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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 September 9, 2026 10:32 AM.

BOLD FLAVOURS! BRAVE BITES!
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Sand!

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

Just one
more round?



BRUNCH OLÉ

BOTTOMLESS LUNCH

EVERY SAT & SUN

SHARE STYLE TAPAS FEAST
& 2 HR BOTTOMLESS

CHOOSE FROM

NON-ALCOHOLIC PACKAGE - \$49PP



Berry Highball Mocktail
Soft Drinks
Alcohol Free Prosecco
Non-alcoholic Beer

PREMIUM DRINK PACKAGE - \$85PP



Conde Valdemar Rioja Blanco
Torres Coronas Tempranillo
Eguri Cava Brut
White & Red Sangria

2 HR SITTING

FROM 12PM - 5:00PM
LAST SEATING 3:5 PM

BOOK YOUR SPOT

SEE OUR WEBSITE



CELEBRATE AT BAR OLÉ

From long lunches to lively cocktail parties, Bar Olé is available for exclusive venue hire or flexible spaces for both seated and standing events

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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 – DFO, 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

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 Nassari anchovy (world's best anchovy) [I] **7**

Anchoas de Olé – GFO, NF [I] **9 EA**
bar olé's signature dish, nassari anchovy, focaccia, manchego custard

Croquetas de Jamon – NF **22**
jamon & cheese croquettes, aioli

Tortilla Española – DF, GF, NF **10**
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]	24
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	16
fried paprika potatoes, spicy brava sauce, aioli	
Empanada de Ternera – DF, NF	14 EA
slow-braised beef, olives, cumin, piparra salsa	

➤ BROCHETAS ➤

Skewers

Pincho de Mushroom – DF, GF, V	11 EA
honey & garlic glazed mushroom, ajo blanco	
Calamar a la Plancha – DF, GF, NF [I]	12 EA
grilled squid, chorizo oil	
Pincho de Cordero – DF, GF	13 EA
wood-fired lamb, capsicum, mint salsa	
Pincho de Ternera – DF, GF, NF	15 EA
chargrilled picanha beef, guindilla chimichurri	





♥ FAVOURITE ♥

Traditional Spanish Paella – DF, GF, NF [M]

54

bomba rice, king prawns, squid, mussels, chicken, chorizo

➤ 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

300g bindaree 100 day grain fed rib eye, 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	
Flan Casero – GF, 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 – DF	18
meatballs, potatoes	
Tiras de Pollo Caseras – NF	18
house made crumbed chicken tenders, potatoes	
Kids Olé Plate – NF	20
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		
 Ole's Berry Highball	24	
beyond pink gin, fresh mixed-berry syrup, lemon, soda		
 Mango Margarita	24	
teremana reposado tequila, lime, mango, tajin		
 Coco 43	24	
teremana blanco tequila, licor 43, fresh lime, real coconut syrup		
 El Cafe Esprés	22	
resposado tequila, licor 43, espresso, sugar, chocolate		

➤ 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, es.14 21 62

Wills Domain SSB

margaret river, au14 23 67

Leeuwin Estate Art Series Sauv Blanc

margaret river, au16 23 78

Pazo das Bruxas Albarino

rias baixas, es17 28 82

Pedestal Chardonnay

margaret river, au15 23 67

Vasse Felix Chardonnay

margaret river, au97

Gomez Cruzado Blanco

rioja, es.79

Serra da Estrela Albarino 2022

rias baixas, es98





➤ VINO TINTO ◀

Red Wine

150ml 250ml Bottle

Sandalford Cab Merlot

margaret river, au 14 21 63

Torres Sangre de Toro

catalonia, es 14 21 63

Honoro Vera Tempranillo

rioja, es. 15 24 71

Tinto Rioja Garnacha

rioja, es. 15 25 72

Vina Eguia Tempranillo

rioja, es. 16 26 77

Vasse Felix Premier Cab Sauv

margaret river, au 24 38 115

Amelia Park Shiraz

great southern, au 69

Gomez Cruzado Crianza Rioja

rioja, es. 74

Cherubino Cabernet Sauvignon

margaret river, au 140

Cullen Diana Madeline

margaret river, au 199





➤ VINO ROSADO ➤

Rose Wine

150ml 250ml Bottle

Wills Domain Rose

margaret river, au 14 23 67

Cullen Dancing in the Moonlight

margaret river, au 15 25 72

➤ ESPUMANTE ➤

Sparkling

125ml Bottle

Grant Burge Prosecco 0% - Non Alcoholic

multi-regional, au 12 58

Egui Cava Brut

cava, es 14 63

Howard Park 'Petit Jete' Brut

pemberton, au. 17 82

Laurent-Perrier La Cuvee

champagne, fr 28 159

Lonia Cava Brut

penedès, es. 64

Laurent-Perrier Rosé

champagne, fr 245

Dom Pérignon 2013

champagne, fr 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

➤ BOTELLA Y LATAS ↵

Bottles & Cans

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

