BAR OLÉ!

SPANISH TAPAS

APPLECROSS

La Fiesta / *Set Menu*	3
Para Picar / *Snacks*	4
Tapas / *Small Plates*	5
Brochetas / *Skewers*	5
Principales / *Mains*	6
Acompañamientos / *Sides*	6
Postres / *Desserts*	7
Menú de los Niños / *Kids*	7
Cócteles / *Cocktails*	8
Vino / *Wine*	9
Espumante / *Sparkling*	11
De Barril / *On Tap*	13
Botellas y Latas / *Bottles & Cans*	13

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 August 28, 2026 4:21 PM.

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

IN-HOUSE
DRY AGING
PROGRAM

O' Connor Superior Grain-Fed
OP Rib-eye (MB 5+)

Dry-aged 21 days for exceptional depth and tenderness. Char-grilled to your liking, served with Romesco, Manchego butter, or Chimichurri.

$180/kg

Please ask your waiter for today selection

LA FIESTA

Clásica
$69 Per Person | Min 2 ppl.

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

Vieira - **DFO, GF, NF [I]**
pan fried hokkaido scallop, chorizo butter, smoked honey

Jamon Serrano 40g - **DF, GF, NF**
premium 18 mnth spanish ham

Choice of

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

Premium 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

Spencer Gulf Kingfish Ceviche - **DF, GF, NF [A]**
burnt orange, fennel, black olive, calamansi dressing

Empanadas de Cordero - **NF**
x2 lamb empanadas, smoked yoghurt, guindillas

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

Solomillo de Ternera - **DFO, GF**
200g premium o'connor fillet 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 38 | doz 72
sangria mignonette or natural with lemon

Aceitunas de la Casa – **DF, GF, NF, V, VG** 12
house marinated olives

Pan a la Parilla – **DFO, NF, V** 20
house-made flatbread, manchego butter, rosemary oil

Anchoas de Olé – **GFO, NF** . . . . . 9 ea
bar olé's signature dish, el capricho anchovy, focaccia, manchego custard

Croquetas de Manchego y Porros – **NF, V** 24
leek & manchego croquettes, aioli

Croquetas de Jamon – **NF** 24
jamon & béchamel croquettes, aioli

Tortilla Española – **DF, GF, NF, V** . . . . . 12 ea
traditional potato & egg omelette

Guindillas – **DF, GF, NF, V, VG** 11
pickled peppers

Premium Jamon Serrano 40g – **DF, GF, NF** 22
18 month aged spanish ham

Jamon Iberico (pata negra) 30g – **DF, GFO, NF** 35
100% pure iberico, grilled focaccia, house pickles

Chorizo al Vino – **DF, GF, NF** 23
pan fried chorizo, tempranillo, lemon

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

Chicharrones y Cidra de Manzana – **DF, GF, NF** 22
crispy pork belly bites, apple cider jam, espelette

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TAPAS

Small Plates

Spencer Gulf Kingfish Ceviche – **DF, GF, NF** 26
burnt orange, fennel, black olive, calamansi dressing

Patas Fritas de Jamon – **DFO, GF, NF** 20
potato chips, jamon serrano, guindillas, manchego

Tartar de Ternera – **DF, GF, NF** 26
beef tartare, spanish chips, guindillas, arbequina olives, aioli

Albóndigas – **GF, NF** 22
meatballs, roasted tomato, chimichurri, smoked yoghurt

Gambas y Mantequilla de Chorizo – **GF, NF** [A] 36
3 jumbo tiger prawns, chorizo butter, lemon and fennel oil

El Capricho Full Tin (115g) – **GFO** [I] 72
world famous anchovies, flatbread, romesco, manchego butter

Empanadas de Cordero – **NF** 22
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** [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 Solomillo de Wagyu 60g – **DF, GF** . . . . . 18 ea
ajo blanco, chilli, parsley

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PRINCIPALES

Mains

Premium Picanha Steak – **DF, GF, NF** 52
300g o'connor picanha mb2+, sofrito, rosemary

Solomillo de Ternera – **DFO, GF** 60
200g grass-fed o'connor fillet mb2+, smoked yoghurt, romesco

Solomillo de Wagyu – **DF, GF, NF** 95
300g gippsland wagyu sirloin mb5+, chimichurri

"Manuel" Our Spanish Jerk Half Chicken – **DF, GF, NF** 38
mt barker chicken, salsa barbocoa

Paella de Mariscos – **DF, GF, NF** [M] 80
bomba rice, jumbo tiger prawns, squid, mussels & octopus

Paella de Mariscos y Chorizo – **DF,GF,NF** [M] 65
bomba rice, squid, octopus, chorizo

Paletilla de Cordero Asada – **GF, DF, NFO** 99
1kg whole roasted saltbush lamb shoulder, romesco, chimichurri

ACOMPAÑAMIENTOS

Sides

Brocoli Pequeño – **DF, GF, V, VG** 18
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, capsicum, goats cheese, honey

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POSTRES

Desserts

Churros – **NF, V** 19
cinnamon sugar, vanilla ice cream, dulce de leche, chocolate

Flan Casero – **GFO, NF, V** 16
house-made flan, cointreau sponge, burnt orange

Tarta de Queso – **GF, NF, V** 19
vanilla basque cheesecake, blueberry jam

Vegan Vanilla Bean Ice Cream – **DF, GF, V, VG** 10

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** 20
ham croquette, meatballs, sliced ham, crackers, freddo frog

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CÓCTELES

Classics Cocktails available on request

Signature Red Sangria . . . . . 23 . . 89
tempranillo, cointreau, apricot brandy, orange, lime

White Sangria . . . . . 23 . . 89
cava brut, cointreau, apricot brandy

Licuado de Kiwi 25
house kiwi, tanqueray 10, hennessy, midori

La Sobremesa 24
amaro montenegro, del maguey mezcal, patron xo, grand marnier

Last Love 25
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

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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
Moss Wood Amy's Cuvee Blanc SBS 2025			
margaret river, wa			89
Bodegas Eidosela 'Charquino' Albarino 2024			
rías baixas, spain			99
Shaw & Smith M3 Chardonnay 2025			
adelaide hills, sa			119
Domaine Vacheron Sancerre Blanc 2024			
loire, france			145
Shaw and Smith M3 Chardonnay 2017			
adelaide hills, au [v]			199
Leeuwin Estate Art Series Chardonnay 2022			
margaret river, wa			249

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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
Tomfoolery Young Blood Grenache			
barossa, au	16	26	75
Vasse Felix Premier Cab Sauv			
margaret river, wa	25	41	119
Oliver's Taranga Mencia			
mclaren vale, sa	16	26	75
Kalleske Dodger Tempranillo 2025			
barossa valley, sa			89
Koomilya Cabernet Touriga 2021			
mclaren vale, sa			99
Bodegas Valdemar Conde Rioja Gran Reserva 2017			
rioja, spain			129
Cune Rioja Reserva 2019			
rioja, spain			149
Cullen Diana Madeline 2023			
margaret river, wa			265
Vasse Felix Tom Cullity Cab Sauv Malbec 2022			
margaret river, au [v]			279
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

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ESPUMANTE

Sparkling	125ML	BTL
Lonia Cava Brut		
penedès, spain	13	69
Kylie Prosecco Rosé		
veneto, it	15	85
Howard Park Petit Jeté		
pemberton, au	17	82
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
Louis Roederer Cristal Champagne '16		
champagne, france [v]		*785*

VINO ROSADO

Rose Wine	150ML	250ML	BTL
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	25	41	119

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JEREZ

Sherry	60ML
Lustau Amontillado 'Los Arcos' Solera 8yr	12
Lustau En Rama 'Fino del Puerto' Solera 7yr	14
Lustau Pedro Ximenez 'San Emilio' Solera 12yr	15
Valdespino VOS Medium Oloroso 1842 Solera 25yr	26

SIN ALCOHOL

Non Alcoholic	125ML	BTL
Newblood Rosé		
barossa, au	12	50
Grant Burge Prosecco		
krondorf, au	13	55

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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%	16.5
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
Balter Cerveza 355ml | 4%	12
Matso's Ginger Beer 330ml | 3.5% – **GF | V**	13
Peroni Red 330ml | 4.7%	12
Peroni Zero 330ml | 0.0%	12
Heaps Normal XPA <0.5%	12

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