



— THE —
SPANISH GRILL

||||| ENTREES

Warm garlic ciabatta – \$8.5

The Grill bruschetta – \$14 (3)

Local tomatoes, basil, Boundary Bend olive oil

Spanish beef skewers – \$15 (3)

Spiced on the grill with salsa rosa

Flame grilled bocconcini & jamon – \$16.5 GF

On skewers with fresh rainbow tomatoes

Parmesan crumbed Merbein mushrooms – \$15

With garlic aioli

Chargrilled SA calamari salad – \$18

with lemon infused olive oil

Scallop tart – \$18.5

*Panned tossed Bass Strait scallops
in a creamy sauce*

Whole grilled king prawns – \$18.5 (3) GF

With lemon mayonnaise

||||| GRILL

Our meats are supplied by local specialty butcher Naz Tassone. Our grill is fired using red gum & Mallee root. All dishes are served with grilled zucchini & roasted potato.

Mixed share platter – \$45 per person (min 3 per)
Selection of kangaroo, lamb & scotch served with sauteed vegetables, chips & condiments

Kangaroo loin (250gm) – \$32

Rare – medium rare

Victorian lamb rump (200-250gm) – \$34

Medium rare – medium

Aged grass-fed t-bone (450-500gm) – \$44

Rare – medium

Aged eye fillet (250gm) – \$44

Rare – medium

Aged grain-fed porterhouse (300gm) – \$36

Medium rare – medium

Aged grain-fed scotch fillet (350gm) – \$44

Medium rare – medium

Surf & turf - \$54

*Your choice of Scotch or Eye fillet topped with prawns & a creamy garlic and chive sauce
Rare – medium*

Spanish grilled chicken – \$32

Flame grilled chicken coated in spices served on roasted sweet potato, local sautéed greens & a creamy garlic & chive sauce

Grilled pork loin (350gm) – \$35

On the bone, served with red cabbage & apple slaw

Fish of the day (ask your waiter) – \$32 GF

*Served with baby chat potatoes
& lemon buttered greens*

||||| SAUCES

Complimentary house made sauces & condiments;

Red wine jus

Creamy garlic & chive sauce

Bernaise sauce

Anchovy butter

Mushroom sauce

Pepper sauce

Hot English, seeded or Dijon mustards

Horseradish

Stefano's tomato & capsicum relish

||||| SIDES

Chips with Murray River pink salt – \$8

Garden salad – \$8

Sautéed seasonal vegetables – \$8

Grilled corn - \$8 (2)

||||| DESSERTS

Crema Catalana – \$12

Spain's version of creme brûlée

Chocolate Ganache Cake – \$15

With raspberry sauce

Orange cake – \$14

With spiced ice-cream

Cheese Plate for two – \$28

Two cheeses served with Tabletop Grapes