



OLÉ


**FUNCTIONS
PACKAGES**

- THE -
SANGRIA BAR
at Ole Restaurant



FIESTA MENU 1
\$40 P/P

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

TAPAS

Pincho De Cordero - Spiced Lamb Skewers, yoghurt GF

Alitas - Fried, spiced chicken wings, adobo dressing GF

Croquetas Del Día - Croquetas of the day

Calamares - Crisp calamari, fennel salt, alioli

RACIONES

Pescado Asado - Chargrilled Tuna Steak, romesco sauce, glazed shallots, pickled baby beetroot, dried tomato and Kalamata olive dressing GF

Cachette - Pedro Ximinez braised beef cheek, parsnip purée, pickled baby carrots GF

Patatas Bravas - Crisped spiced potatoes, chipotle aioli, bravas sauce GF V

Verde - Salad leaves, house dressing GF V



FIESTA MENU 2
\$45 P/P

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

TAPAS

Chicharrones - Fried pork belly, sweet carrot purée, lime GF

Albondigas - Beef and Chorizo Meatballs, tomato sauce, manchego and crusty bread

Croquetas Del Día - Croquetas of the day

Calamares - Crisp calamari, fennel salt, alioli

RACIONES

Pescado Asado - Chargrilled Tuna Steak, romesco sauce, glazed shallots, pickled baby beetroot, dried tomato and Kalamata olive dressing GF

Cachette - Pedro Ximinez braised beef cheek, parsnip purée, pickled baby carrots GF

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

Patatas Bravas - Crisped spiced potatoes, chipotle aioli, bravas sauce GF V

Verduritas - Steamed Greens, romesco sauce, goats curd, flaked almonds V



FIESTA MENU 3
\$55 P/P

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

TAPAS

Jamón Serrano - Mountain ham, served w/ crusty bread, grated tomato, garlic

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

Calamares - Crisp calamari, fennel salt, alioli

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

Pez Espada - Smoked swordfish, crème fraîche, tomato sprinkle, crusty bread

RACIONES GRANDES

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

Costillas De Vaca - Glazed beef short ribs, mustard mash, greens, jus

Patatas Bravas - Crisped spiced potatoes, chipotle aioli, bravas sauce GF V

Asadas - Roast Seasonal vegetables, goats cheese, chic peas, sweet mustard dressing GF V



TAPAS Y PAELLA FIESTA
\$55 P/P

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

TAPAS

Jamón Serrano - Mountain ham, served w/ crusty bread, grated tomato, garlic

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

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

Chicharrones - Fried pork belly, sweet carrot purée, lime GF

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

Croquetas Del Día - Croquetas of the day

Tortilla Espanola - Potato and onion tortilla, grated tomato w/ crusty bread

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

SIDES

Ensalada Verde - salad leaves w/house dressing GF V

Patatas Bravas - Crisped spiced potatoes, chipotle aioli, bravas sauce GF V



FIESTA APERITIVO
\$25 P/P

AVAILABLE MONDAY—THURSDAY

ON ARRIVAL

Aceitunas - Marinated Spanish olives GF V

TAPAS

Jamón Serrano - Mountain ham, served w/ crusty bread,
grated tomato, 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

Chicharrones - Fried pork belly, sweet carrot purée, lime GF



ADD TO YOUR FIESTA

ADD TAPAS

Pan Con Tomate Y Aceite De Olivia - \$1.5 P/P

Aceitunas - \$3 P/P

Pulpo Con Chorizo - \$4 P/P

Alitas - \$3.75 P/P

Ostras - \$3.75 P/P

Gambas - \$3.75 P/P

Pincho De Cordero - \$3.75 P/P

Asadas - \$3.75 P/P

Verduritas - \$3 P/P

Paella De Marisco - \$5 P/P

Paella De Pollo - \$4.5 P/P

ADD DESSERT

Churros - \$3 P/P

Crema Catalana - \$2 P/P


**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

Coopers Premium Light - SA

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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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Gran Zinio - Brut Cava, Urunuela ESP

OLÉ Blanco - Seasonal White Wine WA

El Desperado - Pinot Gris, Adelaide Hills SA

OLÉ Tinto - Seasonal Red Wine WA

First Drop 'Matador' - Garnacha, Barossa Valley SA

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Ambar Especial - Zaragoza ESP

Coopers Premium Light - SA

Corona - Mexico City MEXICO

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Soft drink or orange juice

2 HOURS - \$45 P/P

3 HOURS - \$50 P/P

CONTACT US

Phone: 07 3846 1201

Email: info@olerestaurant.com.au

Website: www.olerestaurant.com.au

Address: Shop B12 Little Stanley Street, South Bank QLD 4101

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.