

“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 ideally 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
STEAK HOUSE AND BAR



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 entrees, divine meats to mouth-watering sides.

Legend

GF - Gluten Free

VG - Vegetarian

DF - Dairy Free

NF - Nut Free



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



Tapas - Small plates to start

ART FULL COLLECTION OF SMALL BITES SIZE PLATES. EACH DISH DESIGNED TO COMPLEMENT THE NEXT. ORDER FEW, MIX AND MATCH

Grilled Oyster GF/NF <i>Galic butter, Calabrian chili and pancetta</i>	6.00 each
Fresh Oyster GF/DF/NF <i>Pickle cucumber and bloody mary shooter</i>	6.00 each
Marinated Local Olives GF/NF	8.00
Fondue De Queso VG/NF <i>Gruyere, Cheddar and Comte, Confit Tomato, Sourdough Bread</i>	14.00
Empanada Negra NF <i>Slow cooked beef, salas taquera and cheddar cheese</i>	12.00
Argentine Red Shrimp NF <i>Potato beignet, trout caviar and prawn mayonnaise</i>	15.00
Double Baked Gruyere Cheese Souffle VG/NF <i>Gruyere cheese, parsley cream sauce</i>	16.00
Yellow Fin Tuna Tarte GF/DF <i>Yuzu Vinaigrette, scallions, calabrese chili mayonnaise, roasted sesame</i>	15.00
Beef Tataki NF <i>Seared beef, white crab meat, truffle soy demi, crispy garlic, stracciatella cheese and sourdough toast</i>	12.00
House Argentine Chorizo GF/DF/NF <i>Mojo verde, apple cider glaze</i>	15.00
Vitello Tonnato GF/NF <i>Slow cooked veal slices, tuna cream, capers and olive oil</i>	17.00
Tostada Adobo Chicken GF/NF <i>Corn tostada, guacamole, refried beans, crema, mojo verde and pico de gallo</i>	14.00



— THE —
SPANISH
GRILL

Spanish Grill Experience Chef's Pick Menu

TWO COURSE - \$ 84.00

THREE COURSE - \$ 92.00

Please ask your server

All Meat Cuts & Sauces are Gluten Free

Signature Steaks

Tajima Australian Grain Fed Wagyu Scotch (MB 6-7) 350G	88.00
T Bone 750g	82.00
Eye Fillet 250g	64.00
Scotch Fillet 350g	62.00
Porterhouse 350g	60.00

Meats

Brazilian Churrasco Served with Trio of Sauces 400g GF/DF/NF	62.00
<i>Red chimichurri, mojo verde and salsa taquera</i>	
Grilled Pork Chop GF/NF	48.00
<i>Bourbon honey glazed, truffle mashed and greens</i>	
Lamb Back Strap GF/NF	54.00
<i>Green pea and mint skordalia, roasted cherry tomato and red wine jus</i>	



Complimentary Sauces and Condiments

Porcini Mushroom	Dijon Mustard
Brandy Peppercorn	Pommery Mustard
Red Chimichurri	Hot English Mustard
Garlic Butter	Horseradish Cream
Red Wine Jus	

Side Dishes

Greek Salad, Feta Cheese, Red Onion, Tomato, Olives, Red Capsicum and Cucumber GF/VG/NF	14.00
Broccolini, Kale and Garlic Butter GF/VG/NF	14.00
Colcannon, Irish Style Mashed Potato with Cabbage GF/VG/NF	10.00
Steak Chips VG/NF	13.00
Grilled Corn with Pancetta Ranch Sauce GF/NF	14.00
Very Green Salad, Yuzu and Mustard dressing, Pickle Cucumber GF/VG/DF/NF	13.00

Meat Substantial

Fresh Market Catch <i>Please ask your server, all our fish are Australian salt water wild caught</i>	46.00
Orecchiette with Pesto Basil, Parmigiano Reggiano, Pecorino, Macadamia Nuts, Pine Nuts and Tomatoes VG	32.00



Sweets

Creme Brulee Basque Cheese Cake	18.00
Classic Tiramisu, Mascarpone Cream, Coffee GF/NF	18.00
Chocolate Crepe Gateau, Chocolate Mousse and Hazelnut Crumble	18.00
Greek style Sticky Toffee Pudding	18.00
Affogato	10.00
<i>Pistachio or Butterscotch</i>	
<i>Pair with</i> Frangelico	10.00
Kahlua	10.00
Tia Maria	10.00

Dessert Wines

2013 Schild "Lorraine Schild"

Late Harvest Semillon, Barossa Valley, South Australia

2015 Trentham Reserve

Noble Taminga, Murray Darling, Victoria

Please note all credit, debit, and eftpos card payments will incur a variable surcharge.

A surcharge of 15% on public holidays will apply.



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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: Randhir Anandakumar




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

The Spanish Grill 

@thespanishgrill 

www.thespanishgrill.com.au 

10 Langtree Ave, Mildura VIC 3500 

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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

