



MENU

FOOD & DRINK



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the olive branch Carterton



the_olive_branch_Carterton

Starters

Mixed Platter for two

24

Crispy filo Sigara börek rolls filled with cheese, feta, dill and parsley, authentic falafels made with ground chickpeas and Mediterranean spices, stuffed peppers, dolma, hummus dip, grilled Turkish bread and fresh garden salad.

Mix Dip Plate|V|

18

Combination of creamy hummus, baba ghanoush and Muhammara dips served with grilled Turkish bread and the Olea Estate extra virgin olive oil.

Kalamata Olive Dip |V|

12

A rich olive spread served with grilled Turkish bread and the Olea Estate extra virgin olive oil.

Hummus salad and Turkish bread |V||DF|

16

Grilled Turkish bread slices served with homemade lemony chickpea hummus topped with tomato salsa.

Zany Zeus

15

Grilled halloumi with pickled red cabbage, drizzled with the Olea Estate extra virgin olive oil.

Mediterranean Muhammara Dip |V||DF|

15

A delicious red pepper and walnut dip served with grilled Turkish bread.

Doner Chicken Arancini (4)

18

Deep fried doner chicken arancini served with garlic aioli.

Sigara Borek (5)

17.50

Crispy filo pastry rolls filled with cheese, feta, dill and parsley served with sweet chilli sauce.

Dolma (5)

12

A delicacy of Ottoman cuisine. Rolled grape leaves are stuffed with rice filling. Served with yogurt.

Falafel (5)

15

Authentic Mediterranean chickpea patty flavoured with Middle Eastern spices and herbs served with cacik.

Bruschetta |V||DF|

15

Seasoned cherry tomato, grilled eggplant, Olea Estate olive oil and basil, served on grilled Turkish bread.

Garlic bread |V|

12

Toasted Turkish Bread served with garlic butter and parsley.

Lahmacun

19

Middle Eastern flat bread topped with minced beef, onion, tomato, capiscum, cheese and parsley. Served with Cacik and slice of lemon.

Main Course

Chicken Shish |GF| 30

Tender marinated grilled chicken skewers. Served with fresh Turkish salad, rice, satay, mild chilli and yogurt sauce.

Lamb Shish |GF| 31

Tender marinated grilled lamb skewers. Served with a fresh Turkish salad, rice, garlic yogurt, mild chilli and mint sauce.

Beef Shish |GF| |DF| 31

Tender marinated grilled beef kofte skewers served with Greek salad, pickled red cabbage, grilled flat bread, yogurt, hummus and barbeque sauce.

Mixed Grill |GF| 35

Tender marinated grilled chicken skewer, lamb skewer with beef kofte. Served with a fresh Turkish salad, rice, yogurt, sweet chilli and hummus sauce.

Turkish Iskender |GF| 28

Choice of tender marinated doner chicken/beef/ lamb/mix meat, served with a fresh Turkish salad, rice, grilled Turkish bread and your choice of sauce.

Chicken Mixed Grill |GF| 33

Tender marinated grilled chicken breast skewers and sliced chicken doner. Served with a fresh Turkish salad, rice, garlic yogurt, sweet chilli and satay sauce.

Chicken Halloumi Salad |GF| 31

Tender marinated doner chicken and grilled halloumi cheese, served with Greek salad, pickled red cabbage and your choice of sauce.

Lebanese Shawarma with Fries 27

Marinated doner: chicken/ lamb/ beef/ mix meat wrap, comes with lettuce, carrots, onions, pickled gherkins, cheese and your choice of sauce. Served with fries and garlic aioli.

Turkish Chipskender 29

Choice of tender marinated doner: chicken/beef/ lamb/ mix meat, served on top of freshly fried chips with Turkish salad and your choice of sauce.

Open Steak Sandwich 34

Medium cooked 200g sirloin steak served on grilled Turkish bread with Greek Salad, caramelised onion, garlic-roasted Portobello mushroom, fries and aioli.

Mediterranean style Gourmet Lamb Burger |GF| 29

House-made grilled lamb patty, cheddar cheese, tomato, caramelised onions, beetroot relish, mayo, salad and brioche bun. Served with fries and garlic aioli. (Gluten free bun available)

Mediterranean style Gourmet Chicken and Halloumi Burger |GF| 28

House-made grilled chicken patty, halloumi cheese, tomato, caramelised onions, beetroot relish, mayo, salad and brioche bun. Served with fries and garlic aioli. (Gluten free bun available)

Main Courses

Mediterranean style Gourmet Beef Burger |GF| 29

House-made grilled beef patty, cheddar cheese, caramelised onion, pickled gherkins, barbeque sauce, mayo, salad and brioche bun. Served with fries and garlic aioli. (Gluten free bun available)

Doner Chicken Tacos 27

Doner chicken slices in two 7 inch inch grilled tortilla wraps served with tomato salsa, mayo slaw, mexican crema and a slice of lemon.

Slow cooked Crispy Lamb 33

Slow cooked crispy lamb shoulder served with hummus, spiced almonds, pickled red cabbage, grilled flat bread and garlic yogurt.

Sri Lankan influenced Chicken Curry 30

Sri Lankan influenced marinated chicken curry cooked with a special spice blend, served with rice, papadums, yogurt and mint dip.

Beef Double Decker Monster Burger 38

Two housemade grilled beef patties, 3 slices melted cheddar, caremelised onion, mesclun, tomato, mayo and brioche bun. Served with fries and garlic aioli.

Garlic Gambas 32

Harmony of blend where The Olea Estate olive oil, butter, garlic and Sri Lankan chilli flakes, meets sweet and juicy prawns served with grilled Turkish bread and slice of lemon.

Soup of the Day 26

Freshly homemade soup drizzled in chilli oil. Served with Turkish bread and butter. (Please ask our friendly staff for the soup of the day).

Sweet and Sour Moroccam Spiced Beef Stir Fry 32

Greek salad, yellow rice, tender marinated beef sirloin stir fry with red onions, capsicum, tomato. Served with a side of garlic yogurt.

Syrian Lamb Kebab Meal 29

Slow braised lamb slices, hummus, gherkins, cheese, lettuce, onions, yogurt, mild chilli wrapped in 12 inch flat bread, toasted on grill. Served with a side of fries and garlic aioli.

Satay Prawn Shish 32

Turkish salad, fluffy turkish rice, marinated satay prawns skewers grilled to order. Served with satay and mild chilli.

Beef Tacos 27

Marinated grilled minced beef in two 7 inch grilled Tortilla wraps. Served with mayo slaw, tomato salsa, mexican crema and a slice lemon.

Mediterranean Style Crispy Chicken (Available on Chips or Rice) 25

Tender chicken thigh fillets, marinated in lemon, BBQ herbs and spices, then fried to crispy perfection and sliced. Served on a bed of chips or rice, topped with our crunchy mayo slaw and accompanied by your choice of three sauces.

Sri Lankan Style Devilled Chicken & Fried Rice 30

Served Medium level of Spice

A Sri Lankan favourite, featuring tender chicken marinated with traditional spices and herbs, then cooked in a vibrant sweet and sour sauce. Served with fragrant fried rice, a fresh garden salad, creamy yogurt, and our house-made chilli paste. A perfect balance of sweet savoury and spicy flavours bringing the taste of Sri Lanka to your table.

Vegetarian/Vegan Mains

Meze

30

A mixture of dips including creamy hummus, baba ghanoush, cacik and beetroot dip. Alongside authentic falafel, crispy filo Sigara borek roll filled with cheese, feta, dill and parsley, grilled halloumi cheese, olives, dolma, stuffed pepper, salad, and grilled Turkish bread.

Mixed Vegetarian

28

Authentic falafels, crispy filo Sigara borek rolls filled with cheese, feta, dill and parsley and grilled halloumi cheese served on a fresh bed of lettuce and Turkish salad.

Falafel Iskender |GF|DF|V|

28

Authentic falafels made from ground chickpeas. Served with a fresh Turkish salad, rice, and your choice of sauce.

Falafel Meal |GF|DF|V|

28

Authentic falafels made from ground chickpeas. Served on a fresh bed of lettuce and Turkish salad with your choice of sauce.

Sigara Borek Meal

27

Crispy filo rolls filled with cheese, feta, dill, and parsley served on a fresh bed of lettuce and Turkish salad.

Gourmet Falafel Burger |GF|DF|V|

27

Falafel patty, halloumi cheese, caramelised onions, beetroot relish, mayo, and salad. Served with a side of fries and garlic aioli.

Portobello Mushrooms

30

Baked oregano and garlic Portobello mushrooms on cauliflower mash. Served with romesco, spiced almonds and garden salad.

The Olive Branch Supper Salad |GF|DF|V|

30

Super salad served with baby potatoes, sauteed capsicum, grilled courgettes, broccoli, cherry tomato, red onion, quinoa, on a bed of lettuce, served with hummus and vegan aioli.

Sri Lankan Influenced Creamy Roasted Chickpea Curry |GF|DF|V|

27

Chickpea and seasoned vegetables cooked with special spice blend and coconut. Served with yellow rice, papadum, side salad and coconut sambal.

Sides

Fries	Large 12	Small 8
Wedges	Large 15	Small 12
Rice		5
Turkish Bread		6
Greek Salad		14
Turkish Salad		14

What is Turkish Salad?

Turkish salad contains fresh lettuce, shredded carrots, tabouleh (made of bulgar wheat, tomato and parsley, cacik dip, hummus dip and beet-root dip)

Sauces

Yogurt, Garlic yogurt, Hummus, Sweet chilli, Mild chilli, Hot chilli, BBQ, Mayo, Aioli, Tomato, Mint sauce, Satay and Vegan Aioli.

Desserts

Baklava	18
A rich Greek and Middle Eastern home-made pastry dessert with chopped walnuts and butter, rolled in filo layers, then soaked in a syrup. Served with vanilla ice cream and whipped cream.	
Whittaker's Chocolate Dessert GF 	18
A very decadent, warm, and rich home-made Whittaker's chocolate dessert with vanilla ice-cream, whipped cream, and raspberry coulis.	
Ice Cream Sundae GF 	15
Vanilla ice cream with your choice of either: Raspberry, Chocolate or Butterscotch Caramel sauce.	
Mixed berry Cheesecake	18
Decadent home-made light creamy dessert served with berry coulis.	
Orange/Almond Cake	16
Orange and almond cake served with passionfruit compote, yogurt and whipped cream.	

Our meals are not gluten free, dairy free or vegan. If you see these symbols, it means that option is available. So please tell your server about any dietary requirements or allergies you may have.

GF= Gluten free DF= Dairy Free V=Vegan

Cold Drinks

Non-Alcoholic (\$6)

Pete's Natural juices

Raspberry kola

Feijoa Lemonade

Bundaberg

Ginger Beer

Lemon, Lime, and Bitters

McCoys

Apple, Orange, & Mango

Apple & Guava

Apple and Blackcurrant Sparkling

Foxton fizz

Raspberry/Lime/Creaming soda/ Kola/ Lemonade

The Olive Branch Fancy drinks (\$9)

Peach Bliss Mojito (Lemon and peach mojito) |V|

Sunshine Tea (Lemon and Peach Iced tea) |V|

Vanilla Frappe (Vanilla Ice-cream & milk)

Apple Iced Tea (Turkish Apple tea) |V|

Iced Mochca (Double shot coffee, chocolate, cream and milk)

Chocolate Temptation (Chocolate, cream and milk)

Ayran (Traditional sweet savoury yogurt drink)

Berry Sensation (Berries, yogurt, banana and milk)

Hot Drinks

Coffee (R\$5/L \$5.5)

Flat White

Latte

Cappuccino

Mochaccino

Turkish Coffee

Long Black/Americano

Chai/Caramel/Hazelnut/Vanilla Latte (extra \$1)

Tea (\$5)

Breakfast tea set.

Earl Grey

Ceylon Tea with milk

Green tea

Peppermint tea

Apple tea

Available alternatives regular milk: Trim Milk and Oat milk.



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