

SET MENUS

FOR THE TABLE

DEGUSTACIÓN - 55PP (MIN 2 PPL)

OSTRAS ~ Pacific oysters, forum chardonnay vinegar, salmon roe GF, DF

GILDA ~ Spanish pickled skewers VG, GF, DF

PATE WITH PEDRO XIMÉNEZ GELATINE ~ Chicken pate, Pedro Ximénez, pepperberries with crispy bread GFO

CROQUETAS ~ Croquetas of the day

PINCHO MORUNO ~ Lamb skewers, garbanzos puree GF, DF

PATATAS BRAVAS ~ Traditional potatoes, brava sauce, chipotle aioli V, LG, DF

CHULETA DE CERDO ~ Borrowdale pork cutlet grilled, watercress, charred lemon GF, DF

PIMIENTOS ASADOS ~ Red capsicum, eschallot, snow pea tendrils VG, GF, DF

CHURROS ~ Cinnamon sugar, chocolate sauce, dulce de leche sauce VG, DFO

FESTIVAL - 75PP (MIN 2 PPL)

JAMON SERRANO ~ Mountain ham, grilled bread, tomato, garlic, olive oil GF, DF

GILDA ~ Spanish pickled skewers VG, GF, DF

CROQUETAS ~ Croquetas of the day

TORTILLA DE PATATAS ~ Our famous Spanish omelette, grilled bread, tomato, olive oil V, DF, GFO

CALAMARES ~ Calamari, fennel salt, aioli DF, LG

TORREZNOS ~ Pork belly, Seville orange glaze, green olives DF, LG

PAELLA DE POLLO ~ Chicken, chorizo, morcilla, mushrooms, capsicum, green peas, saffron "Bomba" rice GF, DF

ENSALADA VERDE ~ Mixed leaf salad, sweet mustard dressing VG, GF, DF

TARTA DE QUESO "LA VIÑA" ~ The famous "La Viña" burnt Basque cheesecake, homemade berries ice cream V, GF

**WINE PAIRING AVAILABLE
ON REQUEST**



OLÉ

OLÉ MENU



**@OLERESTAURANT_
OLERESTAURANT.COM.AU**



TABLAS DE IBÉRICOS BOARDS

PAN CON TOMATE – 9

Grilled bread, tomato, garlic, olive oil V, GFO

JAMÓN SERRANO – 18

Mountain ham, grilled bread, tomato, garlic, olive oil DF, GFO

JAMÓN IBÉRICO – 22

Acorn-fed Iberian ham, grilled bread, tomato, garlic, olive oil DF, GFO

PALETA DE BELLOTA IBÉRICA – 26

Pata Negra Iberian ham, grilled bread, tomato, garlic, olive oil DF, GFO

CABRA – 14

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

TABLA DE QUESOS – 26

Selection of Spanish cheeses, quince “Santa Teresa”, picos V, GFO

TABLA DE IBÉRICOS – 55

A selection of Iberian cured meats, Spanish cheeses, pickles, olives, quince “Santa Teresa”, dried fruit, grilled bread, tomato, garlic, olive oil GFO

TAPAS SMALL PLATES TO SHARE

ACEITUNAS ALIÑADAS – 8

Marinated mixed olives VG, GF

ACEITUNAS FRITAS – 9

Goat’s cheese stuffed fried olives V

GILDA – 12

Spanish pickle skewers VG, GF, DF

PATATAS BRAVAS – 12

Traditional potatoes, brava sauce, chipotle aioli V, LG, DF

CROQUETAS DEL DÍA - 14

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

PATE CON PEDRO XIMÉNEZ – 14

Chicken pate, Pedro Ximénez, pepperberries, crispy bread GFO

TORREZNOS – 17

Pork belly, Seville Orange glaze, green olives DF, LG

PINCHO MORUNO – 18

Lamb skewers, garbanzos purée GF, DF

PINCHO DE POLLO AL AJILLO – 16

Chicken skewers, berenjena purée GF, DF

PINCHO VEGANO – 15

Jackfruit skewers, romesco sauce VG, DF

RACIONES MEDIUM PLATES TO SHARE

OSTRAS

Pacific oysters, Forum Chardonnay vinegar, salmon roe GF, DF

Half Dozen - 27

One Dozen - 54

BOQUERONES CON PIPIRRANA – 12

White anchovies, tomato, capsicum, garlic, cucumber, crispy bread DF, GFO

TORTILLA DE PATATAS – 16

Our famous Spanish omelette, grilled bread, tomato, olive oil V, DF, GFO

CALAMARES – 16

Calamari, fennel salt, aioli DF, LG

PULPO A LA BRASA – 22

Octopus, celeriac purée, paprika oil GF

QUINOA CRIOLLA – 18

Warm quinoa, chorizo, goat’s cheese, tomato, ocket GF, DFO

SETAS SALTEADAS – 16

Mushrooms, onion, garlic, soft egg, Manchego cheese V, GF, DFO

PAN FRIED CHORIZO – 14

Chorizo, capsicum, guindillas DF, GF

PRINCIPALES FOR 2-3 PPL TO SHARE

COCA DE RECAPTE – 26

Catalan flat bread, smoked eggplant, capsicum, onion, Spanish black olives VG, DF

+“Olasagasti Anchovies” 12

PESCADO DEL DÍA – MP

Market fish, please ask your waiter for today’s special

CHULETA DE CERDO – 38

Borrowdale pork cutlet grilled, watercress, charred lemon GF, DF

POLLO A LA PARRILLA – 46

Whole free-range chicken, kale, heirloom carrots GF

CHULETÓN DE BUEY – 78

Rib Eye “txuleta”, Abuela’s Café Paris sauce GF

CORDERO - 82

Whole lamb shoulder, grilled vegetables, lamb sauce GF, DF

ACOMPAÑAMIENTOS SIDES

PIMIENTOS ASADOS – 9

Red capsicum, eschallot, snow pea tendrils VG, DF

BROCCOLINI CON ROMESCO – 12

Broccolini, romesco sauce, hazelnuts VG, GF, DF

ENSALADA VERDE – 9

Mixed leaf salad, sweet mustard dressing VG, GF, DF

CHIPS - 8

Smoked paprika salt VG, DF, LG

PAELLAS FOR 2-3 PPL TO SHARE

MARISCO – 52

King prawns, calamari, mussels, clams, green beans, saffron “Bomba” rice GF, DF

POLLO – 48

Chicken, chorizo, morcilla, mushrooms, capsicum, green peas, saffron “Bomba” rice GF, DF

VERDURAS – 46

Mushrooms, roasted capsicum, broccoli, green peas, green beans, cherry tomato, saffron “Bomba” rice VG, GF, DF

DE LA CASA – MP

A weekly traditional special paella, please ask your waiter for today’s

POSTRES DESSERTS

CHURROS – 12

Churros, cinnamon sugar VG, DF

Warm chocolate or dulce de leche

FLAN DE CHOCOLATE – 14

Spanish chocolate pudding, coffee caramel syrup & vanilla cream V, GF

TARTA DE QUESO “LA VIÑA” – 16

The famous “La Viña” burnt Basque cheesecake, homemade berry ice cream V, GF

VINOS DULCES SHERRY & DESSERT WINES

LUSTAU MANZANILLA ‘PAPIRUSA’ – 8

Palomino, Jerez ESP

Jorge Ordóñez No.1 Selección

ESPECIAL MOSCATEL – 13

Muscat Alexandria, Málaga ESP

VALDESPINO ‘EL CANDADO’ – 10

Pedro Ximénez, Jerez ESP

OLÉ

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

