



# 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



# OLÉ

## SET MENUS

### 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

**CEVICHE DE ATÚN**

fresh tuna, 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

**GAMBAS A LA PARRILLA**

jumbo tiger prawns (2ea), chargrilled with  
saffron bisque - 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