Olive
CATERING

Celebrate with Olive

Olive brings the generosity, warmth and comfort of Mediterranean dining to your event, with bold flavours, seasonal produce and food designed to be shared.

Our Mediterranean menu draws inspiration from the Middle East and beyond, balancing fresh, vibrant dishes with richer, more satisfying flavours. Think zucchini chips with whipped feta, duck cigars, slow-roasted lamb shoulder, turmeric cauliflower and seasonal desserts that bring familiar ingredients together in unexpected ways.

That same sense of generosity carries through everything we do. Our catering is designed to feel abundant, welcoming and effortless — whether you're planning a corporate function, birthday, milestone celebration, long lunch or something in between.

Complemented by a carefully curated wine and spirit offerings and Olive's relaxed approach to hospitality, we can tailor the experience to suit the size, style and feel of your event.

Because Olive isn't just about Mediterranean flavours. It's about the way Mediterranean hospitality makes people feel — welcomed, well fed and encouraged to stay a little longer.







08 8443 4343
events@sproutfoodgroup.com.au
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OLIVE CATERING 2026

COCKTAIL MENU

Inspired by the warmth of Mediterranean hospitality, our cocktail menu is vibrant, generous and made for celebrating.

CANAPÉ

Rosemary focaccia, brown butter hummus, crispy chickpeas (V)
Coffin bay oyster, gin & lime vinaigrette
Beef tartare, green olive, lemon, witlof
Chicken cotoletta sando, pancetta, asparagus tartare
Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (GF)
Tomato & mozzarella arancini, basil mayo, parmesan (V, GF)
Fried feta, honey, sesame, fermented chilli (GF, V)

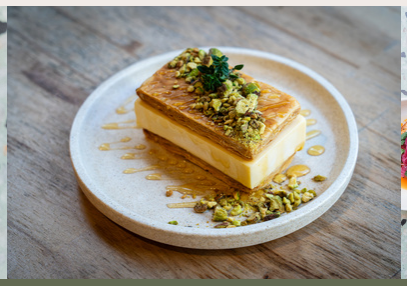
LARGER

Watermelon carpaccio, goats curd, guindillas, caper berries, tarragon dressing (GF, V)
Turmeric cauliflower, spiced split peas, green garlic, macadamia, radish (CN, GF, V)
Spiced chicken pilaf, garlic yoghurt, crispy onion, pistachio, pomegranate (GF, CN)
Slow roast lamb shoulder, sugarloaf slaw, cumin yoghurt, mint salsa (GF, CN)
Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)
Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero
Duck cigar, labne, za'atar, honey

SWEET

Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)
Churros, cardamon sugar, dulce de leche (GF, V)
Lemon ricotta cannoli
Basque cheesecake

Have something specific in mind you'd like us to help you with?
Please chat to your dedicated event coordinator.



GF = Gluten free, CN = Contains Nuts, V = Vegetarian, VE = Vegan
Note: Most dishes can be altered to meet most dietary requirements.
We only serve Australian seafood.

OLIVE CATERING 2026

COCKTAIL MENU

Food Options (cost per person)

One-hour food service (four canapés)	$34
Two-hour food service (three canapés + two larger items)	$66
Three-hour food service (four canapés + three larger items)	$84

Additional Food Options (cost per person)

Canapés	$6
Larger	$16
Sweet	$5

Inclusions

Chefs and kitchen staff
Food service staff
Ingredients
Food preperation time
Cocktail menu serveware

Exclusions

Venue hire	
Venue set up / bump in & bump out requirements	
Venue styling	
AV equipment	
Security	
Travel	
Cake cutting & service	$5
Waste disposal	

Minimum Spend

Minimum food and beverage spend	from $1000

^ Minimum spend determined by day of week and Peak, Off-Peak and Shoulder season.

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OLIVE CATERING 2026

SHARE MENU

Inspired by the warmth of Mediterranean hospitality, our share menu is vibrant, generous and made for celebrating.

CANAPÉ

Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (GF)
Tomato & mozzarella arancini, basil mayo, parmesan (V, GF)
Chicken cotoletta sando, pancetta, asparagus tartare
Coffin bay oyster, spicy margarita dressing (GF)
Beef tartare, persimmon, pickled shallot, black garlic, potato crisps (GF)
Fried green olives, whipped ricotta (V, GF)
Wild caught Port Lincoln tuna gildas, Losada olives, Ortiz anchovy (GF)
Fried chicken taco, whole lime crema, tomatillo & Chilli Mojo hot sauce (GF)

BREAD

Rosemary focaccia, brown butter hummus, crispy chickpeas (V)

ENTRÉE

Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)
Rainbow chard and feta spanakopita, lemon thyme, chilli honey (V)
Beef tartare, green olive, lemon, witlof
Fried feta, honey, sesame, fermented chilli (GF, V)
Duck cigar, labne, za'atar, honey

MAIN

Turmeric cauliflower, spiced split peas, green garlic, macadamia, radish (CN, GF, V)
Spiced chicken pilaf, garlic yoghurt, crispy onion, pistachio, pomegranate (GF, CN)
Slow roast lamb shoulder, sugarloaf slaw, cumin yoghurt, mint salsa (GF, CN)
Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero
Eggplant parmigiana, sugo, stracciatella, basil (GF, V)

SIDES

Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)
Watermelon carpaccio, goats curd, guindillas, caper berries, tarragon dressing (GF, V)
Fried new potatoes, sumac sour cream, bay oil (V, GF)
Broccolini, tahini yoghurt, fried shallots

SWEET

Sumac strawberries, creme fraiche mousse, strawberry milk crumble, basil oil
Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)
Churros, cardamon sugar, dulce de leche (GF, V)
Basque cheesecake

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OLIVE CATERING 2026

SHARE MENU

Food Options (cost per person)

Shared Option One (bread, two entrées, two mains, two sides)	$86
Shared Option Two (bread, two canapés, two entrées, two mains, two sides, one sweet)	$109
Shared Option Three (bread, four canapés, three entrées, two mains, two sides, one sweet)	$128

Shared plates are served as one between four guests.

Additional Food Options (cost per person)

Canapés	$6
Entrées	
Main	$13
Side	$5
Sweet	$5
Sweet (individually plated)	$14

Inclusions

Chefs and kitchen staff
Food service staff
Ingredients
Food preperation time
Table setting set up/pack down

Exclusions

Venue hire	
Venue set up / bump in & bump out requirements	
Venue styling	
AV equipment	
Crockery, cutlery and serveware	
Travel	
Waste disposal	
Security	
Cake cutting & service	$5

Minimum Spend

Minimum food and beverage spend	from $1000

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OLIVE CATERING 2026

INDIVIDUALLY PLATED MENU

Inspired by the warmth of Mediterranean hospitality, our individual menu is vibrant, generous and made for celebrating.

BREAD

Rosemary focaccia, brown butter hummus, crispy chickpeas (V)

CANAPÉ

Fried green olives, whipped ricotta (V, GF)
Coffin bay oyster, spicy margarita dressing (GF)
Chicken cotoletta sando, pancetta, celery tartare
Tomato & mozzarella arancini, basil mayo, parmesan (V, GF)
Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa
Beef tartare, persimmon, pickled shallot, black garlic, potato crisps (GF)
Wild caught Port Lincoln tuna gildas, Losada olives, Ortiz anchovy (GF)
Fried chicken taco, whole lime crema, tomatillo & Chilli Mojo hot sauce (GF)

ENTRÉE

Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)
Rainbow chard and feta spanakopita, lemon thyme, chilli honey (V)
Beef tartare, green olive, lemon, witlof
Fried feta, honey, sesame, fermented chilli (GF, V)
Duck cigar, labne, za'atar, honey

MAIN

Turmeric cauliflower, spiced split peas, green garlic, macadamia, radish (CN, GF, V)
Spiced chicken pilaf, garlic yoghurt, crispy onion, pistachio, pomegranate (GF, CN)
Slow roast lamb shoulder, sugarloaf slaw, cumin yoghurt, mint salsa (GF, CN)
Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero
Eggplant parmigiana, sugo, stracciatella, basil (GF, V)

SIDES

Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)
Watermelon carpaccio, goats curd, guindillas, caper berries, tarragon dressing (GF, V)
Fried new potatoes, sumac sour cream, bay oil (V, GF)
Broccolini, tahini yoghurt, fried shallots

SWEET

Sumac strawberries, creme fraiche mousse, strawberry milk crumble, basil oil
Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)
Churros, cardamon sugar, dulce de leche (GF, V)
Basque cheesecake

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OLIVE CATERING 2026

INDIVIDUALLY PLATED MENU

Food Options (cost per person)

Individual Option One (bread, one entrée, one main, one side)	$76
Individual Option Two (bread, three canapés , one entrée, one main, one side, one sweet)	$108

Additional Food Options (cost per person)

Canapés	$6
Entrées	
Main	$13
Side	$5
Sweet	$5
Sweet (individually plated)	$14

Inclusions

Chefs and kitchen staff
Food service staff
Ingredients
Food preperation time
Table setting set up/pack down

Exclusions

Venue hire	
Venue set up / bump in & bump out requirements	
Venue styling	
AV equipment	
Crockery, cutlery and serveware	
Travel	
Waste disposal	
Security	
Cake cutting & service	$5

Minimum Spend

Minimum food and beverage spend	from $1000

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