



# OLÉ

## TABLAS DE IBÉRICOS BOARDS

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### **PAN CON TOMATE - 14**

crusty bread, tomato, roasted garlic, olive oil - VE, GFO  
*+ goats curd 7*

### **JAMÓN SERRANO RESERVA - 23**

muñoz rojo serrano ham, crusty bread, tomato,  
roasted 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 and cheeses, guindillas,  
olives, quince, fruit, crusty bread, tomato, roasted garlic,  
olive oil - GFO

## TAPAS

### SMALL PLATES TO SHARE

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#### **ACEITUNAS ALIÑADAS - 12**

marinated australian olives - VE, GF, DF

#### **ACEITUNAS FRITAS - 13**

cheese stuffed fried olives - V

#### **OSTRAS - 36/70**

pacific oysters (6/12) w/ cava vinegar, shallots, capsicum,  
chives & olive oil - GF, DF

#### **PATATAS BRAVAS - 13**

traditional potatoes, brava sauce, aioli - V, VEO, LG, DF

#### **WAGYU CECINA - 21**

thinly sliced air dried wagyu, rocket, tahini dressing,  
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

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#### **ANCHOA CON PIQUILLO - 15**

white anchovies, roasted capsicum, manchego galletas,  
40 year gran reserva sherry vinegar - GFO, DF  
*w/ crispy bread GFO +3.5*

#### **SALMON CEVICHE - 20**

fresh salmon, orange, shallots, chilli, coriander, lime,  
olive oil & chives w/ crispy bread - DF, GFO

#### **COSTILLA DE MAÍZ - 15**

fried corn ribs tossed in chermoula butter - V, GF, DFO

#### **CALAMARES - 22**

calamari, fennel salt, aioli - LG, DF

#### **ALBONDIGAS - 23**

beef & pork meatballs, spiced bravas sauce, manchego,  
crusty bread - GFO, DFO

#### **CODORNICES A LA PARRILLA - 30**

chargrilled jumbo quail & morcilla, the chef's secret  
vinaigrette, olive oil & chives - GF, DF

#### **TORREZNOS - 25**

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

#### **SETAS - 19**

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

#### **CHORIZO A LA PLANCHA - 21**

pan fried semi-curado chorizo, kipfler potatoes,  
asparagus w/ fresh herbs - GF, DF

## PAELLAS

### FOR 2-3 PPL TO SHARE

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#### **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

# OLÉ

## PRINCIPALES LARGER PLATES

### ENSALADA GRANDE - 33

large salad of pearl barley, shaved raw greens, herbs, toasted nuts, pomegranate, marinated fresh cheese, green tahini dressing - V, VEO, GF, DFO

### PESCADO - 37

salmon mosaic, chiodini mushroom, saffron infused bone sauce - GF, DF

### PULPO - 47

grilled fremantle octopus, creamy cauliflower puree, spiced mussel dressing, bottarga, fresh lemon - GF, DFO

### POLLO A LA PLANCHA - 39

grilled half chicken, mojo rojo, grilled leek, walnuts - GF, DF

### CHULETA DE CERDO - 49

450g grilled pork chop w/ burnt-end carrots, local honey, morcilla + oat crumble, malbec jus - GFO, DF

### EL BISTEC - 45

chargrilled 250g grain-fed rib-eye w/ wild mushroom jus - GF, DF

### CORDERO ASADO - 69

slow roasted lamb shoulder rack w/ yogur de romero, confit garlic, shallot + chilli dressing & grilled lemon - GF, DFO

V - Vegetarian / VO - Vegetarian Option / VE - Vegan / VEO - Vegan Option / LG - Low Gluten / GF - Gluten Free / GFO - Gluten Free Option/Bread Available / DF - Dairy Free / DFO - Dairy Free Option  
Please notify our staff of any dietary requirements  
15% surcharge applies on Public Holidays  
10% surcharge applies on Sundays

## ACOMPAÑAMIENTOS SIDES

### CRUSHED POTATOES - 12

fried & tossed in burnt butter w/ garlic & herbs - VEO, 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 - VEO, LG, DF

### JUDÍAS VERDES - 12

hand picked green beans, sautéed with confit garlic, shallot + chilli dressing - VE, GF

## POSTRES DESSERTS

### CHURROS - 14

churros, cinnamon sugar - VEO, DF *warm chocolate or dulce de leche*

### TRIO DE HELADO - 15

trio of vanilla, chocolate & strawberry ice cream w/ almond praline - V

### TARTA DE QUESO QUEMADA - 16

the famous basque vanilla cheesecake w/ creme fraiche & mixed berry compote - V, GF

### DIGESTIVO - 19

vanilla ice cream with your choice of pedro ximénez sherry / tia maria / frangelico / tromba cafeto café tequila

## SET MENUS FOR THE TABLE

### DEGUSTACIÓN - 65PP (MIN 2 PPL)

**PAN CON TOMATE** crusty bread, tomato, roasted garlic, olive oil - VE, GFO + *goats curd 7*

**ACEITUNAS FRITAS** cheese stuffed fried olives - V

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

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

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

**CHULETA DE CERDO** grilled pork chop w/ burnt-end carrots, local honey, morcilla + oat crumble, malbec jus - GFO, 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, roasted garlic, olive oil - GFO, DF

**CROQUETAS DEL DÍA** croquetas of the day

**WAGYU CECINA** thinly sliced air dried wagyu, rocket, tahini dressing, 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 & semi-curado chorizo, green peas, cherry tomato, saffron rice - GF, DF

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

+ **CHURROS 5PP**

