

OLÉ

FUNCTIONS PACKAGES

- THE -
SANGRIA BAR
at Ole Restaurant



APERITIVO

\$30pp

on arrival

ACEITUNAS

Warm, marinated Spanish Olives
V GF

tapas

JAMON IBERICO PATA NEGRA

Iberian ham, rich and nutty, served
with crusty bread, grated tomato
and garlic (18/24 months) **GFO**

CROQUETAS DEL DIA

Croquetas of the day

PATATAS BRAVAS

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

CALAMARES

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

PULPO

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

PINCHOS

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

FIESTA

\$45pp

on arrival

ACEITUNAS

Warm, marinated Spanish Olives
V GF

tapas

CALAMARES

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

CROQUETAS DEL DIA

Croquetas of the day

PINCHOS

Spiced grilled lamb skewers,
Ras el hanout yoghurt
GF

ALITAS

Fried, spicy chicken wings,
adobo dressing, chipotle aioli

raciones

CACHETE

Pedro Ximenez braised beef cheek,
roasted heritage baby carrots,
sweet carrots puree **GF**

PESCADO ASADO

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


ensaladas

PATATAS BRAVAS

Traditional Spiced potatoes,
chipotle aioli, bravas sauce **V GF**

VERDE

7 leaves salad, sweet mustard
house dressing
V GF





COMIDA

\$50pp

on arrival

ACEITUNAS

Warm, marinated Spanish Olives
V GF

CROQUETAS

Del Dia Croquetas of the day

CALAMARES

Crispy calamari, citrus salt,
garlic aioli GF

PINCHOS

Spiced grilled lamb skewers,
Ras el hanout yoghurt GF

CHICHARRONES

Fried pork belly, pumpkin puree,
burnt orange glaze, lime GF

ensaladas

PATATAS BRAVAS

Traditional spiced potatoes,
chipotle aioli, bravas cause GF V

ASADAS

Roasted seasonal vegetables, goat's
cheese, chickpeas, sweet mustard
dressing V GF

raciones

CARNE

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

CACHETE

Pedro Ximenez braised beef cheek,
roasted heritage baby carrots,
sweet carrots puree GF

COCA MALLORQUINA

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

GRANDE

\$55pp

on arrival

ACEITUNAS

Warm, marinated Spanish Olives
V GF

tapas

ACEITUNAS FRITAS

Deep fried crumbed olives stuffed
w/goats cheese V

JAMON IBERICO PATA

Negra Iberian ham, rich and nutty,
served with crusty bread, grated
tomato and garlic (14/36months)
GFO

CALAMARES

Crispy calamari, citrus salt,
garlic aioli GF

PULPO

Grilled octopus, chorizo, roasted
capsicum puree, lime dressing GF

TARTARE DE ATUN

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

raciones

CORDERO

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

COSTILLAS

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

ensaladas

PATATAS BRAVAS

Traditional spiced potatoes, chipotle
aioli, bravas sauce V GF

ASADAS

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





TAPAS Y PAELLA

\$55pp

on arrival

ACEITUNAS

Warm, marinated Spanish Olives
V GF

tapas

ACEITUNAS FRITAS

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

JAMON IBERICO PATA NEGRA

Iberian ham, rich and nutty, served
with crusty bread, grated tomato
and garlic (18/24 months) **GFO**

CROQUETAS DEL DIA

Croquetas of the day

TARTARE DE ATUN

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

PULPO

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

CHICHARRONES

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

paella

VERDURAS

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

POLLO

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

ensalada

VERDE

7 leaves salad, sweet mustard
house dressing
V GF

ADD TO YOUR FIESTA

add tapas

**PAN CON TOMATE Y ACEITE
DE OLIVIA - 1.5 PP**

ACEITUNAS - 3PP

PULPO CON CHORIZO - 4PP

ALITAS - 3.75PP

OSTRAS - 3.75PP

GAMBAS - 3.75PP

PINCHO DE CORDERO - 3.75PP

ASADAS - 3.75PP

VERDURITAS - 3.5PP

PAELLA DE MARISCO - 5PP

PAELLA DE POLLO - 4.5PP

add dessert

CHURROS - 3PP

CREMA CATALANA - 4PP





CLASSICO BEVERAGE PACKAGE

jugs of red or white wine sangria

OLÉ BLANCO

Seasonal White Wine WA

OLÉ TINTO

Seasonal Red Wine WA

AMBAR ESPECIAL

Zaragoza ESP

COOPERS PREMIUM LIGHT

SA

SOFT DRINK OR JUICE

2 HOURS - 40PP

3 HOURS - 45PP

GRANDE BEVERAGE PACKAGE

jugs of red or white wine sangria

SPANISH STORY BLACK GAMBA

Brut Cava, Urnuela ESP

OLÉ BLANCO

Seasonal White Wine WA

LA MASCHERA

Pinot Gris, Limestone coast SA

OLÉ TINTO

Seasonal Red Wine WA

TORRES GRAN SANGRE DE TORRA

Garnacha, Penedes ESP

AMBAR ESPECIAL

Zaragoza ESP

COOPERS PREMIUM LIGHT

SA

CORONA

Mexico City MEXICO

SOFT DRINK OR JUICE

2 HOURS - 45PP

3 HOURS - 50PP





CONTACT US

PHONE
07 3846 1201

WEBSITE
WWW.OLERESTAURANT.COM.AU

EMAIL
INFO@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.

LIVE ENTERTAINMENT

LIVE FLAMENCO GUITARIST PERFORMS EVERY THURSDAY AND FRIDAY EVENING.

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.

 **OLÉ SPANISH RESTAURANT**

 **@OLÉRESTAURANT**

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