



— THE —
SPANISH GRILL

||||| ENTREES

Warm garlic ciabatta – \$8.5

The Grill bruschetta – \$14 (3)

Buffalo mozzarella, olive tapenade

Flame grilled asparagus & prosciutto – \$16.5 GF

Local asparagus wrapped in prosciutto

Spanish beef skewers – \$15 (3)

Spiced on the grill with salsa rosa

Spanish croquettes – \$15 (3)

With Spanish Prosciutto, camembert cheese, red capsicum aioli & almond puree

Parmesan crumbed Merbein mushrooms – \$15

With garlic aioli

Chargrilled SA calamari salad – \$18

With lemon infused olive oil

Fresh Bass Strait scallops – \$18.5

Pan fried in garlic butter with tomato & red onion

Whole grilled king prawns – \$21.5 (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, chicken & scotch served with sauteed vegetables, chips & condiments

Kangaroo loin (250gm) – \$33

Rare – medium rare

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

Medium rare – medium

Aged grass-fed t-bone (400-450gm) – \$44

Rare – medium

Aged eye fillet (250gm) – \$45

Rare – medium

Aged grain-fed porterhouse (350gm) – \$42

Medium rare – medium

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

Medium rare – medium

Surf & turf - \$56

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

Rare – medium

Spanish grilled chicken – \$33

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

Grilled pork fillet (300gm) – \$35

Served with spring vegetables, potatoes & jus

Fish of the day (ask your waiter) – \$34 GF

Served with baby chat potatoes & buttered greens

||||| SAUCES

Complimentary house made sauces & condiments;

Red wine jus

Creamy garlic & chive 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

||||| DESSERTS

Crema Catalana – \$13

Spain's version of creme brûlée

Chocolate Mousse Cake (GF) – \$15

With coffee crème anglaise

Zabaglione (GF) – \$14

With fresh mango

Cheese Plate for two – \$28

Two cheeses served with Tabletop Grapes