



OLÉ

SET MENU

- THE -
SANGRIA BAR
at Ole Restaurant



APERITIVO

\$35pp

On Arrival

ACEITUNAS

Warm, marinated Spanish Olives
V GF

Tapas

JAMON SERRANO MOUNTAIN HAM

Sweet and soft. Served with crusty bread, grated tomaro and garlic (Aged 12/18Months) **GFO**

CROQUETAS DEL DIA

Croquetas of the day

PATATAS BRAVAS

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

CALAMARES

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

PAN FRIED CHORIZO

Guindillas, piquillo peppers, parsley, crusty bread

PINCHOS

Spiced lamb skewers with garbanzo puree **GF**

ADD CORDERO + 7.5PP

Slow cooked lamb shoulder

GRANDE

\$55pp

On arrival

ACEITUNAS

Warm, marinated Spanish Olives
V GF

Tapas

MANCHEGO FRITAS

Deep fried crumbed manchego, chipotle aioli

JAMON SERRANO MOUNTAIN HAM

Sweet and soft. Served with crusty bread, grated tomaro and garlic (Aged 12/18Months) **GFO**

CALAMARES

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

PAN FRIED CHORIZO

Guindillas, piquillo peppers, parsley, crusty bread

CEVICHE DEL DIA

Fresh fish ceviche, please ask your waiter for today's special **GFO**

Raciones

CORDERO

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

POLLO CON PAPPAS

Chargrilled whole chicken, rustic potatoes, white bean puree, chimichurri **GF, DF**

Ensaladas

PATATAS BRAVAS

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

ESCALIVADA

Grilled vegetables, goat's cheese and house 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/goat's cheese **V**

JAMON SERRANO MOUNTAIN HAM

Sweet and soft. Served with crusty
bread, grated tomato and garlic
(Aged 12/18Months) **GFO**

CROQUETAS DEL DIA

Croquetas of the day

CEVICHE DEL DIA

Fresh fish ceviche, please ask your
waiter for today's special **GFO**

PAN FRIED CHORIZO

Guindillas, piquillo peppers, parsley,
crusty bread

CABRA

Baked goat's cheese, romesco sauce,
roasted pine nuts, crusty bread **V**

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 - 1.5 PP

Crusty bread served with grated
tomatoe and garlic **DF GFO**

ACEITUNAS FRITAS - 3PP

Deep fried crumbed olives stuffed
with goat's cheese

MANCHEGO FRITAS

Deep fried crumbed manchego,
chipotle aioli

PULPO CON CHORIZO - 5PP

Grilled octopus, chorizo, potato, fresh
herbs, garbanzo puree **DF GF**

ALITAS - 3.75PP

Fried chicken wings, chermoula
dressing, chipotle aioli **DF**

OSTRAS - 3.75PP

Freshly shucked oysters, chardonnay
vinegar, fish roe **DF GF**

GAMBAS - 3.75PP

Grilled king prawns **DF GF**

PINCHOS

Spiced lamb skewers with garbanzo
puree **GF DFO**

ENSALADA - 3.75PP

Orange and fennel salad, goat's
cheese, flaked almonds **GF DFO**

VERDURAS - 3.75PP

Seasonal grilled vegetables,
goat's cheese, house dressing **GF**
DFO

PAELLA DE MARISCO - 5PP

Traditional seafood Paella **GF**
DFO

PAELLA DE POLLO - 4.5PP

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

CORDERO - 7.5PP

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

add Dessert

CHURROS - 3PP

Spanish donuts, cinnamon sugar,
chocolate sauce

CHOCOLATE CREMA CATALANA - 4PP

cold set custard with fresh berries
and ice-cream



CLASSICO BEVERAGE PACKAGE

Jugs of Red or White Sangria

OLÉ BLANCO

Seasonal White Wine, WA

OLÉ TINTO

Seasonal Red Wine, WA

ESTRELLA GALICIA

Galicia, ESP

OLE LAGER

OLE PALE ALE

JAMES BOAGS LIGHT

Tasmania

SOFT DRINK OR JUICE

2 HOURS - 40PP

3 HOURS - 45PP

GRANDE BEVERAGE PACKAGE

Jugs of Red or White Sangria

LONIA CAVA

Cava Penedes, ESP

OLÉ BLANCO

Seasonal White Wine, WA

VINA SAN JUAN

White Blend, La Mancha, ESP

OLÉ TINTO

Seasonal Red Wine, WA

RUNNING WITH BULLS

Tempranillo, Barossa, SA

OLE LAGER

OLE PALE ALE

JAMES BOAGS LIGHT

Tasmania

CORONA

Mexico City, Mexico

ESTRELLA GALICIA

Galicia, ESP

SOFT DRINK OR JUICE

2 HOURS - 45PP

3 HOURS - 50PP







CONTACT US

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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. WHOLE VENUE HIRE ALSO AVAILABLE.

LIVE ENTERTAINMENT

FLAMENCO DANCERS, MUSICIANS AND SINGERS CAN BE HIRED AT ADDITIONAL COST FOR YOUR SPECIAL OCCASION. PLEASE ASK OUR FUNCTIONS MANAGER FOR DETAILS AND AVAILABILITY.

LIVE MUSIC PERFORMANCES AVAILABLE WEEKLY.
VIEW WWW.OLERESTAURANT.COM.AU FOR MORE INFO.

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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