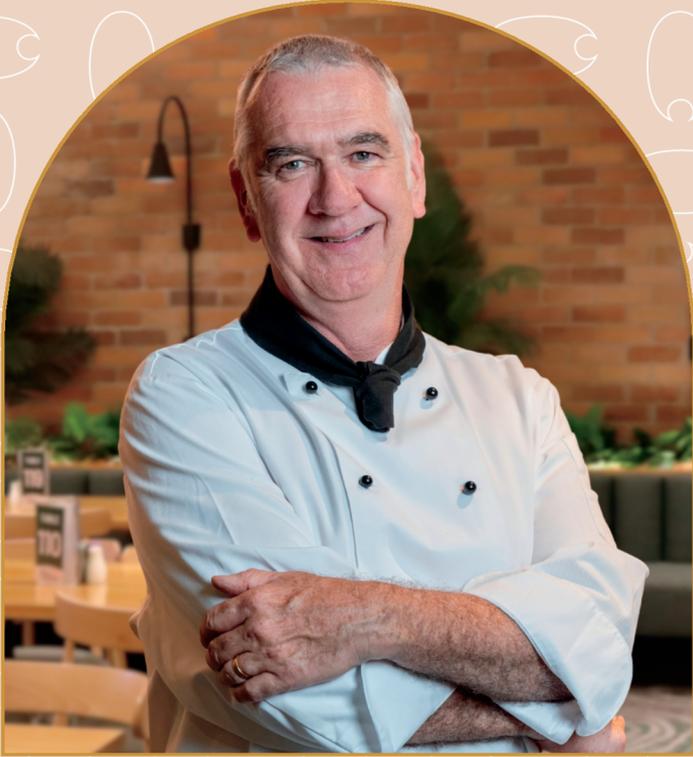


Oliva

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 •



Ciabatta & Duo of Butters

Savour warm, freshly baked ciabatta from our local neighbourhood bakery, served with seasonal house-made butters: smoked paprika and garlic confit.



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 •



Grilled Tuna with Hollandaise

Grilled tuna loin served medium-rare, complemented by a fennel and green apple salad, roasted cherry tomatoes and a touch of 50-year aged balsamic.



Vegetarian Option

Grilled Zucchini & Halloumi

Grilled ribbons of zucchini layered with seared halloumi, complemented by a crisp fennel and green apple salad, roasted cherry tomatoes, and a bright balsamic reduction.



Te Ha by Matua Sauvignon Blanc

A vibrant Marlborough Sauvignon Blanc with tropical aromas, bright citrus, and a crisp, refreshing finish.



• COURSE 3 •



Prosciutto, Leek & Grana Padano Croquettes

Golden croquettes of prosciutto, sautéed leek and Grana Padano, served with truffle aioli.



Vegetarian Option

Leek & Grana Padano Croquettes

Crisp croquettes filled with baby leek and Grana Padano, served with a velvety truffle aioli.



Leo Buring Clare Valley Dry Riesling

A pristine Clare Valley Riesling with vibrant lemon-lime aromatics, subtle minerality and a crisp, mouth-watering finish.

• COURSE 4 •



Grilled Lamb Rump

Tender grilled Lamb Rump served with housemade tzatziki, crunchy pistachio pesto, confit Brussels sprouts, baby carrots, and fresh herbs.



Vegetarian Option

Herb & Garlic Portobello Mushroom Steak

Char-grilled portobello mushroom brushed with herb and garlic butter, paired with sweet potato mash, Parisienne vegetables, and a vino cotto dressing.



Saltram Skins Shiraz

A bold South Australian Shiraz with dark plum and blackberry aromas, rich spice, and smoky oak, with a long and elegantly structured finish.



• COURSE 5 •



Saffron-Infused Panna Cotta

A silky vanilla and saffron panna cotta with fresh berry compote, finished with mint and paired with a vibrant blood orange sorbet for a festive, refreshing finale.



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.