

- THE -  
**SANGRIA BAR**  
*at Ole Restaurant*

f OLE SANGRIA BAR  
 @OLESANGRIABAR  
 @OLESANGRIABAR



**JAMON**

**SURTIDO**

Jamón serrano, manchego, San Simon, sobrasada, white anchovies, marinated olives, guindillas, crusty bread  
 - 32 -

**JAMÓN SERRANO**

Mountain ham, sweet and soft (40 gr)  
 - 16 -

**JAMÓN IBERICO**

Pata negra, Iberian ham, rich and nutty (40 gr)  
 - 18 -

**PALETA IBERICO DE BELLOTA**

Acorn-fed iberian ham, minimum 2 years maturation (40 gr)  
 - 22 -

**TAPAS**

**ALMENDRAS ESPECIADAS**

Spiced almonds V GF  
 - 5 -

**ACEITUNAS**

Marinated Spanish olives GF V  
 - 6 -

**PAN Y ACEITE DE OLIVA**

Fresh bread w/ Olé extra virgin olive oil V  
 - 8 -

**BOQUERONES**

White anchovies, shallot, chilli, crispy bread  
 - 8 -

**ACEITUNAS FRITAS**

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

**PATATAS BRAVAS**

Crispy spiced potatoes GF V  
 - 9 -

**PAN CON TOMATE Y JAMÓN**

Grilled sourdough rubbed w/ tomato and garlic, jamón (3)  
 - 12 -

**CROQUETAS DEL DÍA**

Croquetas of the day (4)  
 - 12 -

**TORTILLA ESPAÑOLA**

Potato and onion tortilla w/ bread V  
 - 12 -

**BUÑUELOS DE QUESO**

Manchego cheese fritters, mojo picon V  
 - 12 -

**ANCHOVETA Y QUESO AZUL**

Anchovy, blue cheese and mint on toast  
 - 12 -

**SETAS**

Sautéed mushrooms, soft egg, porcini cream, Mahon cheese V GF  
 - 14 -

**OSTRAS**

Freshly shucked oysters, Pedro Ximénez vinegar, chives GF  
 - 15 -

**BRANDADA DE BACALAO**

Salt Cod brandade, black olive, parsley, bread  
 - 15 -

**PINCHO DE CORDERO**

Spiced lamb skewers, yoghurt GF  
 - 15 -

**ALITAS**

Fried, spiced chicken wings, adobo dressing  
 - 15 -

**CALAMARES**

Crisp calamari, fennel salt, alioli  
 - 16 -

**PULPO CON CHORIZO**

Grilled octopus, potato purée, chorizo, fresh herbs, smoked paprika vinaigrette GF  
 - 16 -

**GAMBAS**

Grilled Qld prawns, morcilla, parsnip purée, lemon dressing  
 - 17 -

**RACIONES**

12PM-LATE

RACIÓN - SLIGHTLY MORE SUBSTANTIAL PLATES TO SHARE

**PESCADO**

Pan fried Barramundi, potato, fennel, tomato, saffron and lemon sauce GF  
 - 25 -

**COCA MALLORQUINA**

Majorcan flatbread, smoked tomato relish, goats cheese, chilli, fresh herbs V  
 - 22 -

**VIENTRE DE CERDO**

Crispy skin pork belly, morcilla, pumpkin, muscatels, sage and pine nut dressing GF  
 - 25 -

**SUQUET**

King prawns, clams, mussels and cherry tomatoes in a light saffron stock  
 - 26 -

**POLLO ASADO**

Roasted chicken breast, confit leg croqueta, spiced piperada, zucchini  
 - 24 -

**RACIONES GRANDES**  
 FOR 2 OR 3 PEOPLE TO SHARE

**CORDERO**

Slow cooked lamb shoulder, seasonal vegetables, goat's cheese, charred lemon, lamb gravy GF  
 - 56 -

**MARISCADA**

Daily selection of fresh seafood, patatas bravas, green salad  
 - 75 -

**COSTILLAS DE TERNERA**

Pedro Ximenez braised beef short ribs, horseradish, beetroot, glazed shallots, creamed potato  
 - 58 -

**PAELLA**

FOR 2 OR 3 PEOPLE TO SHARE

**DE MARISCO**

Prawns, squid, mussels, clams and saffron rice GF  
 - 47 -

**DE POLLO**

Chicken, chorizo, mushroom, morcilla, tomato and saffron rice GF  
 - 45 -

**DE VERDURAS**

Mushroom, artichoke, cannellini beans, green peas, capsicum and saffron rice GF V  
 - 43 -

**ADICIONES**

**PATATAS**

Creamed potato, Manchego, spring onion  
 - 10 -

**ASADAS**

Roast seasonal vegetables, goat's cheese, chickpeas, sweet mustard dressing GF V  
 - 12 -

**VERDURAS**

Steamed winter greens, pinenuts, muscatels, sage butter V  
 - 12 -

**VERDE**

Salad leaves, house dressing GF V  
 - 8 -

**POSTRES**

**MILHOJAS**

Glazed filo pastry, chocolate cream, strawberries  
 - 12 -

**CHURROS**

Spanish donuts, cinnamon with warm chocolate or dulce de leche  
 - 12 -

**CREMA CATALANA**

Traditional cold set Spanish custard GF  
 - 13 -

**TARTA DE MANZANA**

Apple tarta, vanilla ice-cream  
 - 12 -

**SELECCIÓN DE HELADOS**

Selection of ice creams and sorbets (see waiter for selection) GF  
 - 9.5 -

\*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 OTHER -

**CASCADE PREMIUM LIGHT 2.9%**  
Tasmania  
- 7 -

**ROGERS 3.5%**  
Fremantle  
- 7.5 -

**LITTLE CREATURES PALE ALE**  
Fremantle (568 ml)  
- 15 -

**JAMES BOAGS PREMIUM LAGER**  
Tasmania  
- 8 -

**STONE & WOOD PACIFIC ALE**  
Byron Bay  
- 9 -

**STONE & WOOD  
GREEN COAST LAGER**  
Byron Bay  
- 9 -

**STONE & WOOD JASPER ALE**  
Byron Bay  
- 9 -

**28 PALE ALE - BURLEIGH  
BREWING CO**  
Gold Coast  
- 9 -

**DOSS BLOCKOS PALE LAGER**  
Victoria  
- 9 -

**MONTEITH'S BLACK BEER**  
Greymouth NZ  
- 9 -

**CORONA**  
Mexico City  
- 8.5 -

**BROOKVALE GINGER BEER**  
Manly (500 ml)  
- 15 -

## - SIDRA CIDER -

**ON TAP - MONTEITH'S  
CRUSHED APPLE**  
Greymouth NZ (330ml)  
- 8 -

**MONTEITH'S PEAR CIDER**  
Greymouth NZ  
- 9 -



## - CERVEZA SPAIN -

**ON TAP - OLE SPANISH LAGER**  
AUS (330 ml)  
- 7 -

Lager style, clear pale golden with a good sized white head. Nose is grain, cereals, straw, faint citrus.

**AMBAR ESPECIAL**  
Zaragoza ESP  
- 8.5 -

Amber in colour due to half-roasted malts during fermentation, with a unique bitterness and roundness to the palate.

**ESTRELLA DAMM**  
Barcelona ESP  
- 8.5 -

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.

**ESTRELLA DAMM INEDIT**  
Barcelona ESP (750 ml)  
- 20.5 -

Created by the legendary Ferran Adria of el Bulli, designed specifically to drink with interesting foods.

**MORITZ**  
Barcelona ESP  
- 9 -

Light gold colour, hints of creaminess and golden barley with a crisp bitterness.

**AMBAR 1900 PALE ALE**  
Zaragoza ESP  
- 9 -

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  
- 9 -

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  
- 9 -

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  
- 9.5 -

Gold colour with a good sized, frothy, white head. Perfumed caramel aroma with metallic notes.

**AMBAR NEGRA**  
Zaragoza ESP  
- 9 -

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.

## - SPARKLING ESPUMOSO -

**N/V SIDRA LAGAR DE CAMIN**  
Asturias ESP (750ml)  
- 32 -

**LONIA CAVA**  
Parellada Macabeo Xarel-Lo NV  
Penedés ESP  
- 10 ( GL ) 42 ( B ) -

**NV VEUVE AMBAL  
BLANC DE BLANCS**  
Brut NV Beaune Burgundy FRA  
- 43 -

**NINTH ISLAND**  
Brut NV Tamar Valley TAS  
- 12 ( GL ) 54 ( B ) -

**POL ROGER**  
Brut NV Epernay FRA  
- 105 -

## - WHITE BLANCO -

**OLÉ 'BLANCO'**  
Sauvignon Blanc 2013 Mt Barker WA  
- 8 ( GL ) 36 ( B ) -

**JIM BARRY 'LODGE HILL'**  
Riesling 2015 Watervale Clare Valley SA  
- 9 ( GL ) 39 ( B ) -

**TORRES 'VIÑA ESMERALDA'**  
Gewurtztraminer Moscatel 2014 Penedés ESP  
- 8 ( GL ) 36 ( B ) -

**LOS HERMANOS**  
Saludo al Txakoli 2013 King Valley VIC  
- 49 -

**OPAWA**  
Sauvignon Blanc 2015 Marlborough NZ  
- 10 ( GL ) 41 ( B ) -

**ST CLAIR RESERVE**  
Sauvignon Blanc 2014 Marlborough NZ  
- 67 -

**VASSE FELIX**  
Sauvignon Blanc Semillon 2015 Margaret River WA  
- 11 ( GL ) 49 ( B ) -

**ABELLIO**  
Albarino 2013 Rías Baixas ESP  
- 11 ( GL ) 48 ( B ) -

**LA MASCHERA**  
Pinot Grigio 2015 Limestone Coast SA  
- 10 ( GL ) 44 ( B ) -

**RED CLAW**  
Chardonnay 2014 Mornington Pen VIC  
- 12 ( GL ) 52 ( B ) -

**TARRAWARRA ESTATE**  
Reserve Chardonnay 2013 Yarra Valley VIC  
- 82 -

## - PINK ROSADO -

**VINACEOUS 'SALOME'**  
Rose Tempranillo 2015 Western Australia  
- 9 ( GL ) 39 ( B ) -

**TORRES 'ROSE DE CASTA'**  
Grenache Carignan 2014 Penedés ESP  
- 36 -

**SIERRA CANTABRIA**  
Rosado 2014 Rioja ESP  
- 42 -

## - RED TINTO -

**OLÉ 'TINTO'**  
Tempranillo Blend 2013 Mt Barker WA  
- 8 ( GL ) 36 ( B ) -

**RED CLAW**  
Pinot Noir 2015 Mornington Pen VIC  
- 53 -

**TWO PADDOCKS 'PICNIC'**  
Pinot Noir 2014 Central Otago NZ  
- 63 -

**PENCARROW**  
Pinot Noir 2013 Martinborough NZ  
- 11 ( GL ) 49 ( B ) -

**CASTILLO LABASTIDA  
'MADURADO'**  
Tempranillo 2014 Rioja ESP  
- 39 -

**FIRST DROP 'MATADOR'**  
Garnacha 2014 Barossa Valley SA  
- 12 ( GL ) 55 ( B ) -

**RUNNING WITH BULLS**  
Tempranillo 2014 Barossa Valley SA  
- 9 ( GL ) 40 ( B ) -

**LOPEZ CRISTOBAL 'ROBLE'**  
Tempranillo 2014 Ribera del Duero ESP  
- 11 ( GL ) 51 ( B ) -

**PATROCINIO 'ZINIO' CRIANZA**  
Tempranillo 2012 Rioja ESP  
- 52 -

**VILLACAMPA 'ROBLE'**  
Tempranillo 2013 Ribera del Duero ESP  
- 53 -

**BODEGAS VALDEMAR CRIANZA**  
Tempranillo 2010 Rioja ESP  
- 69 -

**CAKE WINES**  
Cabernet Sauvignon 2014  
Limestone Coast SA  
- 9 ( GL ) 40 ( B ) -

**LANGMEIL 'BLACKSMITH'**  
Cabernet Sauvignon 2013  
Barossa Valley SA  
- 55 -

**BODEGA CASTAÑO HECULA**  
Monastrell 2010 Yecla ESP  
- 9 ( GL ) 42 ( B ) -

**O'LEARY WALKER**  
Shiraz 2013 Clare Valley SA  
- 11 ( GL ) 49 ( B ) -

**YALUMBA HAND PICKED**  
Shiraz Viognier 2012 Eden Valley SA  
- 69 -

**LEEWIN ESTATE**  
Shiraz 2012 Margaret River WA  
- 76 -

**RUSDEN 'RIPPER CREEK'**  
Shiraz Cabernet 2011 Barossa Valley SA  
- 13 ( GL ) 59 ( B ) -

## - DESSERT -

**BODEGAS JORGE ORDONEZ**  
Moscatel 375ml 2010 Malaga SP  
- 12 ( GL ) 48 ( B ) -



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