

# “A Corner of Mildura’s History”

## An iconic restaurant, reimaged.

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 rot 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.



# 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

**G/F** - Gluten Free

**V/G** - Vegetarian

**D/F** - Dairy Free

**N/F** - 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.



# For Sharing

## Classic Social Plates

### Coffin Bay Oysters

**Natural** G/F, D/F, N/F

*Served with lemon & tabasco*

**45.00** (Half Dozen)

**Kilpatrick** G/F, D/F, N/F

**85.00** (Full Dozen)

### Trio of Ceviche

 D/F, N/F, G/F

*A taste of Peru, Mexican and Japanese scallop, kingfish & bluefin tuna with crispy tortilla  
(Recommened for 3-4)*

**42.00**

### King Prawn ala Parilla

 D/F, N/F, G/F

*Red chimichurri, pineapple Pico*

**43.00**

### Fritto Misto

 D/F, N/F

*Flash fried selection of seafood, Spencer Gulf king prawn, octopus, squid and blue grenadier  
with Murry River pink salt, pepper berry and yuzu aioli (Recommended for 3-4)*

**48.00**

### Braised Short Ribs Empanada Negra

 D/F, N/F

*Aji Amarillo sauce & salsa criolla*

**42.00**

### Mayan Grill Baby Back Pork Ribs

 D/F, N/F, G/F

*Orange glazed charcoal pork ribs with avocados & corn salsa*

**86.00** (1kg)

**43.00** (500g)

## Starters

### Double Baked Gruyere Cheese Souffle

 N/F

*Gruyere cheese parsley sauce & cream*

**34.00**

### Kingfish Crudo

 D/F, N/F, G/F

*Organic yuzu soy, rhubarb & pickled radish*

**34.00**

### Ceviche of the Day

*Please ask your server*

**32.00**

### Foie Gras Chawanmushi

 D/F, N/F, G/F

*Traditional Japanese savoury silky egg custard, goose liver and trout caviar*

**36.00**

### Wagyu Steak Tarte

 D/F, N/F, G/F

*Calabrian chilli mayonnaise, trout caviar, cornichon fried leeks and crispy tartlet*

**33.00**



# Classic Grill

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

## Complimentary Sauces and Condiments

Porcini Mushroom	Dijon Mustard
Green Peppercorn	Pommery Mustard
Red Chimichurri	Hot English Mustard
Garlic Butter	Horseradish Cream
Bordelaise	

## Meats

<b>Brazilian Churrasco 400g</b> N/F, G/F, D/F <i>Served with red chimichurri &amp; pineapple</i>	62.00
<b>White Pyrenees Lamb Back Strap 250g</b> N/F, G/F <i>Mushroom bolognese, broccoli rabe &amp; shaved pecorino</i>	52.00
<b>Grilled Pork Chop</b> N/F, G/F <i>Chasseur sauce &amp; lemon rice pilaf</i>	48.00



# Side Dishes

## Sides

Murry River Salted Steak Fries	14.00
Creamed Spinach <b>VG, N/F,</b>	13.00
Heirloom Tomato Caprese, Whipped Ricotta & Basil Oil <b>VG, N/F, G/F</b>	13.00
Polenta With Mushroom & Lentil Ragout <b>VG, N/F, G/F</b>	12.00
Broccoli Rabe with Garlic Butter <b>VG, N/F, G/F</b>	13.00
Grilled Corn with Ranch, Bacon & Cheddar <b>N/F, G/F</b>	14.00

## White Meats & Vegetables

<b>Fresh Market Catch</b>	46.00
<i>Please ask your server, all our fish are Australian salt water wild caught</i>	
<b>Ricotta Gnudi</b> <b>VG</b>	36.00
Mushroom Ragout, spinach parmigiano reggiano	

## Kids Meals

Beef Tenderloin (100G) and Chips	28.00
Crispy Calamari and Chips	18.00
Bolognese Pasta with Cheese	18.00
Kids Mac & Cheese	18.00





# Sweet Ending

## Desserts

<b>Trio of Cannoli</b> <i>Castanha de caju, Belgian chocolate &amp; pistachio</i>	<b>18.00</b>
<b>Crepe Suzette</b> <i>Orange caramel, vanilla bean ice cream, grand Marnier</i>	<b>18.00</b>
<b>Hazelnut Coulant G/F</b> <i>Flourless with a liquid hazelnut core</i>	<b>17.00</b>
<b>Irish Coffee Tiramisu My Way G/F</b> <i>Baileys liquor, Irish cream &amp; espresso, Pair with sweet Irish whisky, 30ml</i>	<b>21.00</b> <b>+7.00</b>
<b>Churros for Two</b> <i>Classic churros, seasonal fruits, chocolate fondue</i>	<b>24.00</b>

## Dessert Wines

<b>2013 Schild "Lorraine Schild"</b> <i>Late Harvest Semillon, Barossa Valley, South Australia</i>
<b>2015 Trentham Reserve</b> <i>Noble Taminga, Murray Darling, Victoria</i>

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

A surcharge of 15% on public holidays will apply.



# 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:** Randhir Ananda Kumar




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

