

SET MENUS

FOR THE TABLE

DEGUSTACIÓN - 65PP (MIN 2 PPL)

PAN CON TOMATE crusty bread, tomato, garlic, olive oil VE, GFO
+ *jamón serrano reserva 5.5pp*

CROQUETAS DEL DÍA croquetas of the day

ALBONDIGAS beef & pork meatballs, brava sauce, manchego GFO, DFO

COLIFLOR FRITA fried cauliflower tossed in a spicy garlic & paprika dressing,
yogur de romero V, VEO, LG, DFO

TOMAHAWK DE CERDO grilled almond-fed pork chop w/ heirloom carrots,
local honey & morcilla + oat crumble, malbec jus GFO, DF

PATATAS BRAVAS traditional potatoes, brava sauce, aioli V, LG, DF

ENSALADA VERDE mixed leaf salad, house dressing VE, GF, DF

+ *CHURROS 5PP*

FESTIVAL - 85PP (MIN 2 PPL)

JAMÓN SERRANO RESERVA Muñoz Rojo Serrano ham,
crusty bread, tomato, garlic, olive oil GFO, DF

CROQUETAS DEL DÍA croquetas of the day

WAGYU CECINA thinly sliced air dried wagyu, cantabrian tuna mayo,
fried capers & chives GF, DF

TORTILLA DE PATATAS our famous spanish omelette, crusty bread,
tomato, olive oil V, GFO, DF

TORREZNOS crispy pork belly w/ seville orange glaze,
crushed green olives LG, DF

MIXTA PAELLA chicken, king prawns & chorizo, green peas,
cherry tomato, pimientos, saffron rice GF, DF

BROCCOLINI CON ROMESCO grilled broccolini, romesco sauce,
crushed pistachio VE, GFO, DF

+ *CHURROS 5PP*

OLÉ

OLÉ MENU

ALEMRE
HOSPITALITY GROUP



Olé Restaurant is part of the Alemré Hospitality Group.
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TABLAS DE IBÉRICOS BOARDS

PAN CON TOMATE - 14
crusty bread, tomato, garlic,
olive oil
VE, GFO

**JAMÓN SERRANO
RESERVA - 23**
muñoz rojo serrano ham,
crusty bread, tomato,
garlic, olive oil
GFO, DF

CABRA - 21
baked goat cheese, sobrasada
de mallorca, crispy bread
VO, GFO

TABLA DE QUESOS - 35
selection of spanish cheeses,
quince, fruit, guindillas,
crispy bread
V, GFO

TABLA DE SURTIDOS - 67
house selection of cured meats,
spanish cheeses, guindillas,
olives, quince, fruit, crusty
bread, tomato, garlic, olive oil
GFO

DF - Dairy free
DFO - Dairy free option
GF - Gluten free
GFO - Gluten free option/bread available
LG - Low gluten
V - Vegetarian
VO - Vegetarian option
VE - Vegan
Please notify our staff of any dietary requirements
15% surcharge applies on public holidays
10% surcharge applies on Sundays

APERITIVO SNACKS AND SHARING

ACEITUNAS ALIÑADAS - 12
marinated mixed olives from
mount zero
VE, GF, DF

OSTRAS - 36/70
pacific oysters (6/12) w/ cava
vinegar, salmon roe,
olive oil, chives
GF, DF

PATATAS BRAVAS - 13
traditional potatoes,
brava sauce, aioli
V, VEO, LG, DF

WAGYU CECINA - 21
thinly sliced air dried wagyu,
cantabrian tuna mayo,
fried capers & chives
GF, DF

COLIFLOR FRITA - 16
fried cauliflower tossed in a
spicy garlic & paprika
dressing, yogur de romero
V, VEO, LG, DFO

TORTILLA DE PATATAS - 20
our famous spanish omelette,
crusty bread, tomato, olive oil
V, GFO, DF
+ jamón serrano reserva 12

CROQUETAS DEL DÍA - 17
croquetas of the day, please
ask your waiter for today's
special

PINCHO CORDERO - 21
grilled lamb skewers
w/ smoked paprika &
chimichurri
GF, DF

TAPAS SMALL PLATES TO SHARE

ANCHOA CON TOMATE - 15
white anchovies, heirloom
tomato, capers, 40 year gran
reserva sherry vinegar
GF, DF
w/ crispy bread GFO +3

CALAMARES - 22
calamari, fennel salt, aioli
LG, DF

ALBONDIGAS - 23
beef & pork meatballs, brava
sauce, manchego, crusty bread
GFO, DFO

TORREZNOS - 25
crispy pork belly
w/ seville orange glaze,
crushed green olives
LG, DF

PULPO - 33
char grilled octopus,
w/ pan roasted potatoes,
mojo rojo, cuttlefish ink aioli,
fresh lemon
GF, DF

SETAS - 19
pan roasted mushrooms,
confit garlic, cultured black
truffle butter, manchego
V, VEO, GF, DFO

CHORIZO A LA BRASA - 20
grilled semi - curado chorizo,
pimientos, guindillas,
grilled bread
GFO, DF

PRINCIPALES LARGER PLATES

COCA DE RECAPTE - 31
house made catalan
flat bread, caramelised onion,
sobrasada, goat cheese
+ black olive crumb
VO, VEO, DFO

PESCADO - 37
roasted barramundi,
caramelised fennel, saffron
infused bone sauce, king oyster
mushroom, fresh lemon
GF, DF

POLLO A LA PLANCHA - 39
grilled half chicken, mojo rojo,
confit eggplant, ras el hanout,
walnuts
GF, DF

TOMAHAWK DE CERDO - 49
grilled almond-fed pork chop
w/ heirloom carrots, local
honey & morcilla + oat crumble,
malbec jus
GFO, DF

EL BISTEC - 57
chargrilled 350g grain fed
Sirloin w/ wild mushrooms
& rioja jus
GF, DF

CORDERO ASADO - 85
whole lamb shoulder slow
roasted & served with grilled
lemon & pan juices
GF, DFO

PAELLAS FOR 2-3 PPL TO SHARE

MARISCO - 61
king prawns, calamari, mussels,
green peas, cherry tomato,
pimientos, saffron rice
GF, DF

POLLO - 54
chicken, semi-curado chorizo,
mushrooms, green peas,
cherry tomato, pimientos,
saffron rice
GF, DF

VERDURAS - 50
mushrooms, asparagus,
artichokes, broccolini,
green peas, cherry tomato,
pimientos, saffron rice
VE, GF, DF

MIXTA - 67
chicken, king prawns &
semi-curado chorizo, green
peas, cherry tomato, saffron rice
GF, DF

ACOMPAÑAMIENTOS SIDES

CRUSHED POTATOES - 12
fried and tossed with
cheremoula
VE, LG

**BROCCOLINI
CON ROMESCO - 13**
grilled broccolini, romesco
sauce, crushed pistachio
VE, GFO, DF

ENSALADA VERDE - 11
mixed leaf salad,
house dressing
VE, GF, DF

CHIPS - 13
smoked paprika salt, aioli
V, VEO, LG, DF

MÁS TAPAS Y SANGRÍA

SATURDAY AND SUNDAY

**\$90 PER
PERSON**



**2 HOUR
SEATING**

BOOKINGS FROM 11:30AM

Six Course Set Menu and Two Hours of free flow drinks including
Sangria, Frozen Tromba Watermelon & Coconut
Margarita and Estrella Damm Beer.

Not available public holidays

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