

OLÉ

VALENTINES DAY MENU 2019 \$80 PER PERSON / FIVE COURSE SET MENU

DRINK ON ARRIVAL / (choice of)

- Glass Spanish Story Black Gamba Brut Cava
 - Glass Ole Bianco
 - Glass Ole Tinto
- Glass Bodegas Conde Valdemar Rioja
 - Glass Ole Lager

FIVE COURSE MENU /

OSTRAS.

FRESHLY SHUCKED OYSTERS SERVED WITH PICADILLO DRESSING.

EL PUERQUITO.

CRISPY SKIN SLICED PORK BELLY SERVE WITH COMPRESSED FIGS, RED WINE GLAZE,
ROASTED PEARS.

CARNE Y HONGOS.

BEEF TENDERLOIN (FROM DARLING DOWNS) SERVED WITH 4 TYPES OF PAN-FRIED
MUSHROOMS WITH A MIXED HERB BUTTER

ENSALADA DE HINOJO.

SHAVED FENNEL, RADICCHIO AND BURNT ORANGE SALAD.

MOUSSE DE CHOCOLATE.

CHOCOLATE MOUSSE, CARAMEL HAZEL NUTS, WHITE CHOCOLATE AND
RASPBERRY SHARDS, AND CANDY CITRUS.

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