

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.

With The Spanish Grill Mildura's sophisticated ambience, and its use of premium ingredients, the entire team is committed to deliver an exceptional dining experience.



— THE —
SPANISH
GRILL



Sharing Starters

Pinxtos Tapas Board \$54

Lamb belly fritters, beef tartare with oyster aioli, focaccia sandwich, english bresaola with pickled chilli pepper, green herb tacos with avocado broad beans salad and olive crumbs

Freshly Shucked Oysters \$38 / \$76

Shucked fresh everyday! (Please ask our staff for availability)

Argentinian Chorizo \$32

Charcoal grilled with Pedro Ximenez and pebre

Queensland Black Tiger Prawns \$36

Grilled whole prawns with caramel fish sauce and curry leaves

Mixed Salami Platter \$53

Wagyu bresaola, Noix de jambon, guanciale with mix olives, dill pickle hummus and grilled ciabatta

Entrées

Green Herb Tacos

\$26

Avocado broad beans salad, olive crumbs and dried grape gel (Gf/Vg)

King Fish and Salmon Crudo

\$33

Spiced watermelon gel, yuzu soy and coriander (Gf)

Crustacean Bisque

\$32

Prawn, scallop, gnocchi, green peas and cognac (Gf)

Steak Tartare

\$29

Hand cut filet mignon with Yarra Valley salmon caviar, oyster aioli and parsnips crisps (Gf)

Lamb Belly Fritters

\$32

With paloise sauce

Wagyu Bolognese

\$29

Taglitelle and shaved pecorino

Signature Steaks

Our steaks are grass-fed and carefully hand selected. Cooked on mallee root coals, garnish with chef's choice of compound butter that adds next level flavour to our premium meats. Average grilling time is from 15 minutes.

Signature T-Bone 600g \$68

Combination of sirloin and fillet, known for its robust flavour and tender meat

Eye Fillet 250g \$58

The ultimate tender and succulent lean cut meat with sublime taste

Scotch Fillet 350g \$57

Heavily marbled cut with ribbons of fat. Sensationally juicy!

Porterhouse 350g \$51

Flavoursome mouth watering cut, almost tender as fillet

Brazilian Churrasco 400g \$56

Marinated beef skewers, grilled pineapple and jalapeño hot sauce

Mallee Lamb Backstrap 300g \$48

Green pea hummus and chargrilled vegetable salad (Gf)

Kangaroo Loin 250g \$40

Served with puy lentils, carrot, celery, chorizo, and beetroot purée (Gf)

Sauces

Truffle and Porcini Mushroom
Smooth Green Peppercorn
Red Wine Jus
Jalapeño Hot Sauce

Condiments

Dijon Mustard
Pommery Mustard
Hot English Mustard

Not Beef But Substantial

Fresh Market Catch

\$42

Please ask our staff for daily special

Moussaka

\$33

Seasonal vegetable casserole, layered with tomato sauce and creamy béchamel sauce(Vg)

Sharing Sides

Gem Lettuce Salad

\$13

Soft boiled egg, sherry vinaigrette and shaved pecorino

Crunchy Cut Steak Chips

\$13

Golden brown chips seasoned with Murray river salt(Vg)

Grilled Corn Cobs with Peanut Butter(Vg)

\$13

Sous Vide Cauliflower

\$13

With Japanese curry and roasted hazelnuts(Vg)

Steamed Broccolini & Spinach with Feta(Vg)

\$13

Duck Fat Kipfler Potato

\$15

Matching Dessert and Wine

Sunraysia Citrus Sharing Plate \$18
Yuzu tarte, lime sorbet, and yuzu basil cream filled eclairs (Gf)

Cinnamon Churros \$15
Homemade churros, butter scotch ice cream affogato

Tiramisu \$15
Traditional Italian tiramisu

Cream Catalan \$15
Known as "Crema Catalana" with orange, cinnamon and cassonade sugar (Gf)

Chocolate Versailles \$15
Flourless chocolate sponge, 64% chocolate anglaise and decadent dark chocolate glaze (Gf)

2013 Schild "Lorraine Schild"
Late Harvest Semillion,
Barossa Valley Victoria
*Add \$8 for a glass

2015 Trentham Reserve
Noble Taminga,
Murray Darling Victoria
*Add \$8 for a glass

Food Allergy Notice

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