

BAR OLÉ!

SPANISH TAPAS

➤ Functions ➤

Bar Olé Applecross is the perfect setting for your next celebration, with its inviting Mediterranean-inspired design, vibrant atmosphere, and delicious share-style menu, we offer a relaxed yet elevated space to host birthdays, corporate catch-ups, and everything in between.

➤ Set Up Information ➤

Cakeage Fee

A \$50 Cakeage fee will be applied to any outside cakes or desserts.

Bar Tab

Choose a specific limit and adjust the tab as your event progresses. You can switch to a cash bar at any point.

Set Up

Our setup features high tables in a roped-off section, offering a semi-private setup. It's a shared space ideal for casual gatherings.

➤ Whole Venue Hire ➤

Min. Spend: \$20,000 + \$1,000 hire fee

Capacity: Max. 150 Standing / 100 Seated

Venue comes as is, furniture is not to be moved

Contact us at functions@applecross.barole.com.au

➤ Pricing ➤

Standing

Max. Capacity: 40

Table Service: Available

Max. Spend: \$2,500

Sit Down Style

Max. Capacity: 25

Table Service: Low tables only, on beverage package

Max. Spend: \$2,500



DF - Dairy Free | GF - Gluten Free |
GFO - Gluten Free Option | NF - Nut Free | V - Vegetarian | VG - Vegan
Seafood Origin | A - Australian, I - Imported, M - Mixed Origin



➤ Food Options ➤

Canapé Menu

Croquetas de Manchego y Porros – NF, V 6 EA
leek & manchego croquettes, aioli

Croquetas de Jamon – NF, V 6 EA
jamon & béchamel croquettes, aioli

Chicharrones y Cidra de Manzana – DF, GF, NF 6 EA
crispy pork belly bites, apple cider jam, espelette

Anchoas de Olé – GFO, NF 9 EA
el capricho anchovy, focaccia, manchego custard

Churro con Tartare – NF 10 EA
savoury churro, beef tartare, truffle aioli

Empanadas de Cordero – NF 11 EA
lamb empanadas, smoked yoghurt, guindillas

Vieira – DFO, GF, NF [I] 13 EA
pan fried hokkaido scallops, chorizo butter, smoked honey

Patatas Bravas – DF, GF, NF, V, VG 16 EA
fried paprika potato, brava sauce, aioli

Mini Paella de Mariscos – DF, GF, NF [M] 18 EA
bomba rice, jumbo tiger prawns, squid, mussels & octopus

Mini Paella de Mariscos y Chorizo – DF, GF, NF [M] 18 EA
bomba rice, squid, octopus, chorizo

Australian Oysters – DF, GF, NF 1/2 DOZ 36 | DOZ 72
sangria mignonette or natural with lemon

Skewers

Pincho de Calamar a la Plancha – DF, GF, NF [I] 13 EA
Squid skewer, chorizo, aioli

Pincho de Cordero – DF, GF, NF 16 EA
Grilled lamb skewer, capsicum, mint salsa

Pincho de Pulpo a la Brasa – DF, GF [A] 13 EA
octopus, romesco, guindillas

Pincho de Sallomillo de Wagyu – DF, GF 18 EA
Ajo blanco, chilli, parsley

Desserts

Churros – NF, V 4 EA
cinnamon sugar, dulce de leche

