



Olive & Oil

Modern Mediterranean



Function Menu 1

Available from 9am - 11am

Orange juice on arrival

FRUIT, GRANOLA AND YOGHURT PARFAIT

Mains

Mimosa served per person

SCRAMBLED EGG AND AVO BRIOCHE

Scrambled egg, chives, cheese and avo served on an open brioche bun

OR

BREAKFAST FRY UP

Eggs, mushroom, tomato, bacon and pork sausage/mutton sausage served with artisanal toast of your choice

OR

SMOKED SALMON BENEDICT

Artisanal toast of your choice topped with wilted spinach, labneh, poached egg, hollandaise and smoked salmon trout

Desserts

CRUMPET PLATTERS TO SHARE

COFFEE OR TEA

Valid October 2026- 31st September 2027



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Function Menu 2

Available from 11am - Close

Starters

MEZZE STARTERS (TO SHARE)

MEDITERRANEAN DIPS, FOCACCIA, HALLOUMI CHIPS AND GREEK SALADS

Mains

DIJON, AVO AND FETA RUMP

Grilled to your liking served with chips

OR

MEDITERRANEAN CHICKEN

Filleted chicken breast cooked in a creamy mushroom, sundried tomato, paprika and spinach sauce served on rocket and linguine topped with pine nuts

OR

HAKE AND PRAWN COMBO

Grilled and served with your choice of lemon and garlic or peri-peri and chips

OR

HALF DEBONED ROSEMARY AND PERI-PERI CHICKEN

Served with chips or side salad

OR

LAMB LASAGNE

Layers of wide pasta, Napoletana, bechamel and Mediterranean spiced lamb mince baked in our wood burning oven

OR

WILD MUSHROOM AND TRUFFLE PASTA

Served with your choice of linguine or penne

Desserts

CRÈME BRÛLÉE OR KAHLUA PANCAKE OR AMARULA PEDRO

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Function Menu 3

Available from 11am - Close



Starters

PERI-PERI CHICKEN LIVERS

Served with crispy ciabatta

OR

LAMB KOFTA

Rocket, sumac yoghurt, peppers and feta

PORK BELLY BITES

Grilled crispy and served on rocket with a maple and wholegrain mustard dipping sauce

OR

PHYLLO PRAWNS

Yoghurt and sweet chilli dip

Mains

MUSHROOM AND TRUFFLE FILLET

Served on smashed baby potatoes, roast veg and topped with a mushroom and truffle sauce

OR

CHICKEN AND PRAWN THERMIDOR

Chicken breasts topped with prawns, thermidor sauce, mozzarella and served on parmesan mash and seasonal veg

OR

LIME AND SWEET CHILLI PRAWNS

Served on stir fry veg

OR

CUMIN CRUSTED OSTRICH FILLET

Seared and served on parmesan mash, seasonal veg and a port jus

OR

MEDITERRANEAN ROAST PORCHETTA

Slow cooked pork belly roulade, bravas patatas, bourbon and apricot glaze and seasonal veg

Desserts

CRÈME BRÛLÉE

OR

DEATH BY CHOCOLATE

Warm brownie served with white chocolate soil, Bar One sauce, vanilla ice cream

OR

KAHLUA PEDRO

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Function Menu 4

Available from 11am - Close



Starters

CAMEMBERT FRITTE

Deep fried, rocket, onion marmalade

OR

MARINATED LAMB RIBLETS

Grilled crispy, mint yoghurt

OR

CALAMARI

Grilled or deep fried served
with lime mayo

CREAMY HERB AND GARLIC PRAWNS

Baked with mozzarella,
served with ciabatta

Mains

BEST OF BOTH

Fillet grilled to your liking topped with prawns in our
creamy gamberi sauce and your choice of side

OR

KINGKLIP ODYSSEY

Grilled and topped with prawns, mussel sauce and
bubbling mozzarella served on parmesan mash and seasonal veg

OR

DEBONED ROSEMARY, PERI AND GARLIC CHICKEN

Served with chips

OR

BACON AND GORGONZOLA RUMP

Grilled to your liking served with chips

OR

LAMB LOIN CHOPS

Grilled to your liking served on mustard mash seasonal veg and a port jus

OR

BEEF SHORT RIB

Slow cooked in soya and honey, served on parmesan mash and seasonal veg

Desserts

KATAIFI CHEESECAKE

Baked cheesecake topped
with crunchy kataifi pastry
and a walnut and
pistachio syrup

OR

CINNAMON CHURROS

Served with chocolate
dipping sauce and
vanilla ice cream

OR

ESPRESSO MARTINI

Vodka and Kahlua with
double espresso

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Private Dining Menu

R695
Per person

CHEESE AND GARLIC FOCACCIA FOR THE TABLE AND GLASS OF SPARKLING WINE

Starters

OYSTERS (3)

Served naked on ice with lemon wedges and tabasco

OR

BEEF CARPACCIO

Thinly sliced raw beef fillet topped with rocket, sundried tomatoes, pecorino shavings and basil pesto

MARINATED LAMB RIBLETS

Grilled crispy and served with mint yoghurt

OR

CREAMY HERB AND GARLIC PRAWNS

Served with crispy ciabatta

Mains

MUSHROOM AND TRUFFLE FILLET (300gram)

Grilled to your liking served on smashed baby potatoes, roasted butternut, wilted spinach and topped with a creamy mushroom and truffle sauce

OR

RACK OF LAMB

Marinated and served on mash with seasonal veg and a red wine reduction

OR

GRILLED GAMBERI CON PANNA

Grilled queen prawns topped with our chilli con panna sauce and served on savoury rice

OR

BEEF SHORT RIB

Slow cooked in soya sauce and honey, served on parmesan mash and seasonal veg

OR

FRESH LINE FISH (WHEN AVAILABLE)

Grilled and served in a basil pesto crème with side of your choice

Desserts

BAKED KATAIFI
CHEESECAKE

OR

AFFOGATO
CINNAMON CHURROS

OR

PISTACHIO
CRÈME BRÛLÉE

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PIETERMARITZBURG

Booking Form

for Corporate Festive Functions

The needs of our guests are paramount, please do not hesitate to ask if we are able to make certain exceptions or alterations to our menu options to better suite your requirements.

Please note the following:

- Prices are inclusive of vat.
- Menu items are subject to change without notice due to availability of ingredients.
- Lunch bookings are available from 12h00 and dinner bookings from 18h00.
- Please will you respect the fact that dinner commences at 17h00 – we require lunch bookings to depart no later than 16h30.
- Set menu prices do not include gratuity, however tables of 10 or more will have an automatic 10% gratuity added to the bill.
- As we receive many enquiries over this period, bookings are only confirmed once a 50% deposit has been received.
- Once the deposit has been paid please email this booking sheet and proof of payment to the relevant restaurant using company name as reference.
- Deposits will be deducted off the final bill on the day of your function.
- Full and final settlement will be required prior to your departure on the day of the reservation.
- Deposits are refundable for cancellations up to 7 days prior to the reservation and refunds will incur 5% bank charge.
- If there are any changes to the numbers we request that you let us know, by email, no later than 17h00 the day prior to the reservation. We reserve the right to charge 100% of the menu price for absent guests thereafter.
- If a booking over 10 people is made on the a la carte menu the deposit required is R150.00 per person.
- Any changes to the original booking or special requirements must be made via email and a confirmation received from us.
- If halaal meals are required to be brought in, a R120 surcharge will apply per meal.
- We do not allow outside decor of any kind to be placed on the tables.
- No singing is permitted.

Company Name _____

Contact Name _____

Email _____

Cell _____

Menu Selection ☐ Menu 1 ☐ Menu 2 ☐ Menu 3 ☐ Menu 4 ☐ A La Carte

Date of Booking _____

Time _____

Number of Guests _____

Any Additional
Requirements

OLIVE & OIL PMB
Banking Details: Nedbank
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