# “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

# WelcomeTo
# 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.

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# 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 — **6.00 each**
*Galic butter, Calabrian chili and pancetta*

**Fresh Oyster** GF/DF/NF — **6.00 each**
*Pickle cucumber and bloody mary shooter*

**Marinated Local Olives** GF/NF — **8.00**

**Fondue De Queso** VG/NF — **14.00**
*Gruyere, Cheddar and Comte, Confit Tomato, Sourdough Bread*

**Empanada Negra** NF — **12.00**
*Slow cooked beef, salas taquera and cheddar cheese*

**Argentine Red Shrimp** NF — **15.00**
*Potato beignet, trout caviar and prawn mayonnaise*

**Double Baked Gruyere Cheese Souffle** VG/NF — **16.00**
*Gruyere cheese, parsley cream sauce*

**Yellow Fin Tuna Tarte** GF/DF — **15.00**
*Yuzu Vinaigrette, scallions, calabrese chili mayonnaise, roasted sesame*

**Beef Tataki** NF — **12.00**
*Seared beef, white crab meat, truffle soy demi, crispy garlic, stracciatella cheese and sourdough toast*

**House Argentine Chorizo** GF/DF/NF — **15.00**
*Mojo verde, apple cider glaze*

**Vitello Tonnato** GF/NF — **17.00**
*Slow cooked veal slices, tuna cream, capers and olive oil*

**Tostada Adobo Chicken** GF/NF — **14.00**
*Corn tostada, guacamole, refried beans, crema, mojo verde and pico de gallo*

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# 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**
*Red chimichurri, mojo verde and salsa taquera*

**Grilled Pork Chop GF/NF** — **48.00**
*Bourbon honey glazed, truffle mashed and greens*

**Lamb Back Strap GF/NF** — **54.00**
*Green pea and mint skordalia, roasted cherry tomato and red wine jus*

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# Complimentary Sauces and Condiments

**Porcini Mushroom**
**Brandy Peppercorn**
**Red Chimichurri**
**Garlic Butter**
**Red Wine Jus**

**Dijon Mustard**
**Pommery Mustard**
**Hot English Mustard**
**Horseradish Cream**

# 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**<br>*Please ask your server, all our fish are Australian salt water wild caught* | **46.00** |
| **Orecchiette with Pesto Basil, Parmigiano Reggiano, Pecorino, Macadamia Nuts, Pine Nuts and Tomatoes** VG | **32.00** |

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# 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**<br>*Pistachio or Butterscotch* | **10.00** |
| *Pair with* **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.***

THE SPANISH GRILL

# Follow Us

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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:** Randhir Anandakumar

Google Reviews 5.0 ★★★★★

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


The Spanish Grill
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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

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