

PARA PICAR

SMALL PLATES

ACEITUNAS ALIÑADAS 8
mixed marinated spanish olives VE, GF

PAN CON TOMATE 11
grated tomato, garlic, olive oil, sourdough VE, GFO

OSTRAS DEL PACÍFICO 34/64 GF, DF, A
NATURAL fresh lemon
VINAIGARETTE cava vinegar
KILPATRICK crispy jamón, sherry, worcestershire

CURADO

CURED MEATS 40G

JAMÓN IBÉRICO 19
muñoz rojo jamón ibérico, olive oil GF, DF
WAGYU CECINA 21
air-dried wagyu beef mbs 7-9 GF, DF
JAMÓN SERRANO 14
muñoz rojo jamón serrano, olive oil GF, DF



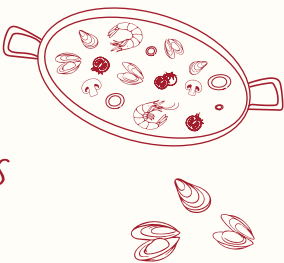
TAPAS CLASICAS

CLASSIC TAPAS

QUESOS 27
selection of spanish cheeses, santa teresa quince paste, berries, crisp bread V, GFO
PICOS 13
assorted open sandwiches with anchovies, jamón serrano, goat cheese GFO
PATATAS BRAVAS 14
traditional potatoes with brava sauce V, DF, LG
CEVICHE DE ATÚN 23
tuna, orange, chilli, shallot, crispy bread DF, GFO, I
COLIFLOR FRITA 14
fried cauliflower, yogur de romero, paprika dressing V, LG
SETAS 20
sautéed mushrooms, soft egg, truffle butter, manchego V, DFO
TORTILLA DE PATATAS 19
spanish omelette, mojo rojo, guindillas GF, DF
CABRA 21
baked goats cheese, romesco, pine nuts, crispy bread V, GFO
BROCCOLINI 14
grilled broccolini, pistachios, romesco V, DF, GFO
PIQUILLO 21
goats curd stuffed spanish sweet peppers, chimichurri V, GF
CROQUETA OF THE DAY 17
ask for today's special

PAELLA TO SHARE

SERVED WITH PEAS, CHERRY TOMATOES
& SAFFRON RICE GF, DF



MARISCOS 65
king prawns, calamari, mussels, clams, pimientos M
MIXTA 69
chicken, king prawns, calamari & semi-curado chorizo ,
POLLO 58
chicken, semi-curado chorizo, morcilla, mushrooms, pimientos
VERDURAS 52
mushrooms, asparagus, artichokes, broadbeans, pimientos VE
NEGRA 61
squid ink rice, scallops, mussels, clams, nevarra capsicum, aioli M

BANQUET MENUS

MIN. 2 GUESTS



DEGUSTACIÓN MENU | 69PP

PAN CON TOMATE | ACEITUNAS ALIÑADAS
COLIFLOR FRITA | GAMBAS | SALCHICHA
PATATAS BRAVAS | POLLO ASADO | ENSALADA VERDE
ADD CHURROS +5PP

FESTIVAL MENU | 89PP

OSTRAS NATURAL | JAMÓN SERRANO
PAN CON TOMATE | CROQUETAS | PINCHO
PAELLA MIXTA | BROCCOLINI
TARTA DE SANTIAGO

\$25 LUNCH
WEEKDAYS AT OLÉ

11:30AM - 4PM | MONDAY - FRIDAY

\$55PP
LUNCH BANQUET

11:30AM - 6PM | DAILY

OLÉ

TAPAS DE LA CASA

HOUSE TAPAS

PINCHO 20
grilled lamb rump skewer, chimichurri GF, DF
CALAMARES 22
fried baby squid, fennel salt, aioli DF, LG, I
GAMBAS (2) 19
butterflied jumbo prawns, herb butter, paprika oil GF, DFO, A
ALBÓNDIGAS 23
beef & chorizo meatballs, manchego, sourdough GFO, DFO
CHORIZO 23
glazed chorizo bites, spanish onion relish, grilled bread GFO
SALCHICHA 19
spiced lamb sausage, broadbean stew, yoghurt GF, DFO
TORREZNOS 24
crispy pork belly, seville orange glaze, green olives DF, LG
PULPO 27
pan-fried octopus, chorizo, chat potato, paprika hummus GF, DFO, I

RACIONES



MAINS

SMALL PLATES

POLLO ASADO 37
grilled half chicken, roasted baby chats, mojo verde, paprika oil, grilled lemon GF, DF
MEJILLAS DE RES 39
braised & roasted beef cheek, mash potato, malbec jus GF
PESCADO 40
pan-roasted salmon, vino blanco sauce, grilled asparagus, coral tuile, parsley oil GF, A

LARGE PLATES

CARNE 74
600g dry-aged diamantina black angus sirloin on the bone, mbs 3+, malbec jus GF, DF
CORDERO 85
slow roasted whole lamb shoulder, lamb gravy, grilled lemon GF, DFO

POSTRES

DESSERTS

TARTA DE SANTIAGO 16
warm almond tart, berry coulis, vanilla icecream GF
CREMA CATALANA 16
citrus spiked rich custard topped with brûlée GF
CHURROS 15
cinnamon sugar & your choice of dulce de leche or warm chocolate sauce
BURNT BASQUE CHEESECAKE 17
berries, hazelnut praline, chocolate sauce GF

10% SURCHARGE ON WEEKENDS | 20% PUBLIC HOLIDAY SURCHARGE

DIETARIES: GF-GLUTEN FREE | GFO-GLUTEN FREE OPTION | LG-LOW GLUTEN | DF-DAIRY FREE | DFO-DAIRY FREE OPTION | V-VEGETARIAN | VE-VEGAN | PLEASE NOTIFY STAFF OF ANY DIETARY REQUIREMENTS.
SEAFOOD: A-AUSTRALIAN | I-IMPORTED | M-MIXED