

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.



Head 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 •



Jamón Curado, Stracciatella & Burnt Fig Jam

Delicate ribbons of Spanish cured ham, creamy Stracciatella and burnt fig jam, garnished with fresh basil, mint and roasted macadamias then drizzled with olive oil and balsamic glaze.



Vegetarian Option

Stracciatella, Tomato & Burnt Fig Jam

Creamy Stracciatella paired with gently roasted heirloom tomatoes, burnt fig jam, mint, basil, roasted macadamias, olive oil and balsamic glaze.



St Huberts the Stag Pinot Noir

Light-bodied and approachable, this cool-climate red offers vibrant cherry, raspberry and strawberry notes, with earthy spice, soft tannins and a smooth savoury cherry finish.



• COURSE 3 •



Pumpkin & Smoked Feta Arancini

Crispy arancini filled with pumpkin and smoked feta, sitting atop a smoked paprika aioli and finished with shaved Manchego and fresh herbs.



Oyster Bay Pinot Gris

Fragrant and aromatic, with notes of ripe pear, white peach and citrus, layered with soft hints of spice and ginger. Elegant and light-to-medium-bodied, finishing crisp, refreshing and slightly sweet.

• COURSE 4 •



Lamb Cutlet with Truffle Mash

Chargrilled lamb cutlet served with truffle mashed potato, roasted baby carrots and broccolini, drizzled with a red wine jus and finished with micro herbs.



Vegetarian Option

Charred Eggplant, Yoghurt & Pomegranate

Smokey charred eggplant with Greek yoghurt, fresh dill, pomegranate pearls and a drizzle of olive oil.



Les Peyrautins Syrah Grenache

Notes of bright red fruit and gentle spice, with aromas of strawberry, raspberry and liquorice. A juicy, medium-bodied palate with soft, fine tannins and a smooth, velvety finish.



• COURSE 5 •



Coconut Panna Cotta

A silky coconut panna cotta bathed in passionfruit coulis and finished with a sweet mango sorbet.



Brown Bros. Moscato

One of Australia's favourite Moscatos, bursting with aromas of musk and fresh grapes, spritzly 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.