

OLÉ

f OLE TAPAS HAWTHORNE

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#OLETAPASHAWTHORNE



JAMON

SURTIDO

Jamón Serrano, sobrasada, guindillas, manchego, olives and anchovies served w/ crusty bread, grated tomato and garlic - 32 -

JAMÓN SERRANO

Mountain ham, sweet and soft (40 gr), served w/ grated tomato and garlic - 16 -

JAMÓN IBERICO

Pata negra, iberian ham, rich and nutty (40 gr), served w/ crusty bread, grated tomato and garlic - 18 -

PALETA IBERICO DE BELLOTA

Acorn-fed iberian ham, minimum 2 years maturation (40 gr), served w/ crusty bread, grated tomato and garlic - 22 -



TAPAS

ALMENDRAS ESPECIADAS

Spiced almonds V GF - 5 -

PAN DE CAMPO

Fresh bread w/ butter V - 8 -

ACEITUNAS

Marinated Spanish olives GF V - 6 -

ACEITUNAS FRITAS

Deep fried crumbed olives stuffed w/ goats cheese V - 9 -

BOQUERONES

White anchovies, shallot, chilli, crispy bread - 8 -

PATATAS BRAVAS

Crispy spiced potatoes GF V - 9 -

CROQUETAS DEL DIA

Croquetas of the day (4) - 12 -

CALAMARES

Crisp calamari, fennel salt, alioli - 16 -

GAMBAS

Prawns, saffron potatoes, garlic, cherry tomato GF - 16 -

VIEIRAS CON CHORIZO

Seared scallops, chorizo, tomato salsa, sweet onion purée GF - 16 -

SETAS

Sautéed mushrooms, manchego, garlic and sweet sherry w/ crusty bread V - 14 -

MALLORQUINA

Majorcan flat bread w/ roasted pumpkin, caramelised onion and goats cheese, sage and pine nut dressing V - 13 -

BONDIOLA AHUMADO

Smoked pork shoulder, roasted sweet potato purée, sweet potato crisps GF - 16 -

CARNE

Hanger Steak cooked medium rare, potato purée and chimichurri GF - 16 -

LOMO DE CABRA

Grilled goat tenderloin, chickpea purée, peas, bacon, zucchini GF - 14 -

ALBONDIGAS

Meat balls w/ Romesco sauce, almonds and crusty bread - 15 -



GRANDES

FOR 2 OR 3 PEOPLE TO SHARE

CORDERO

Slow cooked lamb shoulder, seasonal vegetables, goats cheese, charred lemon, lamb gravy GF - 56 -

OJO DE COSTILLA

800g Full blood Black Angus rib eye on the bone, potato purée, roasted mushrooms, jus GF - 69 -

POLLO

Grilled whole chicken w/ piperada, salsa verde, potato purée GF - 45 -



PAELLA

FOR 2 OR 3 PEOPLE TO SHARE

DE MARISCO

Prawns, squid, mussels, clams and saffron rice GF - 47 -

DE POLLO

Chicken, chorizo, mushroom, morcilla, tomato and saffron rice GF - 45 -

DE VERDURAS

Mushroom, artichoke, green peas, capsicum and saffron rice GF V - 43 -



ENSALADA

ENSALADA DE CARNE

Slow cooked onglet steak, mixed leaves, chimichurri, salsa verde GF - 21 -

ENSALADA VERDE

Salad leaves, house dressing GF V - 8 -

VERDURAS ASADAS

Roasted seasonal vegetables, goats cheese, chickpeas, sweet mustard dressing GF V - 15 -



POSTRES

CHURROS

Spanish donuts, cinnamon w/ warm chocolate or dulce de leche - 12 -

CREMA CATALANA

Traditional cold set Spanish custard GF - 13 -

TORTE SANTIAGO

Traditional Spanish almond cake served w/ peanut butter ice cream - 12 -

*Gluten free bread available *Please notify our staff of any dietary requirements
*15% surcharge applies on public holidays *One bill per table

BEER

- CERVEZA ON TAP -

STONE & WOOD PACIFIC ALE

Byron Bay
- 8 -

GREEN BEACON HALF MAST

Brisbane
- 8 -

ESTRELLA GALICIA

Barcelona ESP
- 9 -

- CERVEZA -

ALHAMBRA 1925 RESERVA

Andalucía ESP
- 9.5 -

ESTRELLA GALICIA

Barcelona ESP
- 8.5 -

MAHOU CINCO ESTRELLAS

Madrid ESP
- 9 -

SAN MIGUEL

Madrid ESP
- 8.5 -

CORONA

Mexico City
- 8.5 -

BALTER XPA CAN

Currumbin
- 9.5 -

GREEN BEACON 3 BOLT

PALE ALE CAN

Brisbane
- 8 -

GREEN BEACON WINDJAMMER

IPA CAN

Brisbane
- 8 -

STONE & WOOD

JASPER ALE 500ML

Byron Bay
- 13 -

CASCADE PREMIUM LIGHT

Tasmania
- 7 -

- SIDRA CIDER -

ON TAP -

TREEHOUSE CIDER

Granite Belt
- 8 -

SANGRIA

TINTO - RED

Chilled red wine, triple sec, fresh orange, pineapple, lemon and lime juice.

- 10 (GL) 35 (JUG) -

BLANCO - WHITE

Chilled white wine, peach schnapps, fresh apple, lemon and lime juice.

- 10 (GL) 35 (JUG) -

DEL DIA - DAILY SPECIAL

We like to keep things interesting, so ask your waiter for todays creations.

- 10 (GL) 35 (JUG) -

SIN ALCOHOL - VIRGIN

Enjoy the Essence of sangria without the alcohol.

- 7.5 (GL) 24 (JUG) -
- 7 -



WINE

- SPARKLING ESPUMOSO -

LONIA CAVA

NV, Penedés ESP
- 8 (GL) 45 (B) -

NV CHAMPAGNE LOUIS ROEDERER BRUT PREMIER

375ML
NV, Riems FRA
- 65 -

NV CHAMPAGNE LOUIS ROEDERER BRUT PREMIER

NV, Riems FRA
- 19 (GL) 120 (B) -

- WHITE BLANCO -

MR MICK RIESLING BY TIM ADAMS

Reisling 2016 Clare Valley SA
- 8 (GL) 38 (B) -

GROSSET 'SPRINGVALE'

Riesling 2016 Clare Valley SA
- 80 -

NAUTILUS ESTATE

Sauvignon Blanc 2016 Marlborough NZ
- 11 (GL) 49 (B) -

SHAW & SMITH

Sauvignon Blanc 2016 Adelaide Hills SA
- 64 -

MARQUES DE IRUN

Verdejo 2014 Rueda ESP
- 10 (GL) 43 (B) -

BROKENWOOD

Pinot Gris 2016 Beechworth VIC
- 12 (GL) 54 (B) -

ABELLIO

Albarino 2015 Rias Baixas ESP
- 11 (GL) 48 (B) -

HOWARD PARK 'MIAMUP'

Chardonnay 2016 Margaret River WA
- 12 (GL) 55 (B) -

SHAW + SMITH M3

Chardonnay 2015 Adelaide Hills SA
- 90 -



- PINK ROSADO -

CONDE VALDEMAR

Rosé 2015 Rioja ESP
- 8 (GL) 36 (B) -

PINK CLAW

Grenache Rosé 2016 Mornington Peninsula, VIC
- 49 -

- RED TINTO -

DELAMERE 'NAISSANTE'

Pinot Noir 2015 Pipers Brook TAS
- 12 (GL) 56 (B) -

THE ESCARPMENT

Pinot Noir 2014 Martinborough NZ
- 95 -

RADIO BOKA

Tempranillo 2015 Valencia ESP
- 35 -

RUNNING WITH BULLS

Tempranillo 2015 Barossa SA
- 10 (GL) 47 (B) -

CASTANO HECULA

Monastrell 2010 Yecula ESP
- 10 (GL) 49 (B) -

BODEGAS VALDEMAR

Rioja Crianza 2015 Rioja ESP
- 12 (GL) 55 (B) -

EL CANTICO

Rioja 2013 Rioja ESP
- 49 -

LOPEZ CRISTOBAL

Tempranillo Ribera del Duero Roble DO 2015
Ribera Del Duero ESP
- 12 (GL) 54 (B) -

LANGMEIL 'LONG MILE'

Shiraz 2012 Barossa Valley SA
- 10 (GL) 46 (B) -

GLAETZER 'ANAPERENNA

Shiraz Cabernet 2014 Barossa Valley SA
- 110 -

LEEWIN ESTATE

PRELUDE SERIES

Cabernet Merlot 2012 Margaret River WA
- 12 (GL) 56 (B) -

D'ARENBERG 'THE DEAD ARM'

Shiraz 2013 McLaren Vale SA
- 140 -



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