

SET MENUS

FOR THE TABLE

DEGUSTACIÓN - 59PP (MIN 2 PPL)

PAN CON TOMATE crusty bread, tomato, garlic, olive oil
VE, GFO
+ **JAMÓN SERRANO RESERVA** ~ 5.5PP

ALBONDIGAS beef & pork meatballs, brava sauce, manchego
DFO

CROQUETAS DEL DÍA croquetas of the day

GAMBAS grilled tiger prawns served on a pineapple, mint
& cucumber gazpacho GF, DF

TOMAHAWK DE CERDO grilled almond-fed pork chop w/ 'pimiento
con arroz y morcilla', local honey glaze, rioja jus GF, DF

PURÉ DE PATATAS mashed potatoes, cultured australian butter
V, GF

FESTIVAL - 79PP (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 GF, 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

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 - 12
crusty bread, tomato, garlic,
olive oil
VE, GFO

JAMÓN SERRANO RESERVA - 21
muñoz rojo serrano ham,
crusty bread, tomato,
garlic, olive oil
GFO, DF

OLÉ WITH **BLÁZQUEZ** JAMONES 
JAMÓN BLÁZQUEZ
jamón ibérico cebo de campo - 25
30g, free-range iberian ham
served with crusty bread,
tomato, garlic, olive oil
GFO, DF

CABRA - 19
baked goat cheese, sobrasada
de mallorca, crispy bread
V, GFO

LA NARVAL CONSERVAS - 19
hand packed conserved
sardines from galicia, spain
w/ crusty bread
GFO, DF

TABLA DE QUESOS - 30
selection of spanish cheeses,
quince, fruit, guindillas,
crispy bread
V, GFO

TABLA DE SURTIDOS - 59
house selection of cured meats,
spanish cheeses, pickles, 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
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 - 10
marinated mixed olives from
mount zero
VE, GF, DF

OSTRAS - 25
pacific oysters (4) w/ cava
vinegar, bloody shiraz gin
caviar, olive oil, chives
GF, DF

WAGYU CECINA - 19
thinly sliced air dried wagyu,
cantabrian tuna mayo,
fried capers & chives
GF, DF

COLIFLOR FRITA - 14
fried cauliflower tossed in a
spicy garlic & paprika
dressing, yogur de romero
V, VEO, LG, DFO

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

TORTILLA DE PATATAS - 17
our famous spanish omelette,
crusty bread, tomato, olive oil
V, GFO, DF
+ jamón serrano reserva 11

CROQUETAS DEL DÍA - 16
croquetas of the day, please
ask your waiter for today's
special

PINCHO CORDERO - 19
grilled lamb skewers
w/ smoked paprika &
chimichurri
GF, DF

ATÚN A LA ESCABECHE - 19
tuna ceviche, shallot, chilli,
orange & citrus dressing
w/ crispy bread
GFO, DF

TAPAS SMALL PLATES TO SHARE

BOQUERONES EN PAN - 17
white anchovies, tomato
& sherry gel, anchovy mayo,
'pan tostado', olive oil
GFO, DF

CALAMARES - 21
calamari, fennel salt, aioli
LG, DF

VIEIRAS Y MORCILLA - 23
pan seared scallops
& morcilla, carrot puree,
pomegranate & chervil
GF, DFO

GAMBAS A LA PARILLA - 24
grilled tiger prawns served
on a pineapple, mint &
cucumber gazpacho
GF, DF

ALBONDIGAS - 19
beef & pork meatballs, brava
sauce, manchego, crusty bread
GFO, DFO

TORREZNOS - 21
crispy pork belly
w/ seville orange glaze,
crushed green olives
GF, DF

PULPO - 33
grilled fremantle octopus,
w/ mojo rojo, cuttlefish ink
aioli, fresh lemon
GF, DF

SETAS - 17
pan roasted mushrooms,
confit garlic, cultured black
truffle butter, manchego
V, GF, DFO

CHORIZO A LA BRASA - 18
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, DFO

PESCADO - 41
roasted cod fillet
in a saffron infused veloute,
king oyster mushrooms,
fresh lemon
GF

POLLO A LA PLANCHA - 37
grilled chicken breast &
confit leg, mojo rojo,
marinated peppers, roasted
grapes, toasted walnuts
GF, DF

VIENTRE DE RES - 47
wagyu brisket glazed in px,
onion puree, grilled broccolini
and pickled muscatels
GF

TOMAHAWK DE CERDO - 49
grilled almond-fed pork
chop w/ 'pimiento con arroz
y morcilla', local honey glaze,
rioja jus
GF, DF

EL BISTEC - 53
chargrilled 350g 'thousand
guineas' grain fed sirloin
w/ chimichurri and 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 - 59
king prawns, calamari, mussels,
green peas, cherry tomato,
pimientos, saffron rice
GF, DF

POLLO - 52
chicken, semi-curado chorizo,
mushrooms, green peas,
cherry tomato, pimientos,
saffron rice
GF, DF

VERDURAS - 48
mushrooms, asparagus,
artichokes, broccolini,
green peas, cherry tomato,
pimientos, saffron rice
VE, GF, DF

MIXTA - 64
chicken, king prawns &
semi-curado chorizo, green
peas, cherry tomato, saffron rice
GF, DF

ACOMPAÑAMIENTOS SIDES

PURÉ DE PATATAS - 12
mashed potatoes,
cultured australian butter
V, GF

ENSALADA DE CUÑA - 12
iceberg lettuce, valdeon sauce,
jamón crumbs and spiced
almonds
VO, GF, DFO

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

ENSALADA VERDE - 9
mixed leaf salad,
house dressing
VE, GF, DF

CHIPS - 12
smoked paprika salt, aioli
V, VEO, LG, DF

POSTRES DESSERTS

CHURROS - 14
churros, cinnamon sugar
VEO, DF
*warm chocolate or dulce
de leche*

DULCE DE LECHE FLAN - 15
creamy dulce baked custard,
caramel sauce & fresh berries
V, GF

**TARTA DE QUESO
CON DOLCE - 16**
the famous basque chocolate
cheesecake w/ chocolate
sauce & gluten free crumb,
creme fraiche
V, GF

DIGESTIVO - 19
vanilla ice cream with your
choice of
- pedro ximénez sherry
- tia maria
- frangelico



OLÉ



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NIÑAS & NIÑOS MENU

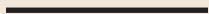
\$12 EACH

ALL SERVED WITH FRIED POTATOES

Calamari Rings w/ Fresh Lemon (GF, DF)

Fried Marinated Chicken Pieces (GF, DF)

Vegetarian Croquetas (V)



Kids Ice Cream \$3



OLÉ

BEVERAGE MENU



OLÉ SELECCIÓN 20

FROZEN WATERMELON & COCONUT MARGARITA - 15 / 55

tromba blanco, watermelon, coconut,
agave & citrus served with a shaved lime
salt rim

MARGARITA ROMERO

rosemary and chili infused sierra blanco
tequila, cointreau, lime, grapefruit.
served up or on the rocks with a paprika
and chili salt rim

COCO LOCO

ketel one vodka, coconut syrup, orgeat,
lemon, pineapple. served tall with a
coconut rim

LA BAYA

ketel one vodka, cassis topped with
strangelove bitter lemon

MAJORCAN FLING

nusa caña tropical island rum, coconut,
white cacao, honey, salt, lemon, bitters.
served tall

MANGO PASSION PUNCH

sierra blanco tequila, passoa passionfruit
liqueur, mango nectar, passionfruit
purée, lemon. served tall over
crushed ice

LIMONERO

bombay citron pressé gin, fiorente
elderflower, licor 43, cava. served on the
rocks with lemon and thyme

ODE TO JEREZ

nusa caña spiced rum, valdespino pedro
ximénez sherry, cinzano rosso.
served up with lemon zest

SINFONÍA AGRIDULCE

maker's mark bourbon, aperol, lemon,
falernum. served up

RASPBERRY MOJITO

bacardi raspberry, raspberry purée, mint,
lime, soda. served tall

EL PATRON - 24

patron silver, cointreau, lime juice &
agave nectar served straight up with a
silver & black sea salt rim &
patron margarita sorbet

SANGRÍA 12G / 37J

TINTO - CLASSIC RED

red wine, cointreau, spiced syrup,
orange, pineapple, lemon

BLANCO - CLASSIC WHITE

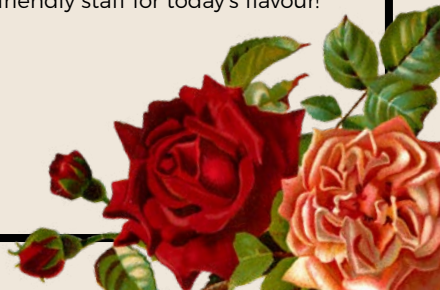
white wine, licor 43, spiced syrup, apple,
lemon

PEACH & STRAWBERRY

rosé wine, peach liqueur, strawberry
purée, apple, lemon

SANGRÍA DEL DÍA

ask our friendly staff for today's flavour!



CLÁSICOS 20

MARGARITA

TRADITIONAL / ROCKS / TOMMY'S

sierra blanco tequila, cointreau / agave nectar, lime. served your way

MOJITO

pampero blanco rum, lime, mint, soda, sugar. served tall over crushed ice

COSMOPOLITAN

ketel one citroen vodka, cointreau, cranberry, lime. served with an orange twist

NEGRONI

tanqueray gin, campari, cinzano rosso. served short with an orange twist

CAIPIRINHA

caña rio cachaça, lime, sugar. served rocks over crushed ice

SOUTHSIDE

tanqueray gin, mint, lime, sugar. served up.

OLD FASHIONED

maker's mark bourbon, brown sugar, bitters. served short

WHISKY SOUR

johnnie walker black, lemon, sugar, whites, bitters. served short

MOSCOW MULE

ketel one vodka, ginger beer, lime, mint. served short

ESPRESSO MARTINI

ketel one vodka, tia maria, fresh espresso. served up

PALOMA

sierra blanco, lime, agave, topped with strangelove salted grapefruit soda

APEROL SPRITZ - 17

aperol, prosecco, orange, soda

MOCKTAILS / SIN ALCOHOL 14

PIÑA TROPICAL

gordon's 0%, pineapple, coconut, orgeat, lime

WHAT SHE'S HAVING

gordon's 0%, watermelon, vanilla, lime, mint

THE OTHER MANGO ONE

gordon's 0%, mango nectar, passionfruit, orange, lime

TOMMY'S CERO

seedlip grove 42 citrus, agave, lime. a hangover-free tommy's margarita



BEER / CERVEZA

ON TAP

Brookvale Union Ginger Beer 4% - 13

brookvale, NSW

Peroni Lager 3.5% - 11

ITA

Estrella Damm Lager 5.4% - 13

barcelona, ESP

Green Beacon Wayfarer Tropical

Pale Ale 4.9% - 13

brisbane, QLD

R!OT WINE CO

Berry Spritz 8.0% - 13

Our big Berry Spritz Cooler is a cool blend of wine, soda, botanicals and grape juice. Living up to its namesake, we've gone big on the berries but light on sugar and calories, so you can relax while you refresh.

FROM THE FRIDGE - DE AQUÍ

Stone & Wood Pacific Ale 4.4% - 11

byron bay, NSW

Balter Cerveza 4.0% - 11

currumbin, QLD

Balter XPA 5% (Can) - 13

currumbin, QLD

Monteith's Crushed Apple Cider 4.4% - 11

greymouth, NZ

FROM THE FRIDGE - ESPAÑA Y IMPORTADO

Estrella Inedit 4.8% - 16

barcelona, ESP

Estrella Damm Inedit is a unique collaboration between the famous Spanish brewery and world acclaimed Chef Ferran Adria. The first Spanish beer created specifically to accompany exquisite food, Inedit is lightly carbonated with a soft, full body. A unique combination of hops, wheat, barley, coriander and liquorice, Inedit goes through secondary fermentation in the bottle leading to a rich and complex taste experience.

Estrella Galicia Especial 5.5% - 13

galicia, ESP

Corona Extra Pale Lager 4.5% - 10

MEX

Peroni Lager 0% - 8

ITA

SOFT DRINK

Cascade Ginger Beer - 5

Coke - 5

Sprite - 5

Ginger Ale - 5

Coke No Sugar - 5

Lemon Lime Bitters - 5

WINE / VINO

WHITE / BLANCO (GLASS / BOTTLE)

O'Leary Walker 'Watervale' - 58 (B)
riesling, clare valley SA

Opawa - 12 / 55
sauvignon blanc, marlborough NZ

Running With Bulls - 14 / 65
albariño, eden valley SA

Corte Giara - 12 / 55
pinot grigio, veneto ITA

Félix Solís 'Viña San Juan' - 11 / 50
sauvignon blanc/airen/viura, la mancha,
castilla ESP

Mt Difficulty 'Roaring Meg' - 14 / 65
pinot gris, central otago NZ

Vasse Felix 'Filius' - 14 / 65
chardonnay, margaret river WA

MOSCATO & SPARKLING / ESPUMOSO (GLASS / BOTTLE)

Christobel's Moscato - 10 / 40
barossa SA

Lonia Cava NV - 12 / 55
cava penedès ESP

La Riva dei Frati DOC - 55 (B)
prosecco, veneto ITA

Lacrima Baccus Brut Rosé NV - 14 / 65
cava penedès, ESP

Pol Roger Brut Reserve NV - 160 (B)
champagne, épernay FRA

ROSÉ / ROSADO (GLASS / BOTTLE)

Conde Valdemar Rosado - 12 / 55
grenache / viura, rioja ESP

La Linea Rosé - 13 / 60
tempranillo, adelaide hills SA

WINE / VINO

RED / TINTO (GLASS / BOTTLE)

Palliser 'Pencarrow' - 14 / 65
pinot noir, martinborough NZ

Kooyong 'Massale' - 85
pinot noir, mornington peninsula VIC

Karman Tinto - 13 / 60
garnacha, rioja ESP

Puerto del Monte - 60
mencia, bierzo ESP

Conde Valdemar Crianza - 13 / 60
tempranillo, rioja ESP

Running with Bulls - 13 / 60
tempranillo, barossa SA

Torres Altos Ibéricos Crianza - 65
tempranillo, rioja ESP

Félix Solís 'Viña San Juan' - 11 / 50
shiraz / merlot / tempranillo, la mancha,
castilla ESP

Chaffey Bros 'Synonymous' - 14 / 65
shiraz, barossa SA

SHERRY & DESSERT

Valdespino 'El Candado' - 10
pedro ximénez, jerez ESP

SPIRITS

VODKA

Ketel One - 10
Belvedere - 12
Cîroc - 13
Grey Goose - 13

GIN

Tanqueray - 10
Gordon's Pink - 10
Gordon's Tropical
Passionfruit - 10
Bombay Sapphire - 11
Patient Wolf - 11
The Botanist - 13
Hendrick's - 14
Tanqueray No.10 - 15

TEQUILA

Sierra Blanco - 10
Espolon Blanco - 10
1800 Coconut - 11
Tromba Blanco - 11
Sierra Reposado - 11
Don Julio Blanco - 12
Patron Silver - 13
1800 Añejo - 13
Don Julio Reposado - 14
Patron Reposado - 16
Casamigos Añejo - 16

WHISK(E)Y

Canadian Club - 10
Jameson - 10
Johnnie Walker Black - 11
Oban 14 - 16
Talisker 10 - 16
Lagavulin 16 - 18
Johnnie Walker Blue - 35

BOURBON

Bulleit Bourbon - 10
Jack Daniels - 10
Maker's Mark - 11
Wild Turkey - 11
Wild Turkey American
Honey - 11

COGNAC

St. Remy VSOP - 10
Hennessey VS - 14

RUM

Pampero Blanco - 10
Bacardí Carta Blanca - 10
Nusa Caña Tropical
Island Rum - 10
Lûla Rum - 10
Captain Morgan - 10
Caña Rio Cachaça - 10
Pampero Añejo - 11
Captain Morgan Black
Spiced - 11
Appleton Estate
Signature - 11
Bundaberg Small
Batch - 13
Ron Zacapa 23 - 17



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