

SET MENUS

FOR THE TABLE

DEGUSTACIÓN - 55PP (MIN 2 PPL)

PAN CON TOMATE Crusty bread, tomato, garlic, olive oil
VE, GFO
+ **JAMÓN SERRANO RESERVA ~ 5.5PP**

OSTRAS Pacific Oyster w/ cava vinegar, olive oil, chives
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, DF

VERDURAS ASADA Roasted carrots, zucchini & broccoli, romesco sauce
VG, GFO, DF

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

FESTIVAL - 75PP (MIN 2 PPL)

JAMÓN SERRANO RESERVA Muñoz Rojo serrano ham, crusty bread, tomato, garlic, olive oil GFO, DF

CROQUETAS DEL DÍA Croquetas of the day

SALMÓN A LA ESCABECHE salmon ceviche, shallot, chilli, orange & citrus dressing w/ crispy bread GFO, DF

PINCHO CORDERO Grilled lamb skewers w/ chimichurri GF, DF

CALAMARES Calamari, fennel salt, aioli LG, DF

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

ENSALADA VERDE Mixed leaf salad, sweet mustard dressing
VG, 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 RESERVA - 21

Muñoz Rojo serrano ham,
crusty bread, tomato,
garlic, olive oil
GFO, DF

OLÉ WITH BLÁZQUEZ

JAMÓN BLÁZQUEZ

Jamón Ibérico Cebo De Campo - 25
30g, Free-range Iberian ham
Served with crusty bread,
tomato, garlic, olive oil
GFO, DF

WAGYU CECINA - 20

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

CABRA - 16

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

TABLA DE QUESOS - 30

Selection of Spanish cheeses,
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

APERITIVO SNACKS AND SHARING

ACEITUNAS ALIÑADAS - 9

Marinated mixed olives
VE, GF, DF

OSTRAS - 24

Pacific Oysters (4) w/ cava
vinegar, olive oil, chives
GF, DF

COLIFLOR FRITA - 12

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

LA NARVAL CONSERVAS - 17

Hand packed conserved
seafood from Galicia,
Spain w/ crusty bread
GFO, DF

PATATAS BRAVAS - 13

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

CROQUETAS DEL DÍA - 16

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

PINCHO CORDERO - 19

Grilled lamb skewers
w/ chimichurri
GF, DF

SALMÓN A LA ESCABECHE - 18

Salmon ceviche, shallot, chilli,
orange & citrus dressing
w/ crispy bread
GFO, DF

DF - Dairy free
DFO - Dairy free option
GF - Gluten free
GFO - Gluten free option/bread available
LG - Low gluten
V - Vegetarian
VE - Vegan
Please notify our staff of any dietary requirements
15% surcharge applies on public holidays
10% surcharge applies on Sundays

TAPAS SMALL PLATES TO SHARE

ANCHOA CON TOMATE - 13

White anchovies, heirloom
tomato, capers, 40 year
Gran Reserva Sherry vinegar
GF, DF
w/ crispy bread GFO + 3

CALAMARES - 18

Calamari, fennel salt, aioli
LG, DF

TORTILLA DE PATATAS - 17

Our famous Spanish
omelette, crusty bread,
tomato, olive oil
V, GFO, DF
+ Jamón Serrano Reserva 11

GAMBAS A LA PARILLA - 24

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

ALBONDIGAS - 19

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

TORREZNOS - 20

Crispy pork belly w/ salsa
naranja, fresh citrus
GF, DF

PULPO - 25

Grilled octopus w/ mojo rojo,
new potato, lemon
GF, DF

SETAS - 16

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

CHORIZO A LA BRASA - 18

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

PRINCIPALES LARGER PLATES

COCA DE RECAPTE - 29

House made Catalan flat bread,
caramelised onions, smoked
truffle dressing, manchego,
black olive crumb
V, VEO, DFO

PESCADO - 37

Pan roasted salmon fillet,
crispy skin, roasted pepper
piperade, fried migas crumbs,
grilled lemon
GFO, DF

POLLO A LA PLANCHA - 43

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

CERDO EN HOJALDRE - 59

Pork fillet cooked in pastry,
thyme, serrano ham, honey
glazed baby carrots, Pedro
Ximenez sauce

EL BISTEC - 55

Chargrilled 350g grain fed rib
fillet w/ chimichurri & rioja jus
GF, DF

CORDERO ASADO - 67

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

MARISCADA - 99

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

Oysters (4), salmon ceviche,
grilled tiger prawns, calamari,
grilled octopus w/ dressed
leaves, 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, artichokes, green peas,
cherry tomato, pimientos,
saffron rice
VG, GF, DF

MIXTA - 64

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

ACOMPAÑAMIENTOS SIDES

CRUSHED POTATOES - 10

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

VERDURAS ASADA - 12

Roasted carrots, zucchini &
broccoli, romesco sauce
VG, GFO, DF

CHARGRILLED ASPARAGUS - 12

With Ajo Blanco, spiced
almonds
V, VG, DF

ENSALADA VERDE - 9

Mixed leaf salad,
house dressing
VG, GF, DF

CHIPS - 12

Smoked paprika salt, aioli
V, VG, LG, DF

POSTRES DESSERTS

CHURROS - 14

Churros, cinnamon sugar
VG, DF
*Warm chocolate or dulce
de leche*

CHOCOLATE ARROZ CON LECHE - 15

Dark chocolate rice pudding,
raspberry compote,
crème fraiche, pistachio
V, GF, DFO

CREMA CATALANA - 14

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

TARTA DE QUESO CON DOLCE - 16

The famous Basque caramel
cheesecake w/ dulce de leche
sauce & salted caramel gelato
V, GF

DIGESTIVO - 10

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

TRÍO DE HELADO - 10

Three scoops of Maleny
Dairies gelato & sorbet
V, DFO

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