

SET MENUS

FOR THE TABLE

DEGUSTACIÓN - 55PP (MIN 2 PPL)

PAN CON TOMATE Crusty bread, tomato, garlic, olive oil
VE, GFO
+ **JAMÓN SERRANO ~ 4.5PP**

OSTRAS Pacific Oysters w/ sherry spiked gazpacho
GF, DF

CROQUETAS DEL DÍA Croquetas of the day

COLIFLOR FRITA Fried cauliflower tossed in a spicy garlic & paprika dressing, yogur de romero V, VEO, LG, DFO

PATATAS BRAVAS Traditional potatoes, brava sauce, aioli V, VEO, LG, DF

POLLO A LA PLANCHA Whole chicken roasted over green olives, chorizo, pimientos, onion & mojo verde GF, DFO

VERDURAS ASADA Roasted sprouts, carrots & broccoli, romesco sauce VE, DF, GFO

+ **CHURROS ~ 4.5PP**
Cinnamon sugar, chocolate & dulce de leche sauce VEO

FESTIVAL - 75PP (MIN 2 PPL)

JAMÓN SERRANO "Mountain Ham", crusty bread, tomato, garlic, olive oil DF, GFO

CROQUETAS DEL DÍA Croquetas of the day

TUNA A LA ESCABECHE Tuna ceviche, shallot, chilli, orange dressing, crispy bread GFO, DF

PINCHO CORDERO Grilled lamb skewers w/ chimichurri GF, DF

CALAMARES Calamari, fennel salt, aioli DF, LG

PAELLA MIXTA Chicken, king prawns, chorizo, calamari, green peas, pimientos, cherry tomato, saffron rice
GF, DF

ENSALADA VERDE Mixed leaf salad, sweet mustard dressing
VE, GF, DF

+ **CHURROS ~ 4.5PP**
Cinnamon sugar, chocolate & dulce de leche sauce VEO



OLÉ

OLÉ MENU

ALEMRE
HOSPITALITY GROUP



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TABLAS DE IBÉRICOS BOARDS

PAN CON TOMATE – 10

Crusty bread, tomato, garlic,
olive oil
VE, GFO

JAMÓN SERRANO – 19

“Mountain Ham”, crusty bread,
tomato, garlic,
olive oil
DF, GFO

OLÉ WITH BLÁZQUEZ

JAMÓN BLÁZQUEZ

Served with crusty bread,
tomato, garlic, olive oil
DF, GFO

Jamón Ibérico Cebo De Campo – 25

30g, Free-range Iberian ham

Paleta Ibérica De Bellota – 29

30g, Iberian shoulder ham,
free-range & acorn fed

CABRA – 16

Baked goat cheese, romesco
sauce, pine nuts, crispy bread
V, GFO

TABLA DE QUESOS – 30

Selection of Spanish cheese,
quince, fruit, crispy bread
V, GFO

TABLA DE SURTIDOS – 59

House selection of cured
meats, Spanish cheeses,
pickles, olives, quince, fruit,
crusty bread, tomato, garlic,
olive oil
GFO

OLÉ

GF – Gluten free
GFO – Gluten free option available
LG – Low gluten
V – Vegetarian
VE Vegan – Gluten free bread available
Please notify our staff of any dietary requirements
15 % surcharge applies on public holidays

APERITIVO SNACKS AND SHARING

ACEITUNAS ALIÑADAS – 9

Marinated mixed olives
VE, DF, GF

COLIFLOR FRITA – 12

Fried cauliflower tossed in a
spicy garlic & paprika
dressing, yogur de romero
V, VEO, LG, DFO

ANCHOVETTA – 13

White anchovies, olive
tapenade, tomato, crusty
bread
GFO, DF

WAGYU CECINA - 18

Thinly sliced air dried Wagyu,
rocket leaves, cherry shrub,
guindillas, manchego
GF, DFO

PATATAS BRAVAS – 13

Traditional fried potatoes,
brava sauce, aioli
V, VEO, LG, DF

CROQUETAS DEL DÍA – 15

Croquetas of the day, please
ask your waiter for today's
special

PINCHO CORDERO – 19

Grilled lamb skewers
w/ chimichurri
GF, DF

POLLO FRITO – 17

Marinated & fried chicken ribs
w/ sauce aji verde
LG, DF

TUNA A LA ESCABECHE – 18

Tuna ceviche, shallot, chilli,
orange dressing w/
crispy bread
GFO, DF

TAPAS SMALL PLATES TO SHARE

OSTRAS

Pacific oysters w/sherry
spiked gazpacho
GF, DF
Half Dozen - 30
One Dozen - 58

CALAMARES – 18

Calamari, fennel salt, aioli
DF, LG

TORTILLA DE PATATAS – 17

Our famous Spanish
omelette, crusty bread,
tomato, olive oil
V, DF, GFO
+ Serrano Ham 9

GAMBAS A LA PARILLA – 21

Grilled tiger prawns,
garlic & chilli butter,
saffron aioli, lemon
GF, DFO

ALBONDIGAS – 18

Beef & pork meatballs, brava
sauce, manchego, crusty
bread
GFO, DFO

ENSALADA DE TOMATE MÁS DELICIOSA – 19

Heirloom tomatoes, sweet
sherry, olive oil, confit garlic,
buckwheat, goats curd
V, VEO, GF, DFO

PULPO Y GARBANZO – 23

Pan fried octopus & chickpeas
w/ smoked chorizo dressing
GF, DF

SETAS – 16

Pan roasted mushrooms,
garlic, black truffle butter,
manchego
V, GF, DFO

CHORIZO A LA BRASA – 17

Grilled semi - curado chorizo,
pimientos, guindillas,
grilled bread
DF, GFO

PRINCIPALES FOR 2-3 PPL TO SHARE

COCA DE RECAPTE – 27

Catalan flatbread, confit
onions, pumpkin, beetroot,
fried capers, manchego
V, VEO, DFO

PESCADO ATUN – 39

Chargrilled tuna, corn purée,
garlic & tomato confit, paprika,
charred cucumber, chives
GF, DFO

PORK BELLY – 45

Crispy braised pork belly,
chorizo stuffed baked zucchini,
nashi pear, apple purée
GF, DF

POLLO A LA PLANCHA – 43

Whole chicken roasted over
green olives, chorizo,
pimientos, onion & mojo verde
GF, DF

EL BISTEC – 53

Chargrilled 350g grain fed rib
fillet w/ chimichurri & green
peppercorn jus
GF, DFO

CORDERO ASADO – 65

Whole lamb shoulder slow
roasted & served with grilled
lemon & pan juices
GF, DF

MARISCADA – 120

A selection of our hot and cold
seafood and favourite tapa!

Half dozen oysters, spanner
crab salad, tuna ceviche, grilled
jumbo prawns, calamari & pan
fried octopus.

Served with dressed leaves,
patatas bravas, lemon & saffron
aioli
LG, DFO

PAELLAS FOR 2-3 PPL TO SHARE

MARISCO – 56

King prawns, calamari, mussels,
clams, green peas, cherry tomato,
pimientos, saffron rice
GF, DF

POLLO – 52

Chicken, chorizo, morcilla,
mushrooms, green peas,
cherry tomato, pimientos,
saffron rice
GF, DF

VERDURAS – 48

Mushrooms, pimientos, broad
beans, green peas, cherry
tomato, artichokes,
saffron rice
VG, GF, DF

MIXTA – 64

Chicken, king prawns, chorizo
+ calamari, green peas,
pimientos, cherry tomato,
saffron rice
GF, DF

ACOMPAÑAMIENTOS SIDES

CRUSHED POTATOES – 10

Fried & tossed in garlic
butter & manchego
V, LG, DFO

VERDURAS ASADA – 12

Roasted sprouts, carrots &
broccoli, romesco sauce
VE, GFO, DF

POSTRES DESSERTS

CHURROS – 12

Churros, cinnamon sugar
**Warm chocolate or dulce
de leche**
VEO

CHOCOLATE Y HORCHATA – 16

Hunted + Gathered
Dominican Republic 70%
chocolate mousse,
licor43 horchata
GF, DF

CREMA CATALANA – 14

Traditional Spanish custard
w/ orange, a burnt crust
+ fresh berries
GF

TARTA DE QUESO CON FRESAS – 16

The famous Basque strawberry
cheesecake w/ fresh
strawberries & whipped
marshmallow
GF

DIGESTIVO – 10

Pedro Ximenez poured over
vanilla ice cream served
in a coupe glass
w/ spiced sherry fudge
GF

CHIPS – 9

Smoked paprika salt, aioli
DF, LG, VEO

ENSALADA VERDE – 9

Mixed leaf salad, sweet
mustard dressing
VE, GF

