



BAR OLÉ!



EST.

2024

SPANISH TAPAS

BOLD FLAVORS. BRAVE BITES

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Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Please advise staff of any allergies. Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.65% surcharge. Last Updated January 21, 2026 12:58 PM.

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Salud!

CERVEZA

5-6PM | SUN - FRI

**HAPPY
HOUR!**



All Taps, House Wines & Spirits **\$10**
Red & White Sangria **\$12**

CHEERS!

GE!



DRINKS
ON ME!!

VIDA!

VINO



➤ PARA PICAR ➤

Snacks

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
Pan Con Tomate – DF GFO VG	6 ea
Charred bread, crushed tomato	
+ Add El Capricho (world's best anchovy)	7
Anchoas de Olé – GFO	9 ea
Bar Olé's Signature Dish; El capricho anchovy on crouton, manchego	
Sandwich de Cerdo	10 ea
Pork slider served with manchego, jamon, capsicum alioli	
Vieira - “Scallops” – GFO	12 ea
Charred Abrolhos scallops, chorizo, tocino, honey	
Tortilla Española - “Spanish Omelette” – DF GF V	7
Boquerones – DF GF	17
Marinated anchovy in olive oil, lemon	
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	





✧ TAPAS ✧

Small Plates

Curado De Kingfish – DF GF	19
Cured Kingfish, tomato water, chorizo oil, espelette chilli, capsicum	
Croquetas de Jamon	22
Asado de Pulpo - "Woodfired Octopus"	22
Chargrilled octopus with romesco sauce	
Albondigas - "Meatballs in Sauce" – GF	16
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	5
Table Para Compartir - "Share Board" – DFO GFO	49
Olives, chorizo, jamon, pan fresco, guindillas, tomato salsa	
Traditional Spanish Paella - "Pan cooked rice dish" – DF GF	54
Bomba rice, shark bay prawns, squid, mussels, chicken & chorizo	

✧ BROCHETAS ✧

Skewers

Pincho de Mushroom – DF GF V V	7 ea
Honey & garlic glazed mushroom skewer, ajo blanco	
Calamar A La Plancha - "Grilled Squid" – GF	8 ea
Squid skewer, chorizo oil	
Pincho de Cordero – DF GF	10 ea
Wood fired lamb skewer, mint salsa	
Pincho a la Brasa - "Chicken" – DF GF NF	9 ea
Spanish grilled chicken & spring onion skewer, mojo verde	

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





➤ A LA PARRILLA ✧

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

Wood-fired Picanha Steak – DF GF	44
300g O'Connor Picanha MB2, soffritto, chorizo oil	
Ojo de Costilla – DF GF	56
MB2 Donnybrook Pink ribeye 300g, gilda salsa, sherry jus	
“Manuel” Spanish Jerk Half Chicken – DF GF	36
Mt Barker Chicken, salsa barbacoa	

➤ ACOMPAÑAMIENTOS ✧

Sides

Broccoli Pequeño - “Broccolini” – DF GF V	16
Charred broccolini served with ajo blanco & salsa verde	
Berenjena - “Eggplant with honey” – DFO GF V	15
Smoked charred eggplant, tomato, goats cheese, honey, chives & chilli garnish	
Ensalada Verde – DF GF VG	12
Baby cos, fennel & radish salad	
Patatas Bravas – DF GF VG	15
Fried paprika potato, spicy brava sauce, aioli	
Andalusian Salad – DF GF NF V VG	14
Heirloom tomato, watermelon, cannellini beans, pomegranate & cava dressing	

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➤ POSTRES ◀

Desserts

Churros - “Spanish Doughnuts”	18
Dulce de leche, chocolate sauce	
Flan Casero - GF	16
Housemade flan, smoked orange	
Tarta de Queso - “Chocolate Basque Cheesecake”	18
Seasonal fruit coulis	

➤ MENÚ DE NIÑOS ◀

Kids Menu

Albóndigas & Patatas - “Meatballs & Potatoes”	18
Tiras de Pollo Caseras - “House Chicken Tenders” – GF	18
House made crumbed chicken tenders & potatoes	
Kids Olé Plate	18
Ham croquette, meatballs, sliced ham, crackers, freddo frog	
Simmos Ice Cream 125g Tub – DF	9
Creamy Choc Vegan	



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➤ CÓCTELES ✧

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
Beyond Pink 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		

➤ CÓCTELES VÍRGENES ✧

Mocktails

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

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✧ VINO BLANCO ✧

White Wine

Conde Valdemar Rioja Blanco

Rioja, Spain13 21 62

Wills Domain SSB

Margaret River, WA14 23 67

Leeuwin Estate Art Series Sauv Blanc

Margaret River, WA16 23 78

Pazo das Bruxas Albarino

Rias Baixas, Spain17 28 82

Pedestal Chardonnay

Margaret River, WA14 23 67

Vasse Felix Chardonnay

Margaret River, WA97

Gomez Cruzado Blanco

Rioja, Spain79

Serra da Estrela 2022 Albarino

Rias Baixas, Spain98





➤ VINO TINTO ◀

Red Wine

150ml 250ml Bottle

Sandalford Cab Merlot

Margaret River, WA13 21 63

Torres Sangre de Toro

Catalonia, Spain13 21 63

Torres Coronas Tempranillo

Catalonia, Spain14 23 67

Tinto Rioja Garnacha

Rioja, Spain15 25 72

Vina Eguia Tempranillo

Rioja, Spain16 26 77

Vasse Felix Premier Cab Sauv

Margaret River, WA21 33 97

Amelia Park Shiraz

Great Southern, WA.69

Gomez Cruzado Crianza Rioja

Rioja, Spain74

Cherubino Cabernet Sauvignon

Margaret River, WA140

Cullen Diana Madeline

Margaret River, WA199

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➤ VINO ROSADO ◀

Rose Wine

150ml 250ml Bottle

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 12 58

Egui Cava Brut

Cava, Spain 13 63

Howard Park 'Petit Jete' Brut

Margaret River, WA 17 82

Laurent-Perrier La Cuvee

Champagne, France 24 149

Lonja Cava Brut

Penedès, Spain. 64

Laurent-Perrier Rosé

Champagne, France 245

Dom Pérignon 2013

Champagne, France 575

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➤ DE BARRIL ✧

Tap Beers

150ml 250ml Bottle

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% — GF IV	13
Magners 568ml 4.5%	16
Peroni 330ml 0.0%	12
Guinness 0.0%	12
Heaps Normal XPA <0.5%	12

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