

# OLÉ

f OLE SPANISH RESTAURANT  
@OLERESTAURANT  
OLERESTAURANT



## JAMON

### SURTIDO

Jamón serrano, manchego, San Simon, sobrasada, white anchovies, marinated olives, guindillas, grated tomato and crusty bread  
- 32 -

### JAMÓN SERRANO

Mountain ham, sweet and soft (40 gr), served with crusty bread, grated tomato and garlic  
- 16 -

### JAMÓN IBERICO

Pata negra, Iberian ham, rich and nutty (40 gr), served with crusty bread, grated tomato and garlic  
- 18 -

### PALETA IBERICO DE BELLOTA

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

## TAPAS

**PAN CON TOMATE Y ACEITE DE OLIVA**  
Fresh bread w/grated tomato and Ole extra virgin olive oil V  
- 8 -

### ALMENDRAS ESPECIADAS

Spiced almonds V GF  
- 5 -

### ACEITUNAS

Marinated Spanish olives GF V  
- 6 -

### ACEITUNAS FRITAS

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

### OSTRAS

Freshly shucked oysters, Pedro Ximénez vinegar, chives GF  
- 15 -

### BOQUERONES

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

### TARTARE DE ATUN

Tuna tartare, fresh tomato salsa, chives crème fraiche, crispy bread GF  
- 15 -

### PATATAS BRAVAS

Crispy spiced potatoes GF V  
- 9 -

### CROQUETAS DEL DÍA

Croquetas of the day (4)  
- 12 -

### ANCHOVETA Y QUESO AZUL

Anchovy, blue cheese and mint on toast  
- 12 -

### PULPO CON CHORIZO

Grilled octopus, chickpea puree, chorizo, fresh herbs, chilli vinaigrette GF  
- 16 -

### SETAS

Sautéed mushrooms, soft egg, porcini cream, manchego cheese, bread V GF  
- 14 -

### ALBONDIGAS

Beef and chorizo home made meatballs in tomato sauce, Manchego, crusty bread  
- 17 -

### PINCHO DE CORDERO

Spiced lamb skewers, yoghurt GF  
- 15 -

### ALITAS

Fried, spiced chicken wings, adobo dressing  
- 15 -

### CALAMARES

Crisp calamari, fennel salt, alioli  
- 16 -

### TORTILLA ESPAÑOLA

Potato and onion tortilla, grated tomato w/ bread V  
- 12 -

Add Jamón + 6

### CRISPY SKIN PORK BELLY

Mint and celeriac remoulade, apple purée GF  
- 15 -

## RACIONES

12PM-LATE

RACIÓN - SLIGHTLY MORE SUBSTANTIAL PLATES TO SHARE

### PESCADO ASADO

Crispy skin salmon, pickled baby beetroot, fennel, saffron purée GF  
- 27 -

### COCA MALLORQUINA

Majorcan flatbread, smoked tomato relish, goats cheese, chilli, fresh herbs V  
- 22 -

### EL CERDO

Free range pork cutlet Stuffed with manchego, onion relish, thyme chat potatoes  
- 26 -

### SUQUET

King prawns, clams, mussels and cherry tomatoes in a light saffron stock  
- 26 -

### CARNE

300g grain fed rib eye, sautéed mushrooms, glazed shallots, horseradish, jus  
- 29 -

## RACIONES GRANDES

FOR 2 OR 3 PEOPLE TO SHARE

### POLLO

Jamon stuffed spatchcock, piperada, greens, mojo verde GF  
- 45 -

### CORDERO

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

### MARISCADA

Daily selection of fresh seafood, patatas bravas, green salad  
- 75 -

## 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 vegetables, green peas, capsicum and saffron rice GF V  
- 43 -

## ADICIONES

### HUEVOS ROTOS

Crushed roast potatoes, Jamón, soft egg  
- 12 -

### ASADAS

Roast seasonal vegetables, goat's cheese, chickpeas, sweet mustard dressing GF V  
- 12 -

### VERDURITAS

Greens, romesco sauce, goats curd, flaked almonds V  
- 15 -

### VERDE

Salad leaves, house dressing GF V  
- 8 -

## POSTRES

### BIZCOCHO DE CHOCOLATE

Chocolate flan, raspberry ice cream  
- 13 -

### CHURROS

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

### CREMA CATALANA

Traditional cold set Spanish custard. vanilla cream, berries GF  
- 13 -

### SELECCIÓN DE HELADOS

Selection of ice creams and sorbets (see waiter for selection) GF  
- 9.5 -

\*Gluten free bread available

\*Please notify our staff of any dietary requirements

\*15% surcharge applies on public holidays

\*One bill per table



# BEER



# WINE



## - CERVEZA OTHER -

**COOPERS PREMIUM LIGHT**  
South Australia  
- 7 -

**ROGERS 3.5%**  
Fremantle  
- 7.5 -

**LITTLE CREATURES PALE ALE**  
Fremantle (568 ml)  
- 15 -

**JAMES BOAGS PREMIUM LAGER**  
Tasmania  
- 8 -

**YENDA HELL: HELLES LAGER**  
Yenda NSW  
- 8 -

**YENDA PALE ALE**  
Yenda NSW  
- 9 -

**YENDA IPA**  
Yenda NSW  
- 8 -

**STONE & WOOD PACIFIC ALE**  
Byron Bay  
- 9 -

**STONE & WOOD JASPER ALE**  
Byron Bay  
- 9 -

**BROOKLYN LAGER**  
Brooklyn USA  
- 10 -

**CORONA**  
Mexico City  
- 8.5 -

**BROOKVALE GINGER BEER**  
Manly (500 ml)  
- 15 -

## - SIDRA CIDER -

**ON TAP - PRESSMAN'S APPLE CIDER**  
Goulburn Valley VIC  
- 9 -

**REKORDERLIG STRAWBERRY & LIME CIDER**  
Sweden  
- 10 -



## - CERVEZA SPAIN -

**ON TAP - OLE SPANISH LAGER**  
AUS (330 ml)  
- 7 -

Lager style, clear pale golden with a good sized white head. Nose is grain, cereals, straw, faint citrus.

**AMBAR ESPECIAL**  
Zaragoza ESP  
- 8.5 -

Amber in colour due to half-roasted malts during fermentation, with a unique bitterness and roundness to the palate.

**ESTRELLA DAMM**  
Barcelona ESP  
- 8.5 -

Clear golden body, rocky white head. Aroma of sweet grain and malt. Thick texture, no bitterness.

**SAN MIGUEL**  
Madrid ESP  
- 8.5 -

Pale to golden colour dry lager with a slight sweetness and mild hoppy bitterness.

**MAHOU CINCO ESTRELLAS**  
Madrid ESP  
- 9 -

Golden pale lager, similar to a pilsner in style. A smooth flavour of grains and malt with a slight finish of citrus and hops. Light and refreshing.

**AMBAR 1900 PALE ALE**  
Zaragoza ESP  
- 9 -

Light gold with a filmy white head. Sweet and malty with a hint of citrus and a little bitterness. Aroma of light malt, citrus and hay.

**AMBAR GLUTEN FREE**  
Zaragoza ESP  
- 9 -

Amber colour, unique bitterness and a careful mix of malts give body and roundness to the palate. Gluten content of under 6ppm.

**AMBAR CAESAR AUGUSTA**  
Zaragoza ESP  
- 9 -

Hefeweizen looks, apricot colored with a high, undiminished foam. Fragrant with notes of banana, clove, pepper, cork and green herb.

**ALHAMBRA 1925 RESERVA**  
Andalucía ESP  
- 9.5 -

Gold colour with a good sized, frothy, white head. Perfumed caramel aroma with metallic notes.

**AMBAR NEGRA**  
Zaragoza ESP  
- 9 -

Brewed using sugar cane from Europe's last remaining plantations in the Guadalfeo Valley, Andalusia. rich in molasses, this is a beer in the style of traditional Bavarian black beers with aromas of dark chocolate, liquorice and toffee.

## - SPARKLING ESPUMOSO -

**'LADY OF SPAIN'**  
Brut Cava, Penedés ESP  
- 12 ( GL ) 55 ( B ) -

**JANSZ PREMIUM CUVÉE**  
Pipers River TAS  
- 14 ( GL ) 58 ( B ) -

**PIERRE GIMONNET & FILS BRUT**  
Cote des Blancs FRA  
- 96 -

## - WHITE BLANCO -

**OLÉ BLANCO**  
Seasonal White 2013 WA  
- 8 ( GL ) 36 ( B ) -

**HEGGIES**  
Riesling 2016 Eden Valley SA  
- 12 ( GL ) 52 ( B ) -

**CHRISTOBEL'S**  
Moscato 2016 SA  
- 9 ( GL ) 38 ( B ) -

**SAINT CLAIRE**  
Sauvignon Blanc 2016 Marlborough NZ  
- 12 ( GL ) 48 ( B ) -

**TE TERA**  
Sauvignon Blanc 2016 Martinborough  
- 52 -

**VASSE FELIX**  
Sauvignon Blanc Semillon 2015 Margaret River WA  
- 11 ( GL ) 49 ( B ) -

**MARQUES DE IRUN**  
Verdejo 2014 Rueda ESP  
- 12 ( GL ) 48 ( B ) -

**LA MASCHERA**  
Pinot Grigio 2016 Limestone Coast SA  
- 10 ( GL ) 42 ( B ) -

**VINA SAN JUAN**  
Chardonnay, Verdejo, Viura 2014 ESP  
- 9 ( GL ) 38 ( B ) -

**REDBANK SUNDAY MORNING**  
Pinot Gris 2016 King Valley VIC  
- 11 ( GL ) 46 ( B ) -

**LA CANA**  
Albarino 2012 Rias Baixas ESP  
- 14 ( GL ) 58 ( B ) -

**HILL-SMITH ESTATE**  
Chardonnay 2015 Adelaide Hills SA  
- 56 -

**WEST CAPE HOWE 'OLD SCHOOL'**  
Chardonnay 2016 Margaret River WA  
- 10 ( GL ) 44 ( B ) -

## - PINK ROSADO -

**CASTANO VINO ROSADO**  
Rosé 2015 Yelca D.O.  
- 12 ( GL ) 55 ( B ) -

**CONDE VALDEMAR**  
Rosé 2015 Roiija ESP  
- 9 ( GL ) 38 ( B ) -

**CHAFFEY BROS. 'NOT YOUR GRANDMA'S ROSÉ'**  
Rose 2016 Barossa SA  
- 44 -

## - RED TINTO -

**OLÉ TINTO**  
Seasonal Red 2013 WA  
- 8 ( GL ) 36 ( B ) -

**VINA SAN JUAN**  
Tempranillo, Syrah, Merlot  
- 8 ( GL ) 36 ( B ) -

**TARRAWARRA ESTATE**  
Pinot Noir 2014 Yarra Valley VIC  
- 58 -

**DALRYMPLE**  
Pinot Noir 2015 Pipers River TAS  
- 65 -

**PENCARROW**  
Pinot Noir 2014 Martinborough NZ  
- 12 ( GL ) 49 ( B ) -

**TORRES 'ATRIUM'**  
Merlot, Penedes ESP  
- 10 ( GL ) 46 ( B ) -

**CASTANO HECULA**  
Monastrell 2010 Yecula ESP  
- 12 ( GL ) 48 ( B ) -

**RUNNING WITH BULLS**  
Tempranillo 2015 Barossa Valley SA  
- 11 ( GL ) 42 ( B ) -

**CASTANO MOLINO LOCO**  
Monastrell 2014 Yecula ESP  
- 40 -

**VILLACAMPA 'ROBLE'**  
Tempranillo 2013 Ribera del Duero ESP  
- 13 ( GL ) 53 ( B ) -

**VALDEMORADA**  
Roiija Tempranillo 2013 Roiija ESP  
- 40 -

**CASTANO HECULA**  
Monastrell 2010 Yecula ESP  
- 40 -

**WIRRA WIRRA CHURCH BLOCK**  
2014 McLaren Vale SA  
- 12 ( GL ) 48 ( B ) -

**HAYSHED HILL**  
Cabernet Sauvignon 2014 Margaret River WA  
- 58 -

**YALUMBA 'TRIANGLE BLOCK'**  
Shiraz 2012 Barossa SA  
- 10 ( GL ) 44 ( B ) -

**JIM BARRY LODGE HILL**  
Shiraz 2014 CLARE VALLEY SA  
- 48 -

**LANGMEIL 'VALLEY FLOOR'**  
Shiraz 2014 Barossa SA  
- 14 ( GL ) 58 ( B ) -

## - DESSERT & SHERRY -

**BODEGAS JORGE ORDONEZ & CO**  
Moscatel 375ml 2010 Malaga SP  
- 12 ( GL ) 48 ( B ) -

**LUSTAU MANZANILLA 'PAPIRUSA'**  
Jerez ESP  
- 9 ( GL ) -

**VALDESPINO 'EL CANDADO' PEDRO XIMENEZ**  
Jerez ESP  
- 10 ( GL ) -



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