

Piccolos

MENU





STARTERS

LOADED PUB FRIES 俱樂部薯條 . \$95
bowl of golden fried fat chips topped with hearty gravy, diced bacon melted cheese and finished with sour cream

MISO COD TACOS

味噌鱈魚墨西哥夾餅 \$140
grilled cod fillets in a miso sauce on a Mexican flour tortilla with avocado and mango salsa

PULLED PORK TACOS

手撕豬肉墨西哥夾餅 \$140
BBQ pulled pork topped with avocado salsa on Mexican flour tortilla

TUNA SASHIMI 吞拿魚刺身 \$120
tuna sashimi top with organic tomatoes, sesame seed, dukkah and japanese dressing.

DEEP FRIED CAMEMBERT CUBES 炸金文拔芝士粒 \$140
crumbed and deep fried, served with homemade cranberry dipping sauce

CALAMARI 香炸魷魚 \$150
lightly crumbed calamari served with lemon & tartare sauce

PARMA HAM & MOZZARELLA BALLS 烘巴馬火腿芝士波 . \$150
baby mozzarella balls in pesto sauce & wrapped in Parma ham & baked

NACHOS 三醬芝士粟米片 \$110
served with smash avocado, home made salsa & sour cream & melted cheese

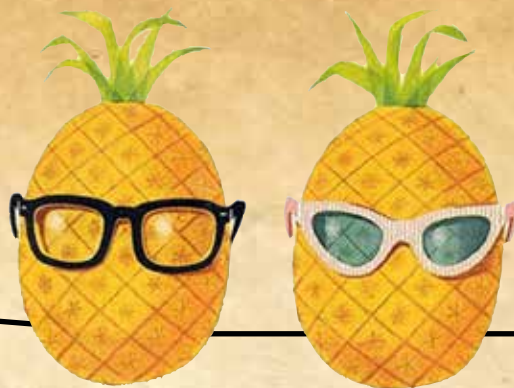
VIETNAMESE SPRING ROLLS 越南春卷 \$140
traditional spring rolls with minced chicken, shitake mushrooms, glass noodles & wrapped in mint leaf & lettuce cups served with Vietnamese sweet chili sauce

TANDOORI CHICKEN SKEWERS 唐杜裡烤雞肉串燒 \$140
traditional tandoori chicken skewers served with minted yoghurt

GRILLED LAMB LOLLIPOPS 烤新西蘭羊棒 \$165
the perfect way to enjoy New Zealand lamb served with Ollies cucumber salad & mint sauce

SRIRACHA CHICKEN BITES 泰式辣醬雞粒 \$140
fresh Australian chicken marinated in the famous sriracha chili sauce with the chefs special sauce

AVOCADO BRUSCHETTA 牛油果芝士烤包 \$98
smash avocado on finger size turkish bread, top with ricotta cheese and dukkah.



SALADS

WARM ROASTED ROOT VEGETABLE SALAD 什菜沙律 \$150
roasted carrots, beetroot, sun dried tomatoes, mixed leaves, broccolini in a balsamic dressing, topped with goat cheese and toasted almonds

VIETNAMESE PORK BELLY SALAD 越南五花腩沙律 \$150
crackling pork belly with fresh leaves, shredded green papaya & Vietnamese herbs in a honey vinaigrette dressing

BURRATA WITH HEIRLOOM TOMATOES 布拉塔芝士配番茄 \$150
sautéed Australian heirloom cherry tomatoes with Italian burrata drizzled with olive oil & balsamic vinegar & served with crispy toast

GRILLED HALOUMI, BEETROOT & PEA SALAD 烤哈羅米芝士紅菜頭豌豆沙律 \$140
with mixed leaves, sun blush tomatoes, mint & tossed in lemon herb vinaigrette

ANTIPASTO SALAD 開胃沙律 \$175
grilled eggplant & bell peppers served with goat cheese, Parma ham, salami on a fresh salad with cherry tomatoes & avocado

PEARL BARLEY SALAD WITH HARISSA CHICKEN SALAD 薏米哈里薩辣醬雞肉沙律 \$150
tender harrisa spiced chicken served on a bed of mixed leaves

CANDIED PANCETTA BALSAMIC & PERSIAN FETA SALAD 意香醋蜜餞煙肉菲達芝士沙律 \$150
served with baby spinach, feta cheese, avocado, vine tomato & tossed with pancetta & croutons

QUINOA SALAD 扁豆鮮蘆筍薄荷藜麥沙律 \$150
WITH LENTILS FRESH ASPARAGUS, MINT & HALOUMI
quinoa & lentils combined & topped with fresh asparagus, mint & haloumi

'GOOD OLD' CAESAR SALAD 凱撒沙律 \$150
served with crispy romaine lettuce & classic caesar dressing.
add chicken +\$25 or salmon +\$30
加雞肉+\$25 或三文魚+\$30



Price subject to 10% service charge



Pasta

OLD FASHIONED MAC & CHEESE 傳統芝士通心粉 \$145
macaroni pasta with Ollies special cheese sauce
add on Chicken \$ 40, Prawns \$ 60

PRAWN & SALMON FETTUCCINE \$175
香蒜大蝦三文魚意大利闊麵
in a creamy garlic sauce

SPAGHETTI PUTTANESCA 辣味蕃茄橄欖意粉 \$145
spiced tomato sauce with tuna, anchovies, black olives, capers and garlic

CRISPY BARRAMUNDI LINGUINI 脆皮盲鱧扁意粉 \$175
served with fresh sage, crispy capers & Provençal lemon sauce

SPAGHETTI WITH ROASTED TOMATO, SALAMI & MASCARPONE \$150
烤番茄香腸忌廉芝士意粉
sweetly roasted tomatoes, prima salami, mascarpone topped gently
on a bowl of spaghetti

FETTUCCINE PESTO WITH RICOTTA \$160
香草鄉村芝士意大利闊麵
with fresh tomato, caper berries & arugula

PENNE ROSEDALE BEEF BOLOGNAISE 意式肉醬長通粉 ... \$150
fresh wagyu minced beef, rich tomato sauce

LINGUINE VONGOLE 香蒜白酒蜆肉扁意粉 \$155
sautéed clams, tossed in extra virgin olive oil, fresh garlic & a shake of chili

FETTUCCINE CARBONARA 卡邦尼煙肉蛋意大利闊麵 \$150
served with bacon, egg, parmesan cheese & double cream sauce

SPAGHETTI MARINARA 海鮮番茄意粉 \$175
with mixed seafood in a basil marinara sauce

RISOTTO

DUCK AND PORCINI MUSHROOM RISOTTO \$145
野鴨牛肝菌燴飯
sautéed field and wild mushrooms drizzled with truffle oil

WILD MUSHROOM RISOTTO 野生蘑菇燴飯 \$140
enjoy the flavors & textures of four different mushrooms, sautéed in garlic

BEET ROOT & GOAT CHEESE RISOTTO 紅菜頭羊奶芝士飯 ... \$150
risotto with a difference

SEAFOOD RISOTTO 白酒海鮮燴飯 \$160
the 'ocean' cooked to perfection with a touch of garlic, white wine & olive oil

MAINS

BBQ BABY BACK RIBS \$185 HALF / \$360 FULL
燒烤排骨 (半份 \$185/全份 \$360)
Half or Full rack of US baby back ribs, braised perfectly in a rich BBQ sauce served with fat chips

HORSERADISH CRUSTED SALMON STEAK \$235
西山葵金沙三文魚扒
With steamed vegetables a dill, capers and butter sauce

CHICKEN SALTIMBOCCA 意式巴馬火腿雞胸 \$230
tender chicken breast wrapped with Parma ham & fresh sage, dauphine potato & root vegetables

TANDOORI CHICKEN FAJITAS 唐杜裡烤雞肉粟米餅 \$230
sizzling chicken tenderloins marinated in Ollies tandoori sauce served with four tortillas, mint yogurt, mango chutney and salsa

BABY LAMB FILLETS IN FILO PASTY 羊肉酥配薯蓉 \$245
succulent baby lamb fillets cooked in filo pastry served with mashed potatoes & seasonal vegetables

PORK LOIN WITH APPLE SAUCE 蘋果醬豬腰肉 \$240
baked pork tenderloin marinated with pomegranate mustard wrapped with bacon, served with fresh caramelized apple

VEAL RACK 馬沙拉忌廉汁牛仔骨配薯菜 \$240
rack of veal with Marsala cream sauce, mushrooms, baby potatoes and broccoli

GRILLED BARRAMUNDI 香烤盲鱧 \$240
lightly grilled fresh barramundi served with creamy mash potato & fennel & radish salad

ROSEDALE BEEF BURGER 招牌牛肉漢堡 \$165
wagyu beef pattie served with plum tomatoes, butter lettuce, Spanish onions, cheddar cheese & potato wedges

CHICKEN & CHORIZO BURGER

雞肉香腸漢堡 \$165
tender chicken & chorizo served with plum tomatoes, butter lettuce, Spanish onions, cheddar cheese & potato wedges



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PIZZA

Choose from one of the four – or for an experience go for an 'piccolos OOPS' be sure to ask about this.....

- MARGHERITA PIZZA 番茄香草薄餅 \$135
- PARMA HAM & ROCKET 巴馬火腿芝麻菜薄餅..... \$160
- VEGGIE 素菜薄餅 \$150
- PICCOLOS 'OOPS' 招牌什錦薄餅..... \$160
bell peppers, pesto, goat cheese, Parma ham, salami & Italian sausage



ROSEDALE BEEF

All served with roasted root vegetables & red wine gravy be sure to ask for mustard of your choice



- AUSTRALIAN TENDERLOIN 澳洲牛柳..... 80z \$295 / 100z \$310
the finest cut of Australian beef, flame grilled to your liking
- AUSTRALIAN SIRLOIN 澳洲西冷扒 80z \$295 / 100z \$310
superb cut of famous Black Angus, perfectly grilled to your liking....
- AUSTRALIAN RIBEYE 澳洲肉眼扒 120z \$380 / 140z \$420
an awesome steak, bursting with flavor
- AUSTRALIAN 160Z D. RUMP 澳洲牛臀肉扒 160z \$280
served with mash potato, seasonal vegetables and mushroom gravy.
- AUSTRALIAN BEEF WELLINGTON 澳洲威靈頓牛柳 60z \$238
served with mash potato, seasonal vegetables and mushroom gravy.

selection of sauces : pepper sauce, mushroom, béarnaise 可選 *胡椒汁·蘑菇·蛋黃醬

Sides : \$55 each

garlic mash, asparagus, mushrooms, fat chips, creamed spinach,
wok tossed Asian greens & honey sesame carrots

伴菜 \$55 : 可選 *蒜蓉 / 蘆筍 / 蘑菇 / 薯條 / 忌廉菠菜 / 炒亞洲菜 / 蜂蜜芝麻蘿蔔

DESSERT

- STICKY DATE PUDDING 海棗布丁 \$85
- BANOFFEE PIE 香蕉太妃派 \$85
- APPLE CRUMBLE 蘋果金寶酥 \$85
- NUTELLA DOUGHNUTS 朱古力榛子醬冬甩 \$85
- CARAMEL TIRAMISU 焦糖提拉米蘇 \$85
- BIG KIDS BROWNIE 布朗尼..... \$85

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