



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 sourdough 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 & black truffle butter.



Grant Burge Prosecco NV

A vibrant, sparkling wine bursting with fresh notes of white peach, nectarine, and pistachio, finishing with a delicate touch of honeysuckle sweetness.



• COURSE 2 •



Beef Carpaccio

Delicately sliced beef dressed with smoked paprika-infused olive oil, creamy labneh, fresh mint leaves, toasted almonds, and lemon zest.



Vegetarian Option

Marinated Zucchini & Eggplant Carpaccio

Marinated zucchini and eggplant carpaccio with creamy labneh, fresh mint, toasted almonds, and a hint of lemon zest.



Y series Sangiovese Rosé

This light, vibrant dry rosé opens with floral notes and juicy berry aromas of cherry, raspberry, and strawberry. Its striking watermelon-pink hue is complimented by a crisp, citrusy finish.



• COURSE 3 •



Pan-Seared Scallops

Pan-seared scallops on a vibrant green pea mash, finished with warm lobster bisque and micro herbs.



Vegetarian Option

Oyster King Mushrooms

Seared king oyster mushrooms served over a smooth green pea mash and finished with a balsamic glaze.



Devils Lair HoneyBomb Chardonnay

A chardonnay with an aroma of orchard and citrus fruits lifted by flinty minerality, with subtle notes of toasted nuts and brioche.

• COURSE 4 •



Char-Grilled Lamb Cutlets

Tender lamb cutlets, delicately chargrilled and paired with a smokey eggplant purée, crispy polenta and a rich red wine jus, finished with fresh herbs.



Vegetarian Option

Braised Baby Artichoke Hearts

Delicately braised baby artichokes atop a velvety smoked eggplant purée, complimented by crispy polenta.



Les Peyrautins Grenache Syrah

Offers ripe blackberry, liquorice, and raspberry notes, layered with earthy spice and carried through to a lingering, elegant finish.



• COURSE 5 •



Limoncello Sorbet & Cannoli

A refreshing limoncello sorbet bright with citrus, perfectly matched to crisp cannoli filled with salted caramel mascarpone, garnished with petals and mint.



Browns Bros. Moscato

One of Australia's favourite Moscatos, bursting with aromas of musk and fresh grapes, spritzy sweetness, and notes of sherbet and tropical fruits.

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.