

OLÉ



JAMON

SURTIDO

A Chef's Selection of cured meats, spanish cheeses, pickles, marinated olives, served with crusty pan con tomate GFO - 32 -

JAMÓN SERRANO

Mountain ham, sweet and soft, served with crusty bread, grated tomato and garlic (12/18 months) GFO - 16 -

JAMÓN IBERICO

Pata Negra Iberian ham, rich and nutty, served with crusty bread, grated tomato and garlic (24/36 months) GFO - 19 -

PALETA IBERICO DE BELLOTA

Acorn-fed iberian ham, front leg, served with crusty bread, grated tomato and garlic (18/24 months) GFO - 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

Crusty bread, served w/ grated tomato, extra virgin olive oil, garlic V GFO - 9 -

ACEITUNAS

Warm, marinated Spanish olives V GF - 6 -

ACEITUNAS FRITAS

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

OSTRAS

Freshly shucked oysters, Pedro Ximenez and chives dressing - 16 -

PEZ ESPADA

Smoked swordfish, dried tomato crème fraîche, crispy bread GFO - 14 -

BOQUERONES

Pickled white anchovies, chilli, shallots, crispy bread GFO - 10 -

PATATAS BRAVAS

Traditional spiced potatoes, chipotle alioli, bravas sauce GF V - 9 -

CROQUETAS DEL DÍA

Croquetas of the day, please ask your waiter - 12 -

ANCHOVETA Y QUESO AZUL

White anchovies, blue cheese and mint on toast GFO - 12 -

TARTARE DE ATUN

Tuna tartare, tomato and fresh herbs salsa, crispy bread GFO - 15 -

PULPO CON CHORIZO

Grilled octopus, chorizo, potatoes mousse, chilli vinaigrette GF - 17 -

SETAS

Sautéed mushrooms, porcini cream, soft egg, manchego cheese w/ crusty bread V GFO - 15 -

ALBONDIGAS

Beef and chorizo Spanish meatballs, tomato sugo, manchego cheese w/ crusty bread GFO - 17 -

PINCHOS

Spiced grilled lamb skewers, Ras el hanout yoghurt GF - 15 -

ALITAS

Fried, spiced chicken wings, adobo dressing GF - 16 -

CALAMARES

Crispy calamari, citrus salt, garlic aioli GF - 16 -

TORTILLA ESPAÑOLA

Potato and onion tortilla, crusty bread, grated tomato, garlic V GFO - 13 -

Add Jamón + 6

CHICHARRONES

Fried pork belly, sweet carrot purée, burnt orange glaze, lime GF - 15 -

RACIONES

12PM-LATE

RACIÓN - SLIGHTLY MORE SUBSTANTIAL PLATES TO SHARE

PESCADO ASADO

Chargrilled tuna steak, romesco sauce, semi dried tomato, goats curd GF - 26 -

COCA MALLORQUINA

Majorcan flatbread, caramelized onion, roasted pumpkin, goats cheese, pine nuts V - 22 -

CARNE

Chargrilled 300g Rib eye, confit kipfler potatoes, thyme, chimichurri GF - 32 -

COSTILLAS

Cape Gram glazed beef short rib, crunchy greens, mustard mash, beef jus GF - 26 -

CACHETE

Pedro Ximenez braised beef cheek, roasted heritage baby carrots, swede purée GF - 24 -

MEJILLONES

Mussels, chorizo, tomato and fresh herbs, in a light cider broth, served w/ crusty bread GFO - 24 -

RACIONES GRANDES

FOR 2 OR 3 PEOPLE TO SHARE

CORDERO

Slow cooked lamb shoulder, seasonal vegetables, goats cheese, charred lemon, lamb gravy GFO - 59 -

MARISCADA

Daily selection of fresh seafood, patatas bravas, 7 leaves salad GFO - 75 -

PAELLA

FOR 2 OR 3 PEOPLE TO SHARE

MARISCO

King prawns, calamari, mussels, clams, cherry tomato, saffron rice GF - 49 -

POLLO

Chicken, chorizo, morcilla, mushrooms, roasted capsicum, green peas, saffron rice GF - 46 -

VERDURAS

Mushrooms, roasted capsicum, broccoli, green peas, cherry tomato, spinach, saffron rice V GF - 44 -

ENSALADAS

ASADAS

Roasted seasonal vegetables, goats cheese, chickpeas, sweet mustard dressing V GF - 13 -

ZANAHORIAS

Chargrilled heirloom baby carrots, café de Mallorca butter V GF - 12 -

VERDURITAS

Crunchy greens, romesco sauce, goats curd, flaked almonds V GF - 13 -

VERDE

7 leaves salad, sweet mustard house dressing V GF - 9 -

POSTRES

TARTA DE SANTIAGO

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

CHURROS

Spanish donuts, cinnamon sugar w/ warm chocolate or dulce de leche V - 12 -

CREMA CATALANA

Traditional cold set Spanish custard, vanilla cream, fresh berries V GF - 12 -

HELADO DEL DIA

Our homemade ice cream, please ask your waiter for daily selection V GF - 9 -

*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 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.

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 GOLDEN ALE
Yenda NSW
- 9 -

YENDA PALE ALE
Yenda NSW
- 9 -

JAMES SQUIRE AMBER ALE
Sydney NSW
- 10 -

JAMES SQUIRE PILSENER
Sydney NSW
- 10 -

STONE & WOOD PACIFIC ALE
Byron Bay NSW
- 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 -

KOPPARBERG ELDERFLOWER
Sweden (500mL)
- 15 -

- SPARKLING ESPUMOSO -

SPANISH STORY BLACK GAMBA BRUT CAVA
Cava Brut, ESP
- 11 (GL) 49 (B) -

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

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

- WHITE BLANCO -

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

VINA SAN JUAN
Chardonnay, Verdejo, Viura 2016 La Mancha, ESP
- 9 (GL) 38 (B) -

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

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

NAUTILIS ESTATE
Sauvignon Blanc 2017 Marlborough, NZ
- 54 -

LA MASCHERA
Pinot Grigio 2016 Limestone Coast, SA
- 11 (GL) 48 (B) -

RUNNING WITH BULLS
Verdejo 2016 Barossa, SA
- 10 (GL) 45 (B) -

CONDE VALDEMAR RIOJA
Blanco - 2016 Rioja, Spain
- 11 (GL) 49 (B) -

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

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

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

SPANISH STORY BLACK PULPO
Albariño - 2017 Rías Baixas, ESP
- 9 (GL) 38 (B) -

TORRES VINA SOL
Parellada 2016 Penedes, ESP
- 9 (GL) 38 (B) -

MARQUES DE IRUN
Verdejo 2014 Rueda
- 10 (GL) 46 (B) -

- RED TINTO -

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

O'LEARY WALKER
Cabernet Sauvignon 2015 Clare Valley, SA
- 12.5 (GL) 50 (B) -

TERRA NOBLE RESERVA
Pinot Noir 2015 Casablanca Valley, Chile
- 12 (GL) 55 (B) -

TE TERA
Pinot Noir 2015 Martinborough NZ
- 65 -

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

CASTANO MOLINO LOCO
Monastrell 2014 Yecula ESP
- 40 -

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

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

VINA SAN JUAN
Merlot, Syrah, Tempranillo 2016 La Mancha, ESP
- 9 (GL) 38 (B) -

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

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

LANGMEIL THE LONG MILE
Shiraz 2016 Barossa Valley, SA
- 55 -

TAYLOR MADE
Malbec 2015 Clare Valley SA
- 48 -

BODEGAS VALDEMAR
Rioja Crianza 2012 Rioja, ESP
- 55 -

TORRES GRAN SANGRE DE TORRA
Garnacha 2011 Penedes, ESP
- 10 (GL) 46 (B) -

- PINK ROSADO -

VINACEOUS 'SALOME'
Tempranillo 2017 Geographe WA
- 10 (GL) 46 (B) -

BODEGAS CONDE VALDEMAR
Rioja 2016 Rioja, ESP
- 9 (GL) 38 (B) -

PETULA
Grenache 2016 Luberon, France
- 13 (GL) 65 (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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