

OLÉ

NEW YEAR'S EVE 2018

First seating: 5PM-8PM, Optional Set Menu \$89 with drinks

Second seating: 8:30PM 11:30PM, Set Menu \$99 with drinks

FOOD

Fresh shucked oysters, Finger lime dressing (df/gf)

Moreton bay bug, aged Jamon Iberico, Goat's curd mousse, Arrope dressing (GF, DF optional)

Popcorn seared yellowfin tuna, Avocado mousse, horseradish (GF, DF optional)

Bungalow free range pork "Solomillo", Roasted red grapes, crispy Sage, Pedro Ximenez Jus (GF/DF)

Duck & pork and plum terrine, compressed figs, sweet potatoes puree DF (contain nuts, gluten, garlic and onions)

Heirloom tomato salad, Goat's Curd, Pickled Spanish Onion, Baby basil (GF, DF optional)

Chocolate flan, Passion fruit Ice cream, Forest Berries Coulis
Baby Churros, Chocolate Sauce and Dulce de Leche (DF optional)

Or serve of sorbet for dairy free and gluten free desserts

Chupito de Orujo de la Casa

Dulces Navidenos

DRINKS PACKAGE

SANGRIA

Tinto or Blanco Sangria - By the Jug or Glass

WINE

Redbank Prosecco

Spanish Story Black Gamba Brut Cava - by the glass

La Maschera Pinot Grigio - by the glass

Running with The Bulls Tempranillo - by the glass

BEER

Estrella Damn

Cooper Light

NON-ALCOHOLIC

Virgin Sangria

Soft Drinks

Fruit Juice

FOR BOOKINGS, PHONE: 07 3846 1201 / www.olerestaurant.com.au

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