



# 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 February 9, 2026 2:32 PM.

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Salud!

CERVEZA

5-6PM | SUN - FRI

# HAPPY HOUR!



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

CHEERS!

Q.E.!



VIDA!

DRINKS  
ON ME!!

VINO



## PARA PICAR

### Snacks

<b>Pan Fresco – DF GFO</b> .....	10
Fresh sliced bread, Gingin olive oil, balsamic	
<b>Aceitunas de la Casa – DF GF VG</b> .....	10
House marinated olives	
<b>Guindillas - “Pickled Peppers” – DF GF VG</b> .....	11
<b>Pan Con Tomate – DF GFO VG</b> .....	6 ea
Charred bread, crushed tomato	
+ <b>Add El Capricho</b> (world's best anchovy) .....	7
<b>Anchoas de Olé – GFO</b> .....	9 ea
Bar Olé's Signature Dish; El capricho anchovy on crouton, manchego	
<b>Sandwich de Cerdo</b> .....	10 ea
Pork slider served with manchego, jamon, capsicum alioli	
<b>Vieira - “Scallops” – GF</b> .....	12 ea
Charred Abrolhos scallops, chorizo, tocino, honey	
<b>Tortilla Española - “Spanish Omelette” – DF GF V</b> .....	7
<b>Boquerones – DF GF</b> .....	17
Marinated anchovy in olive oil, lemon	
<b>Jamón Serrano 40g - “Serrano Ham” – DF GF</b> .....	20
<b>Jamón Ibérico 30g - “Ibérico Ham” – DF GFO</b> .....	28
100% acorn fed, black label ham	
<b>Chorizo al Vino – DF GF</b> .....	22
Red wine, lemon	





## TAPAS

### Small Plates

<b>Curado De Kingfish – DF GF</b>	19
Cured Kingfish, tomato water, chorizo oil, espelette chilli, capsicum	
<b>Croquetas de Jamon</b>	22
<b>Asado de Pulpo - "Woodfired Octopus" – GF DF</b>	22
Chargrilled octopus with romesco sauce	
<b>Albondigas - "Meatballs in Sauce" – GF</b>	16
<b>Patatas Bravas – DF GF VG</b>	15
Fried paprika potato, spicy brava sauce, aioli	
<b>Gambas al Ajillo – DF GF</b>	28
Shark Bay king prawns, garlic, chilli	
<b>+ Add Bread</b>	5
<b>Table Para Compartir - "Share Board" – DFO GFO</b>	49
Olives, chorizo, jamon, pan fresco, guindillas, tomato salsa	
<b>Traditional Spanish Paella - "Pan cooked rice dish" – DF GF</b>	54
Bomba rice, shark bay prawns, squid, mussels, chicken & chorizo	

## BROCHETAS

### Skewers

<b>Pincho de Mushroom – NF V</b>	7 ea
Honey & garlic glazed mushroom skewer, ajo blanco	
<b>Calamar A La Plancha - "Grilled Squid" – GF</b>	8 ea
Squid skewer, chorizo oil	
<b>Pincho de Cordero – DF GF</b>	10 ea
Wood fired lamb skewer, mint salsa	
<b>Pincho a la Brasa - "Chicken" – DF GF NF</b>	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*

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

## ➤ ACOMPAÑAMIENTOS ✧

*Sides*

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

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## ➤ POSTRES ◀

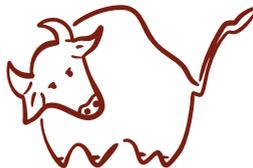
### Desserts

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

## ➤ MENÚ DE NIÑOS ◀

### Kids Menu

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



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## ↳ CÓCTELES ◀

*Classics Cocktails available on request*

 <b>Our Signature Sangria - “Summer Red Wine”</b> . . . . .	19	69
Tempranillo, cointreau, apricot brandy, orange, lime		
 <b>White Sangria</b> . . . . .	19	69
Egui Cava Brut, cointreau, apricot brandy, apple, lime		
 <b>Licuada de Kiwi</b> . . . . .		25
Tanqueray Ten, Midori, Henessey, house made kiwi syrup		
 <b>La Sombremesa</b> . . . . .		24
Cafe Patron XO, amaro, mezcal, peach		
 <b>Ole’s Berry Highball</b> . . . . .		22
Beyond Pink Gin, fresh mixed-berry syrup, lemon, soda		
 <b>Mango Margarita</b> . . . . .		22
Teremana Reposado Tequila, lime, mango, tajin		
 <b>Last Love</b> . . . . .		23
Romantic swirl of tequila, strawberry & rhubarb. Bold with a tender finish		

## ↳ CÓCTELES VÍRGENES ◀

*Mocktails*

 <b>Berry Daiquiri</b>		
Mixed berry syrup, lime, cranberry . . . . .		
		17
 <b>Mango Margareti</b>		
Apple, mango, lime & tajin . . . . .		
		17

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## ↳ VINO BLANCO ↵

### *White Wine*

<b>Conde Valdemar Rioja Blanco</b>			
Rioja, Spain . . . . .	.13	21	62
<b>Wills Domain SSB</b>			
Margaret River, WA . . . . .	.14	23	67
<b>Leeuwin Estate Art Series Sauv Blanc</b>			
Margaret River, WA . . . . .	.16	23	78
<b>Pazo das Bruxas Albarino</b>			
Rias Baixas, Spain . . . . .	.17	28	82
<b>Pedestal Chardonnay</b>			
Margaret River, WA . . . . .	.14	23	67
<b>Vasse Felix Chardonnay</b>			
Margaret River, WA . . . . .			97
<b>Gomez Cruzado Blanco</b>			
Rioja, Spain . . . . .			79
<b>Serra da Estrela Albarino 2022</b>			
Rias Baixas, Spain . . . . .			98

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## » VINO TINTO «

*Red Wine*

*150ml 250ml Bottle*

<b>Sandalford Cab Merlot</b>			
Margaret River, WA . . . . .	.13	21	63
<b>Torres Sangre de Toro</b>			
Catalonia, Spain . . . . .	.13	21	63
<b>Torres Coronas Tempranillo</b>			
Catalonia, Spain . . . . .	.14	23	67
<b>Tinto Rioja Garnacha</b>			
Rioja, Spain . . . . .	.15	25	72
<b>Vina Eguia Tempranillo</b>			
Rioja, Spain . . . . .	.16	26	77
<b>Vasse Felix Premier Cab Sauv</b>			
Margaret River, WA . . . . .	.24	38	115
<b>Amelia Park Shiraz</b>			
Great Southern, WA. . . . .			69
<b>Gomez Cruzado Crianza Rioja</b>			
Rioja, Spain . . . . .			74
<b>Cherubino Cabernet Sauvignon</b>			
Margaret River, WA . . . . .			140
<b>Cullen Diana Madeline</b>			
Margaret River, WA . . . . .			199





## ↳ 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*

*125ml Bottle*

### **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 . . . . . 28 159

### **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

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% – <b>GFIV</b>	13
Magners 568ml   4.5%	16
Peroni 330ml   0.0%	12
Guinness 0.0%	12
Heaps Normal XPA <0.5%	12

