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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 July 9, 2026 10:10 AM.

BOLD FLAVOURS! BRAVE BITES!
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Sabud!

5-6PM | SUN - FRI

CERVEZA

CHEERS!

HAPPY
HOUR!



All Taps, House Wines & Spirits ^{\$11}
Red & White Sangria ^{\$13}

VIDA!

Q.E.!

SUNDAY ROAST

ALL DAY, EVERY SUNDAY

SMOKED BEEF BRISKET

PATATAS, BROCCOLINI, HONEY GLAZED
CARROT, MINT SALSA, RIOJA GRAVY,
& YORKSHIRE PUDDING

DFO, NF, GFO

\$35 PER PERSON | BOOKING ADVISED



LA FIESTA

\$69 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 | I**

pan fried hokkaido scallop,
chorizo, honey

Choice of

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

lilydale chicken, salsa barbochoa

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 potatoes, 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 12
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 8 EA
charred bread, crushed tomato

+ Add El Capricho (world's best anchovy) [I] 7

Anchoas de Olé – GFO, NF [I] 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

Jamón Serrano 40g – DF, GF, NF 20
premium 15 months aged spanish ham

Vieira – DFO, GF, NF [I] 12 EA
pan fried hokkaido scallop, chorizo, honey

Chorizo al Vino – DF, GF, NF 22
pan fried chorizo, tempranillo, lemon





➤ TAPAS ◀

Small Plates

Kingfish Crudo – DF, GF [A]	19
tomato water, chorizo oil, espelette, soffritto, coriander	
Asado de Pulpo – GF, DF [A]	23
wood-fired local octopus, spanish romesco	
Albóndigas – GF, NF	17
x5 pork meatballs, roasted tomato, manchego	
Gambas al Ajillo – DF, GF [I]	28
x5 patagonian prawns, bisque, chilli, lemon	
+ Add Bread	5
Patatas Bravas – DF, NF, V, VG	15
fried paprika potatoes, spicy brava sauce, aioli	
Empanada de Ternera – DF, NF	14 EA
slow-braised beef, olives, cumin, piparra salsa	

Traditional Spanish Paella – DF, GF, NF [M]	54
bomba rice, king prawns, squid, mussels, chicken, chorizo	

➤ BROCHETAS ◀

Skewers

Pincho de Mushroom – V	7 EA
honey & garlic glazed mushroom, ajo blanco	
Calamar a la Plancha – GF [I]	9 EA
grilled squid, chorizo oil	
Pincho de Cordero – DF, GF	12 EA
wood-fired lamb, capsicum, mint salsa	
Pincho de Ternera – DF, GF, NF	15 EA
chargrilled picanha, guindilla chimichurri	





➤ A LA PARRILLA ✧

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

Wood-fired Picanha Steak – DF, GF, NF	46
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	

➤ ACOMPAÑAMIENTOS ✧

Sides

Broccoli Pequeño – DF, GF, V, VG	17
charred broccolini, ajo blanco, salsa verde	
Berenjena – DFO, GF, NF, V	16
smoked eggplant, tomato, goats cheese, honey	
Patatas Bravas – DF, NF, V, VG	16
fried paprika potatoes, spicy brava sauce, aioli	
Remolacha Salad – DFO, GF, V, VGO	15
roasted beetroot, goat's cheese, candied walnuts, orange, radicchio, pomegranate dressing	





➤ POSTRES ◀

Desserts

Churros – NF	18
dulce de leche, chocolate sauce	
Flan Casero – GFO, NF	16
housemade flan, smoked orange	
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	21	79
tempranillo, cointreau, apricot brandy, orange, lime		
 White Sangria	21	79
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	24	
beyond pink gin, fresh mixed-berry syrup, lemon, soda		
 Mango Margarita	24	
teremana reposado tequila, lime, mango, tajin		
 Last Love	24	
romantic swirl of tequila, strawberry, rhubarb. bold with a tender finish		

➤ CÓCTELES VÍRGENES ✦

Mocktails

 Berry Daiquiri	17	
mixed berry syrup, lime, cranberry		
 Mango Margareti	17	
apple, mango, lime, tajin		





➤ VINO BLANCO ⬅

White Wine

Conde Valdemar Rioja Blanco

rioja, spain 14 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 15 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, wa14 21 63

Torres Sangre de Toro

catalonia, spain14 21 63

Honoro Vera Tempranillo

rioja, spain15 24 71

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, wa69

Gomez Cruzado Crianza Rioja

rioja, spain74

Cherubino Cabernet Sauvignon

margaret river, wa140

Cullen Diana Madeline

margaret river, wa199





➤ VINO ROSADO ➤

Rose Wine

150ml 250ml Bottle

Wills Domain Rose

margaret river, wa 14 23 67

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 14 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

➤ SIN ALCOHOL ➤

Non Alcoholic

Newblood Rosé,

barossa, au 12 50

Grant Burge Prosecco

krondorf, au. 13 55





➤ DE BARRIL ↵

Tap Beers

Estrella Damm, 4.6%	14.5
Great Northern Super Crisp, 3.5%	13.5
Carlton Dry, 4.5%	14.5
Peroni, 5.0%	15.5
Asahi, 5.0%	15.5
Balter XPA, 5.0%	16.5
Balter Hazy, 6.0%	16.5
Balter Captain Sensible, 3.5%	13.5
Pirate Life South Coast, 4.4%	15.5
Guinness, 4.2%	15.5
Brookvale Ginger Beer, 4.0%	15.5
Bulmers Cider, 4.7%	15.5

➤ BOTELLA Y LATAS ↵

Bottles & Cans

San Miguel Pale Pilsner 330ml, 5%	12.5
San Miguel Red Horse 330ml, 8%	14.5
Balter Cerveza 355ml, 4%	12.5
Matso's Ginger Beer 330ml, 3.5% – GF, V	13.5
Magners 568ml, 4.5%	16.5
Peroni 330ml, 0.0%	12.5
Guinness 0.0%	12.5
Heaps Normal XPA <0.5%	12.5

