



# OLÉ

**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 - 9**

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

#### **ACEITUNAS - 6**

Warm, marinated Spanish olives **V GF**

#### **ACEITUNAS FRITAS - 19**

Deep fried crumbed olives stuffed w/ goats cheese **V**

#### **OSTRAS - 16**

Freshly shucked oysters, 'el gaucho' vinaigrette **GF**

#### **PEZ ESPADA - 14**

Smoked swordfish, crème fraiche, dried tomato sprinkle, crispy bread **GFO**

#### **BOQUERONES - 10**

Pickled white anchovies, chilli, shallots, crispy bread **GFO**

#### **PATATAS BRAVAS - 9**

Traditional spiced potatoes, chipotle alioli, bravas sauce **GF V**

#### **CROQUETAS DEL DÍA - 12**

Croquetas of the day, please ask your waiter

#### **ANCHÓVETA Y QUESO AZUL - 12**

White anchovies, blue cheese and mint on toast **GFO**

#### **TARTARE DE ATUN - 15**

Tuna tartare, tomato and fresh herbs salsa, avocado mousse, crispy bread **GFO**

#### **PULPO - 17**

Grilled octopus, chorizo, roasted capsicum purée, lime dressing **GF**

#### **SETAS - 15**

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

#### **ALBONDIGAS - 17**

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

#### **PINCHOS - 15**

Spiced grilled lamb skewers, Ras el hanout yoghurt **GF**

#### **ALITAS - 16**

Fried, spicy chicken wings, adobo dressing, chipotle alioli **GF**

#### **CALAMARES - 16**

Crispy calamari, citrus salt, garlic aioli **GF**

#### **TORTILLA ESPAÑOLA - 13**

Potato and onion tortilla, crusty bread, grated tomato, garlic **V GFO**  
**Add Jamón + 6**

#### **CHICHARRONES - 15**

Fried pork belly, pumpkin purée, burnt orange glaze, lime **GF**

## PAELLA

### *for 2-3 ppl to share*

#### **MARISCO - 49**

King prawns, calamari, mussels, clams, cherry tomato, saffron rice **GF**

#### **POLLO - 46**

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

#### **VERDURAS - 44**

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

## JAMON

### *cured ham*

#### **SURTIDO - 32**

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

#### **JAMÓN SERRANO - 16**

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

#### **JAMÓN IBERICO - 19**

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

#### **PALETA IBERICO DE BELLOTA - 22**

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

## ENSALADAS

#### **ASADAS - 13**

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

#### **VERDURITAS - 13**

Crunchy greens, romesco sauce, goats curd, flaked almonds **V GF**

#### **VERDE - 9**

7 leaves salad, sweet mustard house dressing **V GF**

#### **ANDALUZA - 11**

Truss tomatoes, goats curd, pickled white anchovies, spanish onion **GF**

## RACIONES

### *available 12pm-late / substantial dishes*

#### **PESCADO ASADO - 26**

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

#### **COCA MALLORQUINA - 22**

Majorcan flat bread, caramelized onion, roasted pumpkin, goats cheese, pine nuts and sage **V**

#### **CARNE - 32**

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

## RACIONES GRANDES

### *for 2-3 ppl to share*

#### **CORDERO - 59**

Slow cooked lamb shoulder, crunchy greens, cherry tomato, goats curd, charred lemon, lamb gravy **GFO**

#### **MARISCADA - 75**

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

#### **POLLO CON PAPAS - 33**

Chargrilled spiced free range chicken, rustic potatoes, mojo picon, chimichurri **GF**

#### **COSTILLAS - 26**

Cape Grim glazed beef short rib, crunchy greens, mustard mash, beef jus **GF**

#### **CACHETE - 24**

Pedro ximenez braised beef cheek, roasted heritage baby carrots, sweet carrots purée **GF**

#### **SUQUET DE MARISCO - 24**

King prawns, mussels, clams, cherry tomato in a light cider and saffron sauce, crusty bread **GFO**

## POSTRES

### *desserts*

#### **TARTA DE SANTIAGO - 12**

Spanish traditional almond cake, blueberries ice cream **V GF**

#### **CHURROS - 12**

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

#### **CREMA CATALANA - 12**

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

#### **HELADO DEL DIA - 9**

Our homemade ice cream, please ask you waiter for daily selection **V GF**