

SET MENUS

FOR THE TABLE

DEGUSTACIÓN - 55PP (MIN 2 PPL)

OSTRAS ~ Pacific Oysters, 40 year old Gran Reserva Sherry vinegar, salmon roe GF, DF

PATE ~ Chicken pate, Pedro Ximénez, pepperberries, crispy bread GFO

CROQUETAS DEL DIA ~ Croquetas of the day

PINCHO MORUNO ~ Lamb skewers, garbanzo puree GF, DF

PATATAS BRAVAS ~ Traditional potatoes, brava sauce, chipotle aioli V, LG, DF

CHULETA DE CERDO ~ Borrowdale pork cutlet, berenjenas con miel, px GF, DF

BROCCOLINI CON ROMESCO ~ Broccolini, romesco, hazelnuts VG, DF, GFO

CHURROS ~ Cinnamon sugar, chocolate & dulce de leche sauce VG, DF

FESTIVAL - 75PP (MIN 2 PPL)

JAMON SERRANO ~ Mountain ham, crusty bread, tomato, garlic, olive oil DF, GFO

CROQUETAS DEL DIA ~ Croquetas of the day

TORTILLA DE PATATAS ~ Our famous Spanish omelette, crusty bread, tomato, garlic, olive oil V, DF, GFO

CALAMARES ~ Calamari, fennel salt, aioli DF, LG

TORREZNOS ~ Pork Belly, Seville orange glaze, green olives DF, LG

PAELLA MIXTA ~ Chicken, king prawns, chorizo & calamari, green peas, cherry tomato, saffron rice GF, DF

ENSALADA VERDE ~ Mixed leaf salad, house dressing VG, GF, DF

CHURROS ~ Cinnamon sugar, chocolate & dulce de leche sauce VG, DF

WINE PAIRING AVAILABLE
ON REQUEST



OLÉ

OLÉ MENU

OLE SOUTHBANK



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TABLAS DE IBÉRICOS BOARDS

PAN CON TOMATE – 9

Crusty bread, tomato, garlic, olive oil VG, GFO

JAMÓN SERRANO – 18

Mountain ham, crusty bread, tomato, garlic, olive oil DF, GFO

JAMÓN IBÉRICO – 22

Acorn-fed Iberian ham, crusty bread, tomato, garlic, olive oil DF, GFO

PALETA DE BELLOTA IBÉRICA – 26

Pata Negra Iberian ham, crusty bread, tomato, garlic, olive oil DF, GFO

CABRA – 14

Baked goat cheese, romesco sauce, pine nuts, crispy bread V, GFO

TABLA DE QUESOS – 26

Selection of Spanish cheeses, quince “Santa Teresa”, crusty bread V, GFO

TABLA DE IBÉRICOS – 55

A selection of Iberian cured meats, Spanish cheeses, pickles, olives, quince “Santa Teresa”, dried fruit, crusty bread, tomato, garlic, olive oil GFO

TAPAS SMALL PLATES TO SHARE

ACEITUNAS ALIÑADAS – 8

Marinated mixed olives VG, GF

ACEITUNAS FRITAS – 9

Goat’s cheese stuffed fried olives V

ANCHOVETTA – 12

White anchovies, blue cheese, mint, crusty bread GFO

PATATAS BRAVAS – 12

Traditional potatoes, brava sauce, chipotle aioli V, LG, DF

CROQUETAS DEL DÍA - 14

Croquetas of the day, please ask your waiter for today’s special

PATE CON PEDRO XIMÉNEZ – 14

Chicken pate, Pedro Ximénez, pepperberries, crispy bread GFO

TORREZNOS – 17

Pork belly, Seville Orange glaze, green olives DF, LG

PINCHO MORUNO – 18

Lamb skewers, garbanzo purée GF, DF

PINCHO DE POLLO AL AJILLO – 16

Chicken skewers, berenjena purée GF, DF

PINCHO VEGANO – 15

Jackfruit skewers, romesco sauce VG, DF, GFO

RACIONES MEDIUM PLATES TO SHARE

OSTRAS

Pacific oysters, 40 year old Gran Reserva Sherry vinegar, salmon roe GF, DF

Half Dozen - 27

One Dozen - 54

BOQUERONES CON PIPIRRANA – 12

White anchovies, tomato, capsicum, garlic & cucumber salsa, crispy bread DF, GFO

TORTILLA DE PATATAS – 16

Our famous Spanish omelette, crusty bread, tomato, olive oil V, DF, GFO

+ Serrano Ham 9

CALAMARES – 16

Calamari, fennel salt, aioli DF, LG

PULPO EN LA SARTÉN - 22

Pan fried Octopus, potato, paprika dressing, celeriac purée GF, DFO

ALBONDIGAS - 16

Beef & pork meatballs, brava sauce, manchego, crusty bread

SETAS SALTEADAS – 16

Pan roasted mushrooms, olive oil, garlic, sherry vinegar & manchego V, GF, DFO

CHORIZO A LA BRASA - 15

Grilled semi-curado Chorizo, pimientos, guindillas, grilled bread DF, GF

QUINOA CRIOLLA – 14

Warm quinoa, pumpkin, garbanzo, tomato, goat cheese, rocket GF

PRINCIPALES FOR 2-3 PPL TO SHARE

COCA DE RECAPTE – 26

Catalan flat bread, smoked eggplant, capsicum, onion, Spanish black olives VG, DF

PESCADO – 31

Grilled swordfish loin, broccolini, dehydrated tomato, mojo picon GF, DF

CHULETA DE CERDO – 40

Borrowdale pork cutlet, berenjenas con miel, pedro ximenez GF, DF

POLLO A LA PARRILLA – 46

Whole free-range chicken, mojo verde, grilled pimientos GF, DF

EL BISTEC – 55

350g Sirloin chargrilled, gratinado de patatas, rioja jus GF, DFO

CORDERO - 82

Whole lamb shoulder, grilled vegetables, goat cheese, lamb gravy GF, DFO

ACOMPAÑAMIENTOS SIDES

CRUSHED POTATOES - 9

Pan roasted in garlic & butter GF, V, DFO

BROCCOLINI CON ROMESCO – 12

Broccolini, romesco sauce, hazelnuts VG, DF, GFO

ENSALADA VERDE – 9

Mixed leaf salad, house dressing VG, GF, DF

CHIPS - 8

Smoked paprika salt, aioli DF, LG, VGO

PAELLAS FOR 2-3 PPL TO SHARE

MARISCO – 52

King prawns, calamari, mussels, clams, green peas, pimientos, saffron rice GF, DF

POLLO – 48

Chicken, chorizo, morcilla, mushrooms, green peas, pimientos, saffron rice GF, DF

VERDURAS – 46

Mushrooms, pimientos, broad beans, green peas, cherry tomato, saffron rice VG, GF, DF

MIXTA - 60

Chicken, king prawns, chorizo & calamari, green peas, cherry tomato, saffron rice GF, DF

POSTRES DESSERTS

CHURROS – 12

Churros, cinnamon sugar VG, DF

Warm chocolate or dulce de leche

CREMA CATALANA - 14

Traditional Spanish custard with orange, burnt crust and fresh berries GF

TARTA DE QUESO “LA VIÑA” – 16

The famous “La Viña” burnt Basque cheesecake, homemade berry ice cream V, GF

OLÉ

GF – Gluten free GFO – Gluten free option available LG – Low gluten
V – Vegetarian VG – Vegan // Gluten free bread available
Please notify our staff of any dietary requirements
15 % surcharge applies on public holidays

