

“A Corner of Mildura’s History”

An iconic restaurant, reimagined.

The Spanish Grill is located in what is perhaps the city’s oldest existing urban corner. Since 1889 the Mildura Grand Hotel has overlooked the wild Murray River and its surroundings. Our dining room and vine-covered pergola offer views of Mildura’s new riverfront development. For the first time it links the city from Langtree Avenue to the river for pedestrians. So now you can take in some local history while strolling along the waterfront before or after dinner or idly contemplate this part of the world with a drink in the shade of our ornamental vines.

The Spanish Grill is all about fire and flavour. Our meat is hand selected and locally aged to ensure the best cuts and quality for our diners. Cooking over red gum and mallee root coals requires a combination of skill and acute intuition for delicious results. Let us kindle the fire in your belly for good food matched with an extensive range of drinks from Australian wine to Mildura craft beer.



— THE —
SPANISH
GRILL

Welcome To The Spanish Grill

A dining experience like no other.

The Spanish Grill Mildura, known for its delectable charcoal grill steak restaurant is taking its culinary game to the next level. In collaboration with renowned Chef Jay Perera, the team brings a wealth of knowledge and expertise to the table that will delight every food enthusiast.

Featuring his award winning signature dishes, we ensure that every plate is made with perfection and bursting flavours from succulent entrées, divine meats to mouth-watering sides.

LEGEND

G/F - Gluten-free

V/G - Vegetarian

D/F - Dairy-free

N/F - Nut-free



We request our dear patrons with food allergies and dietary requirements to please inform our wait staff prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

CLASSIC SOCIAL PLATES

Mediterranean Meze	\$32
<i>Red pepper feta, chickpea hummus, tzatziki, freshly baked pita</i>	
Chef's Selection of Oysters G/F, D/F, N/F	
Kilpatrick	\$41 (half dozen) \$82 (1 dozen)
Natural	
Giant Tiger Prawns G/F, N/F	\$39
<i>6 skull island tiger prawns, chermoula spice, cucumber, tomato</i>	
Steak Empanadas	\$34
<i>Green tomato salsa, taquera</i>	
Tira de Asado - Argentinian beef short rib (1 kg)	\$62
<i>Salsa taquera, chimichurri</i>	

STARTERS

Mushroom Panacotta V/G, N/F	\$28
<i>Porcini mushroom, sourdough toast, parsley oil</i>	
Peruvian Scallop Ceviche G/F, N/F	\$32
<i>Hokkaido scallop, tiger milk, grapefruit</i>	
Lobster Bouillabaisse G/F, N/F	\$32
<i>Maine lobster, scallop, kingfish, fennel broth</i>	
Hamachi Crudo G/F, N/F	\$28
<i>Florence fennel, black olive, yuzu</i>	
Surf & Turf G/F, N/F	\$34
<i>Blue fin tuna, steak tarte, pickled celery, squid ink tacos</i>	

SIGNATURE STEAKS

Signature T-Bone 600g	\$70
<i>Combination of sirloin and fillet, known for its robust flavour and tender meat</i>	
Eye Fillet 250g	\$59
<i>The ultimate tender and succulent lean cut meat with sublime taste</i>	
Scotch Fillet 350g	\$58
<i>Juicy, heavily marbled cut with ribbons of fat</i>	
Porter House 350g	\$52
<i>Flavoursome mouth watering cut, almost tender as fillet</i>	
Brazilian Churrasco 400g	\$56
<i>Marinated beef skewers, grilled pineapple and jalapeño hot sauce</i>	
Moroccan Lamb	\$48
<i>Lamb back-strap, butternut pumpkin, prunes</i>	
Murray Valley Pork Chop	\$46
<i>Loin on the bone, chimichurri, semi-dried tomato</i>	

COMPLIMENTARY SAUCES

*All sauces are **gluten-free***

Porcini Mushroom
 Green Pepper Corn
 Bordelaise
 Green Tomatillos & Jalapeno Salsa
 Chimichurri

CONDIMENT SERVICE

Dijon Mustard
 Hot English Mustard
 Pommery Mustard
 Horse Radish Cream

All of our steak selections feature premium Australian Black Angus, meticulously hand-cut and charcoal-grilled to perfection. Each steak is accompanied by complementary sauces and condiments to enhance your dining experience.

SIDE DISHES

POTATO

Loaded Baked Potato ^{N/F} **\$15**

Pancetta, provolone, onion

Murray River Salted Steak Fries ^{V/G} **\$14**

Aligot ^{G/F, V/G} **\$15**

Cream mashed potato, melted mozzarella

SALAD

Gem Lettuce **\$15**

White anchovy, ficelle, pecorino Romano

Tomato Mykonos ^{G/F, V/G} **\$15**

Red onion, cucumber, kalamata, feta, red wine vinegar

VEGETABLES

Roasted Mushroom ^{V/G} **\$16**

Truffle tamari, fresh herbs

Broccolini ^{G/F, V/G} **\$15**

Sautéed broccolini, Tuscan kale, garlic butter

NOT MEAT

NOT MEAT, BUT SUBSTANTIAL

Vegetable Tagine

\$33

Braised pumpkin, zucchini, prunes, Ras el hanout, pan-fried gnocchi

Fresh Market Catch

\$44

Please ask our staff for our daily special

DESSERTS

Greek Napoleon	\$16
<i>Mille-feuille, almond, Greek thyme honey, market berries</i>	
Argentine Churroz	\$16
<i>Hazelnut spread, salted caramel affogato</i>	
Decadent Chocolate Cake ^{G/F}	\$18
<i>Devil's cake, espresso anglise, dark chocolate mousse</i>	
Warm Petit Madeleines	\$16
<i>Orange glazed, lemon curd</i>	
Flan au Crème Caramel	\$16
<i>Glazed black berries, sugar tuille</i>	
2013 Schild "Lorraine Schild"	\$8
<i>Late Harvest Semillion, Barossa Valley Victoria</i>	
2015 Trentham Reserve	\$8
<i>Noble Taminga, Murray Darling Victoria (dessert wine)</i>	

KID'S MENU

JUST FOR KIDS

Meatballs Pasta & Cheese	\$18
Crispy Calamari & Chips	\$18
Oven Baked Mac & Cheese	\$18
Tenderloin & Chips	\$28
Chicken Tenders & Chips	\$18

Add **\$2** for soda or juice

Add **\$3** for a scoop of ice cream

FOLLOW US

Follow our social media pages and be updated of our current and future promos and events.

How was your experience? We value your feedback and want to ensure every dining moment with us is exceptional. Please scan the QR code to share your thoughts and help us improve.

Head Chef: Jay U Perera
Restaurant Manager: Shiela R.



We appreciate your feedback.
Tell us how we did today?

The Spanish Grill



@thespanishgrill



www.thespanishgrill.com.au



10 Langtree Ave, Mildura VIC 3500



(03) 5023 0511





The Spanish Grill is Mildura's one and only dedicated wood fired grill and steakhouse. It takes its name from the Mildura Grand Hotel's original 1960's sixteen-seater steakhouse on Deakin Avenue that served classics like Oysters Kilpatrick and Carpet Bag Steak. This contemporary version offers quality food of texture and the taste of open fire cooking in a setting that is warm and inviting.

