



OLE PAELLA | Menu

FUNCTION PACKAGES*

For Bookings: 08 9431 7280, paella@olepaella.com

Package Uno | \$29 pp

Choice of Quesadillas

Paella Main Serve - One Selection

Package Dos | \$39 pp

Three Tapas (6 tapas pieces per serving)

Paella Main Serve - One Selection

Package Tres | \$49 pp

Popular Wedding / Special Celebration Package

Three Tapas (6 tapas pieces per serving)

Paella Main Serve - Choice of two (one meat / one veg)

Pasteis de Nata (Portuguese Custard Tarts) or Churros & Icecream & Dulce de Leche

Package Cuatro | \$59 pp

Popular Wedding / Special Celebration Package

Freshly Shucked Oysters with Condiment Bar

Four Tapas (8 tapas pieces per serving)

Paella Main Serve - Choice of two (one meat / one veg)

Pasteis de Nata (Portuguese Custard Tarts) or Churros & Icecream & Dulce de Leche

* A Staff, Delivery & Setup Cost applies in addition to the per head cost. Written quotes provided.

PAELLA (gf) | Main Size Serves 300g / Cocktail Size 200g

Traditional Seafood

Tiger Prawns, baby calamari, fresh white fish & mussels. Cooked in a rich tomato sofrito and seafood stock

Chicken, Chorizo & Sweetcorn

Mt Barker free-range chicken, charred sweetcorn, chorizo, roast garlic

Wild Mushroom (v)

Field, shitake, enoki, king oyster mushroom with black garlic, and porcini herb stock, Spanish manchego cheese

Char-Grilled Vegetarian (v)

Charred asparagus & mixed bell peppers, sweetcorn, slow roast cherry-truss tomatoes, zesty lemon herb oil

Chicken and Wild Mushroom

Mt Barker free-range chicken, field mushrooms, enoki, king oyster mushrooms & black garlic in rich porcini herb stock

King Prawn

Australian King prawns, free range chicken, blistered red peppers & spring greens, cooked in saffron and chicken stock

Pork Belly

Free Range Pork Belly, chorizo, blistered red peppers, spring greens cooked with our tasty smoked ham hock stock

Squid Ink

Whole baby calamari, squid ink, char-grilled chorizo, aioli

Blue Swimmer Crab

(Market rate addition on packages)

Locally caught Blue Swimmer crab, calamari, tiger prawns in Shellfish stock

South-West Marron

(Market rate addition on packages)

Freshly caught local Pemberton marron, mussels, chorizo, watercress, saffron aioli

Lobster Paella with Manjimup Black Truffle *(Market rate addition on packages)*

Lobster, chorizo, shaved black truffle, lobster oil and winter greens

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Paella Additions

Spanish Manchego
Spanish Chorizo Fresh Manjimup Black Truffle (subject to availability)
Shaved Serrano Jamon 'La Raza Duroc' Reserva

TAPAS

VEGAN

Espinacas con garbanzos - zesty spinach and fried chickpeas
Gazpacho shooter - classic Spanish cold tomato and vegetable soup. *Great party starter to awaken the palette.*
Grilled marinated artichokes, lemon oil & fresh herbs
Blistered padron peppers, sea salt, lemon (v,gf)
Mixed marinated local olives (v, gf)
Wild mushroom, garlic, extra virgin truffle oil, crispy onions
Slow roasted tomato bread, basil, extra virgin olive oil (v)

VEGETARIAN

Charred sweetcorn, grated Spanish manchego cheese, paprika salt (v,gf)
Quesadillas : Char-grilled eggplant and zucchini, harissa yoghurt (v)
Quesadillas : Potato, rosemary, caramelised onion (v)
Patatas bravas, smoked aioli (v)
Forest mushrooms, fresh herbs, aioli, baguette (v)

PESCADO + CARNE

Free-range pork or beef meatballs baked in Romesco sauce (gf)
Grilled beef or chicken skewers, Argentinian chimmi-churri (gf)
Grilled baby calamari skewers, lemon aioli (gf)
Spiced prawns skewers, red mojo sauce (gf)
Marinated Fremantle octopus (gf)
Marinated white anchovies, red pepper, salsa verde, crispy baguette
Grilled house made chorizo, guindillas (gf)

PESCADO (Market rate)

Local Oysters - Freshly shucked and served with our special condiments:
Natural | Sangria granita | Crispy chorizo & dry sherry | Red and green mojo
or
Local Scallops - Served grilled in their half shell | Garlic and spicy breadcrumb gratin | Olive oil |
Green mojo sauce (gf) | Garlic | Sweet paprika | Herb butter (gf) | Parmesan and béchamel

DESSERT

Churros	Spanish style donut, cinnamon sugar, dulce de leche
Tarts	Pasteis de Nata (Portuguese Custard Tarts) with orange toffee
Refresher	Chargrilled watermelon, fresh lime, chilli salt (gf)

Our paella chefs cook fresh for you
We arrange wait staff, bar staff, equipment hire
Order a pick-up Paella from Eat St at Freo Markets
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