



OLÉ


**FUNCTIONS
PACKAGES**

- THE -
SANGRIA BAR
at Ole Restaurant



FIESTA MENU 1
\$40 P/P

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

TAPAS

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

Pulpo Con Chorizo - Grilled octopus, chickpea purée, chorizo, fresh herbs, chilli vinaigrette GF

Croquetas Del Día - Croquetas of the day

Calamares - Crisp calamari, fennel salt, alioli

Patatas Bravas - Crispy spiced potatoes GF V

RACIONES

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

Codillo De Cerdo - Braised pork hock, chickpeas, chorizo and jamón casserole, crusty bread

Verde - Salad leaves, house dressing GF V



FIESTA MENU 2
\$45 P/P

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

TAPAS

Cerdo Crujiente - Crispy skin pork belly, apple puree, mint and celeriac remoulade GF

Pulpo Con Chorizo - Grilled octopus, chickpea purée, chorizo, fresh herbs, chilli vinaigrette GF

Croquetas Del Día - Croquetas of the day

Calamares - Crisp calamari, fennel salt, alioli

Patatas Bravas - Crispy spiced potatoes GF V

RACIONES

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

Codillo De Cerdo - Braised pork hock, chickpeas, chorizo and jamón casserole, crusty bread

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

Verde - Salad leaves, house dressing GF V



FIESTA MENU 3
\$55 P/P

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

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

TAPAS

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

Pulpo Con Chorizo - Grilled octopus, chickpea purée,
chorizo, fresh herbs, chilli vinaigrette GF

Croquetas Del Día - Croquetas of the day

Patatas Bravas - Crispy spiced potatoes GF V

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

RACIONES GRANDES

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

Carne - Grilled rib-eye steak, sautéed mushrooms,
glazed shallots, horseradish, jus

Verde - Salad leaves, house dressing GF V



TAPAS Y PAELLA FIESTA
\$55 P/P

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

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

TAPAS

Aceitunas Fritas - deep fried crumbed olives
stuffed w/ goats cheese V

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

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

Pulpo Con Chorizo - Grilled octopus, chickpea purée,
chorizo, fresh herbs, chilli vinaigrette GF

Croquetas Del Día - Croquetas of the day

Patatas Bravas - Crispy spiced potatoes GF V

PAELLA (your choice of two)

De Marisco - Prawns, squid, mussels, clams and saffron rice GF

De Pollo - Chicken, chorizo, mushroom, morcilla, tomato
and saffron rice GF

De Verduras - Mushroom, artichoke, cannellini beans, green
peas, capsicum and saffron rice GF V



FIESTA APERITIVO
\$25 P/P

AVAILABLE MONDAY—THURSDAY
ONLY IN THE SANGRIA BAR

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

TAPAS

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

Pulpo Con Chorizo - Grilled octopus, chickpea purée,
chorizo, fresh herbs, chilli vinaigrette GF

Croquetas Del Día - Croquetas of the day

Pincho de Cordero - Spiced lamb skewers, yoghurt GF

Calamares - Crisp calamari, fennel salt, alioli

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



ADD TO YOUR FIESTA

ADD TAPAS

Pan Y Aceite de Oliva -
Fresh bread w/ Olé extra virgin olive oil V
\$2 P/P

Ostras - Freshly shucked oysters, Pedro Ximénez vinegar, chives
\$3 P/P

Coca Mallorquina -
Caramelized onion, tomato relish, goats cheese, olives, rocket V
\$5 P/P

Pincho de Cordero -
Spiced lamb skewers, yoghurt GF
\$7 P/P

ADD DESSERT \$5 P/P

Churros - Spanish donuts, cinnamon with warm chocolate
and dulce de leche

Crema Catalana - Traditional cold set Spanish custard GF


**CLASICO BEVERAGE
PACKAGE**

Jugs of red or white wine sangria

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OLÉ Blanco - Seasonal White Wine, WA

OLÉ Tinto - Seasonal Red Wine, WA

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Ambar Especial - Zaragoza ESP

Cascade Premium Light - Hobart TAS

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Soft drink or orange juice

2 HOURS - \$40 P/P

3 HOURS - \$45 P/P




**GRANDE BEVERAGE
PACKAGE**

Jugs of red or white wine sangria

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Lonja Cava - Paredada Macabeo Xarel-Lo NV, Penedés ESP

OLÉ Blanco - Seasonal White Wine, WA

ABellio - Albarino, Rías Baixas ESP

OLÉ Tinto - Seasonal Red Wine, WA

First drop 'matador' - Garnacha, Barossa Valley SA

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Ambar Especial - Zaragoza ESP

Cascade Premium Light - Hobart TAS

Carona - Mexico City MEXICO

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Soft drink or orange juice

2 HOURS - \$45 P/P

3 HOURS - \$50 P/P

CONTACT US

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SEATING ARRANGEMENTS

Ole Restaurant can host sit down functions for groups of 10—170 guests, while The Sangria Bar can host both stand up and sit down functions for up to 100 guests.

SEATING TIMES

When booking your function you can select one of our two seating times.

For an early dinner you can arrive between 5pm and 6pm and for late night seating you can arrive between 8pm and 9pm.

**PLEASE NOTE THAT WE REQUIRE THE TABLE BACK BY 7.45PM
IF YOU SELECT AN EARLY SEATING.**

ENTERTAINMENT

Live flamenco guitarists perform at Ole every Thursday and Sunday night between 5pm and 9pm.

DJs perform at The Sangria Bar on Friday and Saturday nights from 6pm.

Flamenco dancers, musicians and singers can be hired at additional cost. Please see our Functions Manager for details and availability.

BOOKING TERMS & CONDITIONS

All bookings are provisional until the event order is signed and returned with credit card details as a security.

Our function spaces are allocated on a first confirmed basis.

A cancellation fee of 25% will apply in the event of a cancellation within 7 days of the event.

Final numbers, and beverage requests must be confirmed no less than 72 hours in advance.

Final confirmed numbers will be the numbers catered for and, therefore, the numbers charged for.

Food service will commence at the time specified on the event order.

Menus are subject to change depending on product availability.