

# OLÉ



## JAMON

### SURTIDO

Manchego, Serrano, white anchovies, artichokes, Guindillas, Sobrasada, crusty pan con tomate

- 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 -

### Hola!, Bienvenido a Ole.

In Spain, a meal is an event in which you share your life, your smile and food with those that you love.

At Ole, we want you to experience just that, so all our dishes from Tapas to Raciones Grandes are made with sharing in mind. Our goal is to get them to you as quickly, freshly and as packed with Spanish flavour, like our camaradas do in Spain. So please note some dishes may not come out in the order in which you placed them. If you would prefer a more traditional style of dining, please let our friendly staff know.

**But for now, sit back, take the time to relax and disfruta.**

## TAPAS

SMALL PLATES TO SHARE

### PAN CON TOMATE Y ACEITE DE OLIVA

Fresh bread w/grated tomato and Ole extra virgin olive oil V

- 8 -

### 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, chipotle alioli, bravas sauce 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 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 GF

- 15 -

### CALAMARES

Crispy calamari, fennel salt, alioli GF

- 16 -

### TORTILLA ESPAÑOLA

Potato and onion tortilla, grated tomato w/ bread V

- 12 -

Add Jamón + 6

### CHICHARRONES

Fried pork belly, sweet carrot purée, lime GF

- 14 -

### GAMBAS

Chargrilled King Prawns, chimichurri, saffron alioli GF

- 15 -

## RACIONES

12PM-LATE

RACIÓN - SLIGHTLY MORE SUBSTANTIAL PLATES TO SHARE

### PESCADO ASADO

Chargrilled tuna steak, romesco sauce, glazed shallots, pickled baby beetroots, dried tomato vinaigrette

- 25 -

### COCA MALLORQUINA

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

- 22 -

### CACHETE

Pedro Ximenez braised beef cheek, parsnip purée, pickled heritage baby carrots GF

- 21 -

### CARNE

300g rib eye, sautéed mushrooms, baby potatoes, thyme, salsa criolla GF

- 29 -

### CAZUELA MARINERA

Tuna, clams, mussels, kipfler potatoes and fresh herbs in a roasted tomato sauce, crusty bread

- 21 -

## RACIONES GRANDES

FOR 2 OR 3 PEOPLE TO SHARE

### COSTILLAS DE VACA

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

- 55 -

### CORDERO

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

- 58 -

### MARISCADA

Daily selection of fresh seafood, patatas bravas, green salad GF

- 75 -

## ENSALADAS

### 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 -

### TOMATINA

Heirloom tomatoes, goats curd, spanish onion, arropo dressing GF V

- 12 -

### VERDURITAS

Streamed greens, romesco sauce, goats curd, flaked almonds GF V

- 14 -

### VERDE

Salad leaves, house dressing GF V

- 8 -

## PAELLA

FOR 2 OR 3 PEOPLE TO SHARE

### DE MARISCO

Prawns, squid, mussels, clams, cherry tomatoes 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, cherry tomatoes and saffron rice GF V

- 43 -

## POSTRES

### TARTA DE SANTIAGO

Spanish traditional almond cake, blueberries, ice cream GF

- 12 -

### CHURROS

Spanish donuts, cinnamon w/ 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.

**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 -

**GRAN ZINIO**  
Brut Cava, Urனுuela ESP  
- 10 ( GL ) 48 ( B ) -

**JANZ**  
Premium Cuvée, Pipers River TAS  
- 14 ( GL ) 58 ( B ) -

**LOUIS ROEDERER**  
Brut NV, Riems FRA  
- 19 ( GL ) 120 ( B ) -

## - 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 ) -

**ASTROLABE 'PROVINCE'**  
Sauvignon Blanc 2015 Marlborough NZ  
- 55 -

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

**EL DESPERADO**  
Pinot Grigio 2017 Adelaide Hills SA  
- 11 ( GL ) 49 ( 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 -

**MOUNT TRIO**  
Chardonnay 2016 Great Southern WA  
- 10 ( GL ) 44 ( B ) -

**TAYLOR MADE**  
Chardonnay 2015 Adelaide Hills SA  
- 12 ( GL ) 48 ( B ) -

# WINE

## - RED TINTO -

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

**SIX FOOT SIX**  
Pinot Noir 2016 Geelong VIC  
- 12 ( GL ) 52 ( B ) -

**TARRAWARRA ESTATE**  
Pinot Noir 2015 Yarra Valley VIC  
- 65 -

**TE TERA**  
Pinot Noir 2015 Martinborough NZ  
- 65 -

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

**FIRST DROP 'MATADOR'**  
Garnacha 2016 Barossa Valley SA  
- 12 ( GL ) 48 ( B ) -

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

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

**RADIO BOKA**  
Tempranillo 2016 Valencia ESP  
- 9 ( GL ) 42 ( B ) -

**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 ) -

**TAYLOR MADE**  
Malbec 2015 Clare Valley SA  
- 48 -

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

## - PINK ROSADO -

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

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