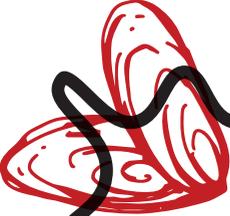




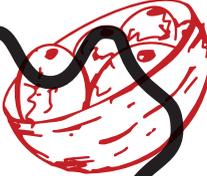
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Our menu contains allergens and is prepared in a kitchen that handles shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Please advise staff of any allergies. Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.65% surcharge. Last Updated March 16, 2026 4:21 PM.





LA FIESTA



Clásica

\$65 Per Person | Min 2 ppl.

Pan a la Parilla - DFO, NF, V
house-made flatbread,
manchego butter, rosemary oil

Vieira - DFO, GF, NF
pan fried hokkaido scallop,
chorizo butter, tocino, honey

Pincho de Cordero - DF, GF, NF
grilled lamb skewer, capsicum,
mint salsa

Choice of

**“Manuel” Our Spanish Jerk
Half Chicken** - DF, GF, NF
mt barker chicken, salsa
barbocoa

Picanha Steak - DF, GF, NF
300g o’connor picanha mb2+,
sofrito, rosemary

Patatas Bravas - DF, GF, NF, V, VG
fried paprika potato, brava
sauce, aioli

Brocoli Pequeño - DF, GF, V, VG
charred broccolini, ajo blanco,
mint salsa

Prima

\$95 Per Person | Min 2 ppl.

Pan a la Parilla - DFO, NF, V
house-made flatbread,
manchego butter, rosemary oil

Hiramasa Kingfish Ceviche
- DF, GF, NF
burnt orange, fennel, black olive,
calamansi dressing

Pincho de Cordero - DF, GF, NF
grilled lamb skewer, capsicum,
mint salsa

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

Ojo de Costilla - DFO, GF
300g o’connor ribeye mb2+,
smoked yoghurt, romesco

Patatas Bravas - DF, GF, NF, V, VG
fried paprika potato, brava
sauce, aioli

Brocoli Pequeño - DF, GF, V, VG
charred broccolini, ajo blanco,
mint salsa

Ensalada Verde - DF, GF, NF, V, VG
baby cos, fennel, radish,
calamansi dressing

Tarta de Queso - GF, NF
vanilla basque cheesecake,
blueberry jam



➤ PARA PICAR ◀

Snacks

Australian Oysters – DF, GF, NF	½ doz 36 doz 72
sangria mignonette or natural with lemon	
Aceitunas de la Casa – DF, GF, NF, V, VG	10
house marinated olives	
Pan con Tomate – DF, GFO, NF, V, VG	8
2x charred focaccia, crushed tomato	
Pan a la Parilla – DFO, NF, V	16
house-made flatbread, manchego butter, rosemary oil	
Anchoas de Ole – GFO, NF	9 ea
bar olé's signature dish, el capricho anchovy, focaccia, manchego custard	
Croquetas de Jamon – GF, NF	22
jamon cheese croquettes, aioli	
Tortilla Española – DF, GF, NF	12 ea
traditional potato & egg omelette	
Guindillas – DF, GF, NF, V, VG	11
pickled peppers	
Jamon Serrano 40g – DF, GF, NF	22
premium 18 month aged spanish ham	
Jamon Iberico 30g – DF, GFO, NF	32
100% acorn fed black label ham, grilled focaccia, house pickles	
Chorizo al Vino – DF, GF, NF	22
pan fried chorizo, tempranillo, lemon	
Vieira – DFO, GF, NF	12 ea
pan fried hokkaido scallop, chorizo butter, tocino, honey	
Montadito con Panceta de Cerdo – DF, GFO, NF	14 ea
house focaccia, pork belly, smoked eggplant, chimichurri	



➤ TAPAS ‹

Small Plates

Hiramasa Kingfish Ceviche – DF, GF, NF	26
burnt orange, fennel, black olive, calamansi dressing	
Patas Fritas de Jamon – DFO, GF, NF	24
potato chips, jamon serrano, guindillas, manchego	
Albóndigas – GF, NF	22
meatballs, roasted tomato, chimichurri, smoked yoghurt	
Pil Pil Prawns – DF, GF, NF	36
x3 jumbo tiger prawns, bisque, chilli, lemon	
El Capricho Full Tin – GFO, NF	68
world famous anchovies, flatbread, tomate, manchego butter	
Empanadas de Cordero – NF	21
x2 lamb empanadas, smoked yoghurt, guindillas	
Patatas Bravas – DF, GF, NF, V, VG	16
fried paprika potato, brava sauce, aioli	

➤ BROCHETAS ‹

Skewers

Pincho de Calamar a la Plancha – DF, GF, NF	10 ea
squid skewer, chorizo, aioli	
Pincho de Cordero – DF, GF, NF	12 ea
grilled lamb skewer, capsicum, mint salsa	
Pincho de Pulpo a la Brasa – DF, GF	11 ea
octopus, romesco, guindillas	
Pincho de Solomillo de Wagyu – DF, GF	15 ea
ajo blanco, chilli, parsley	



➤ PRINCIPALES ➤

Mains

Picanha Steak – DF, GF, NF	48
300g o'connor picanha mb2+, sofrito, rosemary	
Ojo de Costilla – DFO, GF	58
300g o'connor ribeye mb2+, smoked yoghurt, romesco	
“Manuel” Our Spanish Jerk Half Chicken – DF, GF, NF	38
mt barker chicken, salsa barbocoa	
Traditional Spanish Paella – DF, GF, NF	54
bomba rice, tiger prawn, squid, mussels, chicken & chorizo	
Solomillo de Wagyu – DF, GF, NF	95
300g margaret river sirloin mb5+, chimichurri	

➤ ACOMPAÑAMIENTOS ➤

Sides

Brocoli Pequeño – DF, GF, V, VG	16
charred broccolini, ajo blanco, mint salsa	
Patatas Bravas – DF, GF, NF, V, VG	16
fried paprika potato, brava sauce, aioli	
Ensalada Verde – DF, GF, NF, V, VG	12
baby cos, fennel, radish, calamansi dressing	
Berenjena – DFO, GF, NF, V	15
smoked eggplant, tomato, goats cheese, honey	



➤ POSTRES ✨

Desserts

Churros – NF	18
cinnamon sugar, vanilla ice cream, dulce de leche, chocolate	
Flan Casero – GFO, NF	16
house-made flan, cointreau sponge, burnt orange	
Tarta de Queso – GF, NF	18
vanilla basque cheesecake, blueberry jam	
Simmos Ice Cream 125g Tub – DF, GF, NF, V, VG	9
creamy choc vegan	

➤ MENÚ DE LOS NIÑOS ✨

Kids Menu

Albóndigas & Patatas – GF, NF	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

 Signature Red Sangria	21	79
tempranillo, cointreau, apricot brandy, orange, lime		
 White Sangria	21	79
cava brut, cointreau, apricot brandy		
 Licudo de Kiwi		25
house kiwi, tanqueray 10, hennessy, midori		
 La Sobremesa		24
amaro montenegro, del maguey mezcal, patron xo, grand marnier		
 Last Love		24
house strawberry x rhubarb, teremana anejo and blanco tequila, licor43		
 Garden Tonic		22
house cucumber, beyond distilling gin, dolin blanc, coastal tonic		
 Crystal Mary		22
house clarified bloody mary. tomato, chilli, vodka, ancho liqueur		
.....		
 Naked & Famous		89
bozal tepeztate, yellow chartreuse, aperol, lime		

➤ CÓCTELES VÍRGENES ◀

Mocktails

 Siesta Soda		17
house cucumber, citrus, tonic		
 Berry Daiquiri		17
house berries, citrus, lemonade		



↳ VINO BLANCO ↵

White Wine

	150ML	250ML	BTL
Wills Domain SSB margaret river, wa	14	23	67
Leeuwin Estate Art Series SB margaret river, wa	16	27	78
Shaw & Smith SB adelaide hills, sa	19	30	85
Pazo das Bruxas Albarino rías baixas, spain	17	28	82
Nivarius Tempranillo Blanco rioja, spain	18	31	89
Vasse Felix Chardonnay margaret river, wa	22	34	99
Ampersand SB pemberton, wa			69
Shaw & Smith M3 Chardonnay 2024 adelaide hills, sa			95
Moss Wood Amy's Cuvee Blanc SBS 2025 margaret river, wa			89
Bodegas Eidosela 'Charquino' Albarino 2024 rías baixas, spain			99
Leeuwin Estate Art Series Chardonnay 2022 margaret river, wa			249

↳ VINO ROSADO ↵

Rose Wine

Wills Domain Rosé margaret river, wa	14	23	67
S.C Pannell 'Arido' Grenache Rosé mclaren vale, sa	17	27	79
Château d'Esclans Whispering Angel provence, france			119



VINO TINTO

Red Wine

	150ML	250ML	BTL
Sandalford Cab Merlot margaret river, wa	14	23	67
Sandalford 1840 Tempranillo margaret river, wa	15	24	70
Vina Eguia Tempranillo Reserva rioja, spain	18	29	85
Evodia Garnacha 2021 calatayud spain	17	26	74
Vasse Felix Premier Cab Sauv margaret river, wa	25	41	119
La Linea Mencia mclaren vale, sa	16	26	75
Henschke Stone Jar Tempranillo 2023 barossa valley, sa			79
Koomilya Cabernet Touriga 2021 mclaren vale, sa			89
Cune Rioja Reserva 2019 rioja, spain			99
Bodegas Valdemar Conde Rioja Gran Reserva 2017 rioja, spain			110
Cullen Diana Madeline 2023 margaret river, wa			265
Bodegas Valdemar Conde Rioja Gran Reserva 1990 rioja, spain			399
Torres Mas La Plana Cabernet Sauvignon 2017 catalonia, spain			499
Penfolds Grange 2021 barossa valley, sa			1299
Henschke Hill Of Grace 2021 eden valley, sa			1299



↳ **ESPUMANTE** ‹

	<i>Sparkling</i>	125ML	BTL
Lonía Cava Brut penedès, spain		13	69
Kylie Prosecco Rosé gambellara, italy		15	85
Laurent-Perrier La Cuvee champagne, france		28	159
Clos Amador Brut Delicat Cava Reserva NV cava, spain			95
R de Ruinart Brut NV. montagne de reims, champagne			199
Laurent-Perrier Rosé champagne, france			245
Dom Pérignon 2015 champagne, france			575
Laurent-Perrier Grand Siecle No.25 champagne, france			650

↳ **SIN ALCOHOL** ‹

	<i>Non Alcoholic</i>	125ML	BTL
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%	15.5
Peroni 5.0%	16.5
Asahi 5.0%	15.5
Balter XPA 5.0%	16.5
Balter Hazy 6.0%	16.5
Balter Captain Sensible 3.5%	14.5
Pirate Life South Coast 4.4%	16.5
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
San Miguel Red Horse 330ml 8%	14
Balter Cerveza 355ml 4%	12
Matso's Ginger Beer 330ml 3.5% – GFIV	13
Magners 568ml 4.5%	16
Peroni Zero 330ml 0.0%	12
Heaps Normal XPA <0.5%	12

