



# OLÉ

## 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*

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



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### FOR THE TABLE

#### **DE PRIMERA CALIDAD - 105PP (MIN 2 PPL)**

*Served Individually*

##### **OSTRAS**

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

##### **SALMON CEVICHE**

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

##### **WAGYU CECINA**

thinly sliced air dried wagyu, rocket, tahini dressing,  
fried capers, chives - GF, DF

##### **CODORNICES A LA PARRILLA**

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

##### **EL BISTEC**

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

##### **ENSALADA VERDE**

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

Please notify our staff of any dietary requirements  
15% surcharge applies on Public Holidays / 10% surcharge applies on Sundays