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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 April 7, 2026 1:19 PM.

BOLD FLAVOURS! BRAVE BITES!
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Sand!

5-6PM | SUN - FRI

CERVEZA

CHEERS!

HAPPY HOUR!



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

VIDA!

GE!

SUNDAY ROAST

ALL DAY, EVERY SUNDAY

SMOKED BEEF BRISKET
PATATAS, BROCCOLINI, HONEY
GLAZED CARROT, MINT SALSA, RIOJA
GRAVY, YORKSHIRE PUDDING

DFA, NF, GFA

\$33 PER PERSON



LA FIESTA

\$66 Per Person | Minimum 2 People

MENU

Pan Fresco & Chorizo – **DF | GF**

warm sourdough, chorizo,
tempranillo

Pincho de Cordero – **DF | GF**

wood fired lamb skewers, mint salsa

Vieira – **DF, GF, NF**

pan fried patagonian scallop,
chorizo, tocino, honey

Choice of

“Manuel” Our Spanish Jerk Half Chicken – **DF | GF | NF**

lilydale chicken, salsa barbocoa

Wood-fired Picanha Steak – **DF, GF, NF**

300g o’connor picanha,
soffritto, chorizo oil

recommended: olé’s berry highball

Patatas Bravas – **DF, NF, V, VG**

fried paprika potato, spicy brava
sauce, aioli

Broccoli Pequeño – **DF, GF, V, VG**

charred broccolini, ajo blanco,
salsa verde

recommended pairing: la sombremesa

WINE PAIRING

+ \$35 Per Person

Exclusive Wine Pairings

Choice of

white wine

Conde Valdemar Rioja Blanco
rioja, spain

red wine

Gomez Crianza Rioja
rioja, spain

DESSERT

Add on any dessert
for just \$10





➤ PARA PICAR ‹

Snacks

Pan Fresco – DF, GFO	10
warm sourdough, gingin olive oil, balsamic	
Aceitunas de la Casa – DF, GF, NF, V, VG	10
house marinated olives	
Pan con Tomate – DF, GFO, NF, V, VG	6 ea
charred bread, crushed tomato	
+ Add El Capricho (world's best anchovy)	7
Anchoas de Olé – GFO, NF	9 ea
bar olé's signature dish, el capricho anchovy, focaccia, manchego custard	
Croquetas de Jamon – NF	22
jamon & cheese croquettes, aioli	
Tortilla Española – DF, GF, NF	7
traditional potato & egg omelette	
Guindillas – DF, GF, NF, V, VG	11
pickled peppers	
Sandwich de Cerdo – NF	10 ea
pork slider, manchego, jamon, capsicum alioli	
Boquerones – DF, GF	17
marinated anchovy in olive oil, lemon	
Jamón Serrano 40g – DF, GF, NF	20
premium 15 months aged spanish ham	
Jamón Ibérico 30g – DF, GFO, NF	28
100% acorn fed black label ham	
Vieira – DF0, GF, NF	12 ea
pan fried patagonian scallop, chorizo, tocino, honey	
Chorizo al Vino – DF, GF, NF	22
pan fried chorizo, tempranillo, lemon	





➤ TAPAS ◀

Small Plates

Curado de Kingfish – DF, GF	19
cured kingfish, tomato water, chorizo oil, espelette, capsicum	
Asado de Pulpo – GF, DF	22
woodfired local octopus, spanish romesco	
Albóndigas – GF, NF	16
x5 pork meatballs, roasted tomato, manchego	
Gambas al Ajillo – DF, GF	28
x5 patagonian prawns, bisque, chilli, lemon	
+ Add Bread	5
Patatas Bravas – DF, NF, V, VG	15
fried paprika potato, spicy brava sauce, aioli	

➤ BROCHETAS ◀

Skewers

Pincho de Mushroom – V	7 ea
honey & garlic glazed mushroom, ajo blanco	
Calamar a la Plancha – GF	8 ea
grilled squid, chorizo oil	
Pincho de Cordero – DF, GF	10 ea
wood fired lamb, capsicum, mint salsa	
Pincho a la Pollo a la Brasa – DF, GF, NF	9 ea
grilled chicken, spring onion, mojo verde	





➤ A LA PARRILLA ◀

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

Wood-fired Picanha Steak – DF, GF, NF	44
300g o'connor picanha mb2, soffritto, chorizo oil	
Ojo de Costilla – DF, DFO, GF	56
mb2 donnybrook pink ribeye 300g, gilda salsa, sherry jus	
“Manuel” Our Spanish Jerk Half Chicken – DF, GF, NF	36
lilydale chicken, salsa barbocoa	

➤ PRINCIPALES ◀

Mains

Plato Para Compartir – DFO, GFO	49
share board of olives, chorizo, jamon, pan fresco, guindillas, tomato salsa	
Traditional Spanish Paella – DF, GF, NF	54
bomba rice, king prawns, squid, mussels, chicken, chorizo	

➤ ACOMPAÑAMIENTOS ◀

Sides

Broccoli Pequeño – DF, GF, V, VG	16
charred broccolini, ajo blanco, salsa verde	
Berenjena – DFO, GF, NF, V	15
smoked charred eggplant, tomato, goats cheese, honey	
Ensalada Verde – DF, GF, NF, V, VG	12
baby cos, fennel, radish salad	
Patatas Bravas – DF, GF, NF, V, 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	





➤ POSTRES ‹

Desserts

Churros – NF	18
dulce de leche, chocolate sauce	
Flan Casero – GFO, NF	16
housemade flan, smoked orange	
Tarta de Queso – GF, NF	18
chocolate basque cheesecake, berry jam	
Simmos Ice Cream 125g Tub – DF, GF, NF, VG, V	9
creamy choc vegan	

➤ MENÚ DE LOS NIÑOS ‹

Kids Menu








Albóndigas & Patatas – GF, DF	18
meatballs, potatoes	
Tiras de Pollo Caseras – GF, NF	18
house made crumbed chicken tenders, potatoes	
Kids Olé Plate – NF	18
ham croquette, meatballs, sliced ham, crackers, freddo frog	







➤ CÓCTELES ◀

Classics Cocktails available on request

 Our Signature Sangria	19	69
tempranillo, cointreau, apricot brandy, orange, lime		
 White Sangria	19	69
egui cava brut, cointreau, apricot brandy, apple, lime		
 Licuada de Kiwi		25
tanqueray ten, midori, henessey, house made kiwi syrup		
 La Sombremesa		24
cafe patron xo, amaro, mezcal, peach		
 Ole's Berry Highball		22
beyond pink gin, fresh mixed-berry syrup, lemon, soda		
 Mango Margarita		22
teremana reposado 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





» VINO BLANCO ‹

White Wine

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			97
Gomez Cruzado Blanco			
rioja, spain			79
Serra da Estrela Albarino 2022			
rias baixas, spain.			98





➤ 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, wa24	38	115
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





➤ 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

Lonia Cava Brut

penedès, spain 64

Laurent-Perrier Rosé

champagne, france. 245

Dom Pérignon 2013

champagne, france. 575

➤ SIN ALCOHOL ◀

Non Alcoholic

Newblood Rosé,

barossa, au 12 50

Grant Burge Prosecco

kronndorf, au. 13 55





➤ 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

➤ BOTELLA 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, V	13
Magners 568ml, 4.5%	16
Peroni 330ml, 0.0%	12
Guinness 0.0%	12
Heaps Normal XPA <0.5%	12

