

OLÉ

f OLE SPANISH RESTAURANT
@OLERESTAURANT
OLERESTAURANT



JAMON

SURTIDO

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

JAMÓN SERRANO

Mountain ham, sweet and soft (40 gr), served with crusty bread, grated tomato and garlic
- 16 -

JAMÓN IBERICO

Pata negra, Iberian ham, rich and nutty (40 gr), served with crusty bread, grated tomato and garlic
- 18 -

PALETA IBERICO DE BELLOTA

Acorn-fed Iberian ham, minimum 2 years maturation (40 gr), served with crusty bread, grated tomato and garlic
- 22 -

TAPAS

PAN CON TOMATE Y ACEITE DE OLIVA
Fresh bread w/grated tomato and Ole extra virgin olive oil V
- 8 -

ALMENDRAS ESPECIADAS

Spiced almonds V GF
- 5 -

ACEITUNAS

Marinated Spanish olives GF V
- 6 -

ACEITUNAS FRITAS

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

OSTRAS

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

BOQUERONES

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

TARTARE DE ATUN

Tuna tartare, fresh tomato salsa, chives, crème fraiche, crispy bread GF
- 15 -

PATATAS BRAVAS

Crispy spiced potatoes GF V
- 9 -

CROQUETAS DEL DÍA

Croquetas of the day (4)
- 12 -

ANCHOVETA Y QUESO AZUL

Anchovy, blue cheese and mint on toast
- 12 -

PULPO CON CHORIZO

Grilled octopus, chickpea puree, chorizo, fresh herbs, chilli vinaigrette GF
- 16 -

SETAS

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

ALBONDIGAS

Beef and chorizo meatballs, tomato sauce, manchego, crusty bread
- 17 -

PINCHO DE CORDERO

Spiced lamb skewers, yoghurt GF
- 15 -

ALITAS

Fried, spiced chicken wings, adobo dressing
- 15 -

CALAMARES

Crisp calamari, fennel salt, alioli
- 16 -

TORTILLA ESPAÑOLA

Potato and onion tortilla, grated tomato w/ bread V
- 12 -
Add Jamón + 6

CERDO CRUJIENTE

Crispy skin pork belly, apple puree, mint and celeriac remoulade GF
- 15 -

RACIONES

12PM-LATE

RACIÓN - SLIGHTLY MORE SUBSTANTIAL PLATES TO SHARE

PESCADO ASADO

Crispy skin salmon, pickled baby beetroot, fennel and saffron purée GF
- 27 -

COCA MALLORQUINA

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

EL PUERCO

Free range pork cutlet stuffed with manchego, onion relish, thyme chat potatoes
- 26 -

SUQUET

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

CARNE

300g grain fed rib eye, sautéed mushrooms, glazed shallots, horseradish, jus
- 29 -

RACIONES GRANDES

FOR 2 OR 3 PEOPLE TO SHARE

POLLO

Jamon stuffed spatchcock, piperada, steamed greens, mojo verde GF
- 45 -

CORDERO

Slow cooked lamb shoulder, seasonal vegetables, goats cheese, charred lemon, lamb gravy GF
- 56 -

MARISCADA

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

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, green vegetables, green peas, capsicum and saffron rice GF V
- 43 -

ADICIONES

HUEVOS ROTOS

Crushed roast potatoes, Jamón, soft egg
- 12 -

ASADAS

Roast seasonal vegetables, goats cheese, chickpeas, sweet mustard dressing GF V
- 12 -

VERDURITAS

Streamed greens, romesco sauce, goats curd, flaked almonds V
- 15 -

VERDE

Salad leaves, house dressing GF V
- 8 -

POSTRES

BIZCOCHO DE CHOCOLATE

Chocolate flan, raspberry ice cream
- 13 -

CHURROS

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

CREMA CATALANA

Traditional cold set Spanish custard. vanilla cream, berries GF
- 13 -

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 -

COOPERS PREMIUM LIGHT
South Australia
- 7 -

ROGERS 3.5%
Fremantle
- 7.5 -

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

JAMES BOAGS PREMIUM LAGER
Tasmania
- 8 -

YENDA HELL: HELLES LAGER
Yenda NSW
- 8 -

YENDA PALE ALE
Yenda NSW
- 9 -

YENDA IPA
Yenda NSW
- 8 -

STONE & WOOD PACIFIC ALE
Byron Bay
- 9 -

STONE & WOOD JASPER ALE
Byron Bay
- 9 -

BROOKLYN LAGER
Brooklyn USA
- 10 -

CORONA
Mexico City
- 8.5 -

BROOKVALE GINGER BEER
Manly (500 ml)
- 15 -

- SIDRA CIDER -

ON TAP - PRESSMAN'S APPLE CIDER
Goulburn Valley VIC
- 9 -

REKORDERLIG STRAWBERRY & LIME CIDER
Sweden
- 10 -



- 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.

MAHOU CINCO ESTRELLAS
Madrid ESP
- 9 -

Golden pale lager, similar to a pilsner in style. A smooth flavour of grains and malt with a slight finish of citrus and hops. Light and refreshing.

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 -

'LADY OF SPAIN'
Brut Cava, Penedés ESP
- 12 (GL) 55 (B) -

JANSZ PREMIUM CUVEE
Pipers River TAS
- 14 (GL) 58 (B) -

PIERRE GIMONNET & FILS BRUT
Cote des Blancs FRA
- 96 -

- WHITE BLANCO -

OLÉ BLANCO
Seasonal White 2013 WA
- 8 (GL) 36 (B) -

HEGGIES
Riesling 2016 Eden Valley SA
- 12 (GL) 52 (B) -

CHRISTOBEL'S
Moscato 2016 SA
- 9 (GL) 38 (B) -

SAINT CLAIRE
Sauvignon Blanc 2016 Marlborough NZ
- 12 (GL) 48 (B) -

TE TERA
Sauvignon Blanc 2016 Martinborough
- 52 -

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

MARQUES DE IRUN
Verdejo 2014 Rueda ESP
- 12 (GL) 48 (B) -

LA MASCHERA
Pinot Grigio 2016 Limestone Coast SA
- 10 (GL) 42 (B) -

VINA SAN JUAN
Chardonnay, Verdejo, Viura 2014 ESP
- 9 (GL) 38 (B) -

REDBANK SUNDAY MORNING
Pinot Gris 2016 King Valley VIC
- 11 (GL) 46 (B) -

LA CANA
Albarino 2012 Rias Baixas ESP
- 14 (GL) 58 (B) -

HILL-SMITH ESTATE
Chardonnay 2015 Adelaide Hills SA
- 56 -

WEST CAPE HOWE 'OLD SCHOOL'
Chardonnay 2016 Margaret River WA
- 10 (GL) 44 (B) -

- PINK ROSADO -

CASTANO VINO ROSADO
Rosé 2015 Yelca D.O.
- 12 (GL) 55 (B) -

CONDE VALDEMAR
Rosé 2015 Roija ESP
- 9 (GL) 38 (B) -

CHAFFEY BROS. 'NOT YOUR GRANDMA'S ROSÉ'
Rose 2016 Barossa SA
- 44 -

- RED TINTO -

OLÉ TINTO
Seasonal Red 2013 WA
- 8 (GL) 36 (B) -

VINA SAN JUAN
Tempranillo, Syrah, Merlot
- 8 (GL) 36 (B) -

TARRAWARRA ESTATE
Pinot Noir 2014 Yarra Valley VIC
- 58 -

DALRYMPLE
Pinot Noir 2015 Pipers River TAS
- 65 -

PENCARROW
Pinot Noir 2014 Martinborough NZ
- 12 (GL) 49 (B) -

TORRES 'ATRIUM'
Merlot, Penedes ESP
- 10 (GL) 46 (B) -

CASTANO HECULA
Monastrell 2010 Yecula ESP
- 12 (GL) 48 (B) -

RUNNING WITH BULLS
Tempranillo 2015 Barossa Valley SA
- 11 (GL) 42 (B) -

CASTANO MOLINO LOCO
Monastrell 2014 Yecula ESP
- 40 -

VILLACAMPA 'ROBLE'
Tempranillo 2013 Ribera del Duero ESP
- 13 (GL) 53 (B) -

VALDEMORADA
Roija Tempranillo 2013 Roija ESP
- 40 -

CASTANO HECULA
Monastrell 2010 Yecula ESP
- 40 -

WIRRA WIRRA CHURCH BLOCK
2014 McLaren Vale SA
- 12 (GL) 48 (B) -

HAYSHED HILL
Cabernet Sauvignon 2014 Margaret River WA
- 58 -

YALUMBA 'TRIANGLE BLOCK'
Shiraz 2012 Barossa SA
- 10 (GL) 44 (B) -

JIM BARRY LODGE HILL
Shiraz 2014 CLARE VALLEY SA
- 48 -

LANGMEIL 'VALLEY FLOOR'
Shiraz 2014 Barossa SA
- 14 (GL) 58 (B) -

- DESSERT & SHERRY -

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

LUSTAU MANZANILLA 'PAPIRUSA'
Jerez ESP
- 9 (GL) -

VALDESPINO 'EL CANDADO' PEDRO XIMENEZ
Jerez ESP
- 10 (GL) -



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