp & refreshing profile, with the classic aromas of apple & pear, enhanced by bright citrus notes. On the palate, it is dry, sapid & fresh, delivering a clean, invigorating finish.

• COURSE 4 •

Lamb Kleftiko

Tender lamb shoulder braised in its own juices with garlic, oregano, & a splash of white wine, served with confit potatoes red wine jus & locally sourced vegetables.

Vegetarian Option

Creamy potato gnocchi tossed in a medley of wild forest mushrooms & a luxurious truffle paste, finished with shavings of aged Grana Padano

Ingolby Shiraz

This McLaren Vale Shiraz is deep red in colour with purple hues.

Red berries & plums on the nose, a spicy, peppery, plummy palate with good length of flavour & a smooth, lingering finish.

• COURSE 5 •

Seasonal Panna Cotta

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

Juliet Moscato

Fresh & bright with musk & 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 & 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.