

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 -

PEZ ESPADA

Smoked swordfish, crème fraîche, tomato sprinkle, crispy bread
- 12 -

PATATAS BRAVAS

Crispy spiced potatoes 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 purée, chorizo, fresh herbs, chilli vinaigrette GF
- 16 -

SETAS

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

ALBONDIGAS

Beef and chorizo meatballs, tomato sauce, manchego, crusty bread
- 17 -

PINCHO DE CORDERO

Spiced lamb skewers, yoghurt GF
- 15 -

ALITAS

Fried, spiced chicken wings, adobo dressing
- 15 -

CALAMARES

Crispy calamari, fennel salt, alioli
- 16 -

TORTILLA ESPAÑOLA

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

Add Jamón + 6

CERDO CRUJIENTE

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

RACIONES

12PM-LATE

RACIÓN - SLIGHTLY MORE SUBSTANTIAL PLATES TO SHARE

PESCADO ASADO

Chargrilled tuna steak, romesco sauce, baby potatoes, dried tomato and kalamata olive dressing GF
- 25 -

COCA MALLORQUINA

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

CODILLO DE CERDO

Braised pork hock, chickpeas, chorizo and jamón casserole, crusty bread
- 21 -

CACHETE

Pedro Ximenez beef cheeks, saffron and manchego purée, heirloom carrots
- 23 -

CARNE

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

RACIONES GRANDES

FOR 2 OR 3 PEOPLE TO SHARE

COSTILLAS DE VACA

Glazed beef short ribs, mustard mash, greens, jus GF
- 54 -

CORDERO

Slow cooked lamb shoulder, seasonal vegetables, goats cheese, charred lemon, lamb gravy GF
- 58 -

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

ZANAHORIAS

Heirloom carrots, glazed hazelnuts, baby beetroots, baby spinach, burnt orange dressing GF
- 12 -

ASADAS

Roast seasonal vegetables, goats cheese, chickpeas, sweet mustard dressing GF V
- 12 -

VERDURITAS

Streamed greens, romesco sauce, goats curd, flaked almonds V
- 15 -

VERDE

Salad leaves, house dressing GF V
- 8 -

POSTRES

TARTA DE SANTIAGO

Spanish traditional almond cake, blueberries, ice cream GF
- 12 -

CHURROS

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

CREMA CATALANA

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

HELADO DEL DIA

Home made ice cream (ask your waiter for daily selection) GF
- 8 -

*Gluten free bread available

*Please notify our staff of any dietary requirements

*15% surcharge applies on public holidays

*One bill per table

BEER

- CERVEZA SPAIN -

AMBAR ESPECIAL
Zaragoza ESP
- 9.5 -

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

ESTRELLA DAMM
Barcelona ESP
- 9 -

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

ESTRELLA GALICIA
Barcelona ESP
- 9 -

Produced using pilsen and roasted malts, and hops of the Nugget and Perle Hallertau varieties. Offering a traditional flavour of marked bitterness and refreshing aftertaste with every sip.

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
- 10 -

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
- 10 -

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
- 10 -

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
- 10 -

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
- 10 -

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

AMBAR NEGRA
Zaragoza ESP
- 10 -

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.

- CERVEZA OTHER -

ON TAP - OLE LAGER
AUS (330 ml)
- 8 -

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

COOPERS PREMIUM LIGHT
South Australia
- 7 -

ROGERS 3.5%
Fremantle WA
- 8.5 -

LITTLE CREATURES PALE ALE
Fremantle WA (568 ml)
- 16 -

JAMES BOAGS PREMIUM LAGER
Tasmania
- 8 -

YENDA HELL: HELLES LAGER
Yenda NSW
- 8 -

YENDA PALE ALE
Yenda NSW
- 9 -

YENDA IPA
Yenda NSW
- 9 -

STONE & WOOD PACIFIC ALE
Byron Bay NSW
- 10 -

STONE & WOOD JASPER ALE
Byron Bay NSW (500 ml)
- 15 -

BROOKLYN LAGER
Brooklyn USA
- 10 -

CORONA
Mexico City, Mexico
- 8.5 -

BROOKVALE GINGER BEER
Manly NSW (500 ml)
- 16 -

- SIDRA CIDER -

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

REKORDERLIG STRAWBERRY & LIME CIDER
Sweden
- 11 -



- 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 ROSÉ
Cote des Blancs FRA
- 96 -

- WHITE BLANCO -

OLÉ BLANCO
Seasonal White 2016 WA
- 8 (GL) 36 (B) -

HEGGIES
Riesling 2016 Eden Valley SA
- 12 (GL) 54 (B) -

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

SAINT CLAIR
Sauvignon Blanc 2016 Marlborough NZ
- 12 (GL) 49 (B) -

TE TERA
Sauvignon Blanc 2015 Martinborough NZ
- 54 -

VASSE FELIX
Sauvignon Blanc Semillon 2016 Margaret River WA
- 12 (GL) 51 (B) -

MARQUES DE IRUN
Verdejo 2014 Rueda ESP
- 48 -

LA MASCHERA
Pinot Grigio 2016 Limestone Coast SA
- 10 (GL) 45 (B) -

VINA SAN JUAN
Chardonnay, Verdejo, Viura 2014 La Mancha ESP
- 9 (GL) 42 (B) -

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

LA CANA
Albarino 2012 Rias Baixas ESP
- 68 -

HILL-SMITH ESTATE
Chardonnay 2016 Adelaide Hills SA
- 65 -

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

WINE

- PINK ROSADO -

CASTANO VINO ROSADO
Rosé 2015 Yecula D.O. ESP
- 12 (GL) 55 (B) -

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

VINACEOUS 'SALOME'
Tempranillo Rose 2016 Geographe WA
- 10 (GL) 46 (B) -

- RED TINTO -

OLÉ TINTO
Seasonal Red 2014 WA
- 8 (GL) 36 (B) -

VINA SAN JUAN
Tempranillo, Syrah, Merlot 2015 La Mancha ESP
- 9 (GL) 42 (B) -

TARRAWARRA ESTATE
Pinot Noir 2015 Yarra Valley VIC
- 65 -

TE TERA
Pinot Noir 2015 Martinborough NZ
- 65 -

PENCARROW
Pinot Noir 2015 Martinborough NZ
- 12 (GL) 52 (B) -

TORRES 'ATRIUM'
Merlot 2013 Penedes ESP
- 11 (GL) 48 (B) -

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

RUNNING WITH BULLS
Tempranillo 2016 Barossa Valley SA
- 11 (GL) 52 (B) -

CASTANO MOLINO LOCO
Monastrell 2014 Yecula ESP
- 40 -

LOPEZ CRISTOBAL
Tempranillo 2015 Ribera del Duero ESP
- 12 (GL) 48 (B) -

VILLACAMPA 'ROBLE'
Tempranillo 2015 Ribera del Duero ESP
- 63 -

WIRRA WIRRA CHURCH BLOCK
Cabernet Sauvignon, Shiraz, Merlot 2014 McLaren Vale SA
- 12 (GL) 52 (B) -

HAYSHED HILL
Cabernet Sauvignon 2014 Margaret River WA
- 68 -

YALUMBA 'TRIANGLE BLOCK'
Shiraz 2013 Barossa SA
- 11 (GL) 46 (B) -

JIM BARRY LODGE HILL
Shiraz 2014 Clare Valley SA
- 63 -

LANGMEIL 'VALLEY FLOOR'
Shiraz 2014 Barossa SA
- 62 -

- 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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