



SPECIALS



MONDAY
STEAK SANDWICH
\$25 PP



TUESDAY
PAELLA
\$25 PP



WEDNESDAY
STEAK NIGHT
\$25 PP



THURSDAY
WOODFIRE CHICKEN
\$25 PP

MONDAY - THURSDAY
FROM 4 PM



BAR OLÉ!



EST. 2024

SPANISH TAPAS
BOLD FLAVORS, BRAVE BITES

Tapas <i>"Small Savoury Dishes"</i>	5
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Vino Blanco <i>"White Wine"</i>	10
Vino Tinto <i>"Red Wine"</i>	11
Vino Rosado <i>"Rose Wine"</i>	12
Espumante <i>"Sparkling"</i>	12
De Barril <i>"Tap Beer"</i>	13
Botellas y Latas <i>"Bottles & Cans"</i>	14

BOLD FLAVOURS! BRAVE BITES!
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Sauvé!

CERVEZA

5-6PM SUN - THU

**HAPPY
HOUR!**



All Taps, House Wines & Spirits \$8
Red & White Sangria \$12

CHEERS!

¡OÉ!



DRINKS
ON ME!!

VIDA!

VINO



THE HEART OF SPAIN

A celebration of Spanish Ingredients

JAMÓN – A SPANISH CULINARY TREASURE

Jamón simply means "ham" in Spanish, but it represents so much more. This dry-cured delicacy is one of Spain's most iconic and celebrated foods. Traditionally carved by hand from the pig's hind leg, jamón is sliced thin to bring out its complex flavours and melt-in-your-mouth texture — a true art form in Spanish cuisine.

JAMÓN SERRANO

Jamón Serrano comes from white or non-Ibérico breeds of pigs and is aged between 24 to 48 months. Its extended curing time enhances its rich colour, firm texture, and robust flavour.

While often compared to Italian prosciutto, Serrano stands out with a drier texture and more intense taste — a staple on any tapas board.

JAMÓN IBÉRICO

Known as the finest ham in the world, Jamón Ibérico is made from the Black Iberian Pig, native to parts of Spain and Portugal. These pigs roam free, feasting on acorns and wild herbs, which infuse the meat with a delicate, nutty flavour. Aged for over four years, the result is an exceptional product with unmatched depth and richness.

Look for the black label — the mark of the highest quality Ibérico.

EL CAPRICHIO ANCHOVY

Widely regarded as the finest anchovies in the world, El Capricho Anchovies are sourced from the Bay of Biscay in Cantabria. Each anchovy is salted the very day it's caught, and aged for 12 to 18 months — a slow, meticulous process that intensifies its flavour and yields a silky, tender texture. Once matured, they are delicately filleted, skinned, and trimmed by hand, then preserved in award-winning Castillo de Canena extra virgin olive oil. The result is a rich, umami-packed delicacy with a smooth, melt-in-your-mouth finish.

DF = Dairy Free | GF = Gluten Free, GFO = Gluten Free Option, V = Vegetarian, VG = Vegan





✧ TAPAS ✧

Small Savoury Dishes

Pan Fresco – DF GFO	10
Fresh sliced bread, Gingin olive oil, balsamic	
Aceitunas de la Casa – DF GF VG	10
House marinated olives	
Guindillas - “Pickled Peppers” – DF GF VG	11
Anchoas de Olé – GFO	9 ea
Bar Olé’s Signature Dish; El capricho anchovy on crouton, manchego	
Pincho de Cordero – DF GF	18
Wood fired lamb skewers, mint salsa	
Jamón Serrano 40g - “Serrano Ham” – DF GF	20
Jamón Ibérico 30g - “Ibérico Ham” – DF GFO	28
100% acorn fed, black label ham	
Chorizo al Vino – DF GF	22
Red wine, lemon	
Tortilla Española - “Spanish Omelette” – DF GF V	9
Pan Con Tomate – DF GFO VG	13
Charred bread, crushed tomato	
+ Add El Capricho (world's best anchovy)	7
Boquerones x5 – DF GF	17
Marinated anchovy in olive oil, lemon	
Sandwich de Cerdo x2	20
Pork slider served with manchego, jamon, capsicum alioli	
Croquetas de Jamon x4	22
Vieira - “Scallops”	12 ea
Charred Abrolhos scallops, chorizo, tocino, honey	





» TAPAS «

Small Savoury Dishes

Curado De Kingfish – DF GF	19
Cured Kingfish, tomato water, chorizo oil, espelette chilli, capsicum	
Patatas Bravas – DF GF VG	15
Fried paprika potato, spicy brava sauce, aioli	
Gambas al Ajillo – DF GF	28
Shark Bay king prawns, garlic, chilli	
+ Add Bread	4
Albondigas x5 - “<i>Meatballs in Sauce</i>” – GF	16
Calamar A La Plancha x2 - “<i>Grilled Squid</i>” – GF	14
Squid skewers, chorizo oil	
Traditional Spanish Paella - “<i>Pan cooked rice dish</i>” – DF GF	59
Bomba rice, shark bay prawns, squid, chicken & chorizo	





➤ A LA PARRILLA ✧

From the Grill - Cooked on our bespoke grill over locally sourced Jarrah.

Wood-fired Picanha Steak – DF GF	38
300g O'conor Picanha, soffritto, chorizo oil	
Ojo de Costilla – DF GF	58
Donnybrook Pink ribeye 300g, mojo rojo	
“Manuel” - Our Spanish Jerk – DF GF	half 36 whole 72
Mt Barker Chicken, chef Nico's secret sauce	
Bistec a la Plancha - “Grilled Steak” – DF GF	38
250g Donnybrook pink flat iron, gilda salsa, sherry jus	

➤ ACOMPAÑAMIENTOS ✧

Sides

Brócoli - “Broccoli” – DF GF V	15
Charred broccolini served with ajo blanco & salsa verde	
Berenjena - “Eggplant with honey” – DFO GF VG	15
Smoked charred eggplant, tomato, goats cheese, honey, chives & chilli garnish	
Ensalada Verde – DF GF VG	12
Baby cos, fennel & radish salad	
Mini Patatas Bravas - DF GF VG	10
Fried paprika potato, spicy brava sauce, aioli	

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➤ POSTRES ✧

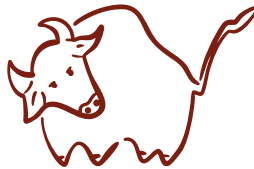
Desserts

Churros x4 - <i>“Spanish Doughnuts”</i>	18
Dulce de leche, chocolate sauce	
Flan Casero - GF	16
Housemade flan, smoked orange	
Tarta de Queso - <i>“Chocolate Basque Cheesecake”</i>	18
Seasonal fruit coulis	
Simmos Ice Cream 125g Tub – DF	9
Creamy Choc Vegan	

➤ MENÚ DE NIÑOS ✧

Kids Menu

Albóndigas & Patatas - <i>“Meatballs & Potatoes”</i>	18
Tiras de Pollo Caseras - <i>“House Chicken Tenders”</i>	18
House made crumbed chicken tenders & potatoes	
Kids Olé Plate	18
Ham croquette, meatballs, sliced ham, crackers, fredo frog	



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COCTELES

Classics Cocktails available on request

	Our Signature Sangria - “Summer Red Wine”	18	65
	Tempranillo, cointreau, apricot brandy, orange, lime, sugar		
	White Sangria	18	65
	Egui Cava Brut, cointreau, peach schnapps, apricot brandy, apple		
	Pavlova Passion	22	
	Old Young’s pavlova vodka, Licor 43, passionfruit, apple		
	El Cafe Esprés - “Espresso Martini”	22	
	Reposado tequila, Licor 43, espresso, sugar, chocolate		
	Ole’s Berry Highball	22	
	Republic of Fremantle Aromatic Gin, fresh mixed-berry syrup, lemon, soda		
	Mango Margarita	22	
	Teremana Tequila, lime, mango, tajin		
	Last Love	23	
	Romantic swirl of tequila, strawberry & rhubarb. Bold with a tender finish		

COCTELES VÍRGENES

Mocktails

	Berry Daiquiri	17	
	Mixed berry syrup, lime, cranberry		
	Mango Margarita	17	
	Apple, mango, lime & tajin		

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➤ VINO BLANCO ◀

White Wine

150ml 250ml Btl

Conde Valdemar Rioja Blanco

Rioja, Spain 13 21 62

Wills Domain SSB

Margaret River, WA 14 23 67

Leeuwin Estate Art Series Sauv Blanc

Margaret River, WA 16 23 78

Pazo das Bruxas Albarino

Rias Baixas, Spain. 17 28 82

Pedestal Chardonnay

Margaret River, WA 14 23 67

Vasse Felix Chardonnay

Margaret River, WA 89

Gomez Cruzado Blanco

Rioja, Spain 79

Serra da Estrela 2022 Albarino

Rias Baixas, Spain. 98

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» VINO TINTO «

Red Wine

150ml 250ml Btl

Sandalford Cab Merlot

Margaret River, WA 13 21 63

Torres Sangre de Toro

Catalonia, Spain 13 21 63

Torres Coronas Tempranillo

Catalonia, Spain. 14 23 67

Tinto Rioja Garnacha

Rioja, Spain 15 25 72

Vina Eguia Tempranillo

Rioja, Spain 16 26 77

Vasse Felix Premier Cab Sauv

Margaret River, WA 21 33 97

Amelia Park Shiraz

Great Southern, WA 69

Gomez Cruzado Crianza Rioja

Rioja, Spain 74

Cherubino Cabernet Sauvignon

Margaret River, WA 140

Cullen Diana Madeline

Margaret River, WA 199

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➤ VINO ROSADO ◀

Rose Wine

150ml 250ml Btl

Conde Valdemar Rioja Rose

Rioja, Spain 13 21 63

Cullen Dancing in the Moonlight

Margaret River, WA 15 25 72

➤ ESPUMANTE ◀

Sparkling

Grant Burge Prosecco 0% - Non Alcoholic

Multi-Regional, SA ^{125ml} 12 ^{Btl} 58

Egui Cava Brut

Cava, Spain 13 63

Howard Park 'Petit Jete' Brut

Margaret River, WA 17 82

Laurent-Perrier La Cuvee

Champagne, France 24 129

Lonja Cava Brut

Penedès, Spain 64

Laurent-Perrier Rosé

Champagne, France 245

Dom Pérignon 2013

Champagne, France 575

Laurent-Perrier Grand Siècle No.25

Champagne, France 650

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➤ DE BARRIL ◀

Tap Beers

Estrella Damm 4.6%	14
Great Northern Super Crisp 3.5%	13
Carlton Dry 4.5%	14
Peroni 5.0%	15
Asahi 5.0%	15
Balter XPA 5.0%	16
Balter Hazy 6.0%	16
Balter Captain Sensible 3.5%	13
Pirate Life South Coast 4.4%	15
Guinness 4.2%	15
Brookvale Ginger Beer 4.0%	15
Bulmers Cider 4.7%	15





➤ BOTELLAS Y LATAS ➤

Bottles & Cans

San Miguel Pale Pilsner 330ml 5%	12
San Miguel Red Horse 330ml 8%	14
Balter Cerveza 355ml 4%	12
Matso's Ginger Beer 330ml 3.5% — GFIV	13
Strongbow 330ml 5%	12
Magners 568ml 4.5%.	16
Peroni 330ml 0.0%	12
Guinness 0.0%.	12
Heaps Normal XPA <0.5%	12

