

# 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 -

### ESQUEIXADA DE BACALLA

Salted cod, tomato, olive, capsicum, crisp bread  
- 11 -

### CROQUETAS DEL DIA

Croquetas of the day (4)  
- 12 -

### CALAMARES

Crisp calamari, fennel salt, alioli  
- 16 -

### PULPO LA GALLEGA

Grilled octopus, chorizo, tomato, potatoes, roasted capsicum purée GF  
- 16 -

### PINCHO DE CORDERO

Spiced lamb skewers, yoghurt GF  
- 15 -

### CERDO CRUJIENTE

Crispy skin pork belly, apple purée, mint and celeriac remoulade  
- 15 -

### 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 -

### CARNE

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

### 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 -

### COSTILLA DE VACA

Glazed beef short ribs, olive oil and chive mash, greens, jus GF  
- 56 -

## PAELLA

FOR 2 OR 3 PEOPLE TO SHARE

### DE MARISCOS

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 VERDE

Salad leaves, house dressing GF V  
- 8 -

### VERDURAS ASADAS

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

### VERDURITAS

Sauteed greens, pinenut, burnt butter, manchago 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 -

### TORTA DE SANTIAGO

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



IN SPAIN, CELEBRATIONS ARE ABOUT SHARING YOUR LIFE, LAUGHTER AND FOOD WITH THE PEOPLE YOU LOVE...

and there's no reason why your group bookings at Ole Tapas Bar shouldn't be the same.

Our large communal tables seating up to 20 people are perfect for sharing and our Fiesta menus are packed with Spanish flavours, with delicious Tapas, Raciones, Paellas and Churros, to share.

For bookings over 10 please email: [hawthorne@olerestaurant.com.au](mailto:hawthorne@olerestaurant.com.au), muchas gracias

\*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 today's 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 -

# COCKTAILS

## BARCELONA MULE

Ginger and Lime-infused Ketel One Vodka, topped with Spanish Cava and garnished w/ fresh mint  
- 15 -

## VODKA COLADA

Ketel One Vodka, Malibu Caribbean Rum and pineapple Juice w/ pineapple garnish  
- 16 -

## RAINSTORM

Tanqueray Gin with pineapple juice and Triple Sec, topped w/ lemon juice and Grenadine  
- 16 -

## PASSIONFRUIT MOJITO

Bacardi White Rum, passionfruit purée, fresh mint and lime juice topped w/ soda water  
- 16 -

## SPICED RUM & CAMEL

## ESPRESSO MARTINI

Sailor Jerry Spiced Rum, caramel syrup, Kahlua and a double shot of our Olé House Blend espresso  
- 17 -

## LIME MARGARITA

Herradura Reposado Tequila and Cointreau, shaken w/ lime juice over ice, salt rim  
- 17 -

## LYCHEE CAPRIOSKA

Grey Goose Vodka, whole lychees, Paraiso Lychee Liqueur, fresh lime and sugar  
- 17 -

## THE GIN-QUISITION

Four Pillars Gin with fresh apple and rosemary, finished with cranberry juice and tonic water  
- 17 -

## AGUA DE VALENCIA

A whole bottle of Spanish Cava (sparkling wine) w/ Cointreau, Tanqueray Gin, orange Juice, sugar syrup, fresh lemons and limes. Sharing Cocktail for a minimum of 2 people.  
- 1L JUG 65 -

If your favourite cocktail isn't here, simply enquire with your host and we will be more than happy to oblige



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