



— THE —
SPANISH
GRILL

|||| ENTREES

Garlic Bread - \$8.5

Parmesan Crumbed Mushrooms - \$15

Locally grown mushrooms with garlic chive aioli (V)

Chargrilled SA Calamari - \$19.5

With a herb & chili salad (GF)

Scallops - \$18.5

Pan seared with a pea & fetta mousse (GF)

Spanish Beef Skewers - \$16.5 (3)

Spiced then grilled with horseradish cream (GF)

SA Oysters - \$22

Half dozen, natural with mignonette (GF)

Prawns Cocktail - \$19.5

With an avocado mousse & marie rose sauce (GF)

Grilled portobello mushroom - \$17.5

Wood fired and grilled with avocado, chimichurri, Stefano's tomato & capsicum relish (V) (GF)

|||| FIRE & FLAVOUR

Cooking over red gum & Mallee root coals gives our meat flavour that only cooking over fire can deliver. Our beef is hand selected by well-known local butcher Nas Tassone.

|||| MAINS

Kangaroo loin (250gm) - \$36

With baby beetroot, goat's cheese & chive oil

Victorian lamb back-strap (300gm) - \$39

*Spiced, grilled with chermoula, zucchini & fetta salad
Medium rare - medium*

Grilled chicken - \$36 (GF)

With grilled broccolini & an almond, tomato salsa

Fish Of The Day - MP

Ask your waiter

|||| GRILL

All steaks are served with kipfler potatoes & green beans

Aged grass-fed t-bone (400-450gm) - \$45

Rare - medium

Aged eye fillet (250gm) - \$49

Rare - medium

Aged grain-fed porterhouse (350gm) - \$40

Medium rare - medium

Aged grain-fed scotch fillet (350gm) - \$46

Medium rare - medium

Surf & turf - add \$10 to any steak

Char-grilled prawns with creamy garlic & chive sauce

|||| CONDIMENTS

Complimentary house made sauces & condiments;

Anchovy butter

Red wine jus

Creamy garlic & chive sauce

Mushroom sauce

Pepper sauce

Hot English, seeded or Dijon mustards

Horseradish

Stefano's tomato & capsicum relish

|||| SIDES

\$9

Sautéed seasonal greens

Grilled broccolini with red pesto

Chips with Murray River salt

Butter lettuce with pancetta & sherry vinaigrette

Chilies stuffed with anchovies

Fennel & orange slaw

|||| DESSERTS & AFTER DINNER DRINKS

Ask your waiter



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