

Kebabs

Chicken, Beef, Mix, Lamb or Falafel

Regular Kebab	20
Small	18

12" or 10" kebab wrap filled with your choice of meat or vegetarian option, comes with salad, carrots and tabouleh and your choice of three sauces.

Meat on chips / Meat on rice

Regular	20
Small	18

Freshly cooked meat served on top of freshly fried chip/ rice comes with your choice of three sauces.

Mediterranean Style Crispy Chicken 25
Available on Chips or Rice
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.

Iskender

Regular	28
Small	22

Extra

Extra chicken, Lamb, beef or mix meat	6
Extra skewers chicken, lamb or beef	8
Extra falafel	3
Halloumi	3
Cheese	3
Lettuce	3
Tabbouleh	2
Onion	2
Gherkin	2
Pickled purple cabbage	3
Jalapeno	2
Gluten free wrap	2
Gluten free bun	3
Extra Sauce	1
Extra Dip	2

Salad

Regular	28
Small	22

Sauces

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

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

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
Fresh hummus salad served with grilled Turkish bread and Hummus dip.

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.

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The Olive Branch Takeaway Menu

HOURS

Tuesday - Sunday

LUNCH 11am - 2pm

DINNER 4.30pm - 8:30pm

Call for pick up
or Delivery: via DeliverEasy/Uber Eats
Call us for any catering



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the olive branch Carterton



the_olive_branch_Carterton

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 BBQ 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 garlic bread with Greek Salad, caramelized onion, Garlic roasted Portobello Mushroom, Fries and Aioli.	
Mediterranean style gourmet Lamb Burger [GF]	29
House made grilled lamb patty, Cheddar cheese, tomato, caramelized onions, beetroot relish, mayo, salad and brioche bun. Served with fries and garlic aioli. (Gluten free bun available)	
Mediterranean style Gourmet Chicken and Haloumi Burger [GF]	28
House made grilled chicken patty, Haloumi cheese, tomato, caramelized onions, beetroot relish, mayo, salad and brioche bun. Served with fries and garlic aioli. (Gluten free bun available)	
Mediterranean style Gourmet Beef burger [GF]	29
House made grilled beef patty, cheddar cheese. Caramelised onion, Pickled Gherkins, Barbeque sauce, salad, mayo and brioche bun. Served with fries and Garlic Aioli. (Gluten free bun available)	
Doner chicken Tacos	27
Doner chicken slices in two 7 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 Chicken curry cooked with special spice blend and coconut served with rice, Papadums and coconut sambal.	
Beef Double Decker Monster Burger	38
Two housemade grilled beef patties, 3 slices melted cheddar, caremelised onion, mesclun, tomato, mayo, 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.	
Sri Lankan Style Devilled Chicken & Fried Rice (Served Medium level of spice)	30
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 chili 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, caramelized 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), cazick dip, hummus dip and beetroot dip)

Dessert

Baklava	10
Whittaker's Chocolate Dessert GF 	10
Orange/Almond Cake	10

Cold Drink

Pete's Natural Juices

Raspberry Kola
Feijoa Lemonade
Bunderburg
Ginger Beer
Lemon, Lime & Bitters
McCoys
Apple
Apple, Orange, & Mango
Apple & Guava
Apple and Blackcurrant Sparkling

Foxton Fizz

Raspberry, Lime, Creaming Soda Kola, Lemonade

Hot Drinks

Coffee	Reg \$5 Large \$5.5
Flat White	
Latte	
Cappuccino	
Mochaccino	
Turkish Coffee	
Long Black/Americano	
Chai, Caramel, Hazelnut, Vanilla Latte (extra \$1)	

The Olive Branch Fancy drinks

PEACH BLISS MOJITO (Lemon and peach mojito) [V]	CHOCOLATE TEMPTATION (Chocolate, cream and milk)
SUNSHINE TEA (Lemon and Peach Iced tea) [V]	
VANILLA FRAPPE (Vanilla Ice-cream & milk)	AYRAN (Traditional sweet savoury yogurt drink)
APPLE ICED TEA (Turkish Apple tea) [V]	BERRY SENSATION (Berries, yogurt, banana and milk)
ICED MOCHA (Double shot coffee, chocolate, cream and milk)	

\$9