



— THE —
**SPANISH
GRILL**

Only the best

Our beef is hand selected by well-known local butcher, Naz Tassone. When it comes to sourcing beef for our steaks, not any steer will do.

Years of experience in his craft ensures we always get the best cuts of quality grass-fed beef that is locally butchered & aged.

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Fire and flavour

The Spanish Grill is all about fire & flavour.

Cooking over red gum and Mallee root coals requires a combination of skill and acute intuition. The grill gives our meat flavour that only cooking over fire can deliver.

It is this combination of quality & simplicity that produces delicious results for our diners.

||||| ENTREES

Garlic Bread – \$8.5

Parmesan Crumbed Mushrooms – \$15 (V)

Locally grown mushrooms with garlic chive aioli

Chargrilled SA Calamari – \$18.5 (GF)

With a herb & chili salad

Scallops – \$18.5 (GF)

Seared then served on chive cream with pancetta & sherry vinaigrette

Spanish Beef Skewers – \$16.5 (3) (GF)

Spiced then grilled with horseradish cream

Pork & Fennel Sausage – \$18.5 (GF)

House made sausage with Stefano's Preserves onion & fennel chutney, Dijon mustard & red wine jus

Prawn Cocktail – \$19.5 (GF)

King prawns with avocado mousse & cocktail sauce

Grilled portobello mushroom – \$17.5 (V) (GF)

Wood fired & grilled served with avocado & chimichurri

||||| GRILL

All steaks are served with green beans & kipfler potatoes.

Aged grass-fed t-bone (400-450gm) – \$45

Rare – medium

Aged eye fillet (250gm) – \$47

Rare – medium

Aged grain-fed porterhouse (350gm) – \$40

Medium rare – medium

Aged grain-fed scotch fillet (350gm) – \$45

Medium rare – medium

Surf & turf - add \$10 to any steak

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

Rare – medium

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Kangaroo loin (250gm) – \$36

Charred broccolini, roasted sweet potato with a beetroot chutney and jus

Rare – medium rare

Grilled pork cutlet (300gm) – \$37

Caramelized onion, red wine jus, mash potato and greens

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

Spiced, grilled with chermoula, zucchini & fetta salad

Medium rare – medium

Grilled chicken – \$36 (GF)

Wood fired with lemon, thyme, parmesan, pancetta & green beans

Fish of the day (ask your waiter)

All mains are gluten free

||||| CONDIMENTS

Complimentary house made sauces & condiments;

Anchovy butter

Red wine jus

Creamy garlic & chive sauce

Mushroom or pepper sauce

Hot English, seeded or Dijon mustards

Horseradish

Stefano's tomato & capsicum relish

||||| SIDES

Sautéed seasonal greens – \$9

Grilled broccolini with anchovy dressing & macadamia nut – \$9

Chips with Murray River salt – \$8

Truffle sweet potato fries - \$9

Spanish grill panzanella salad – \$9

Spiced grilled corn & chive cream – \$9

Fennel & orange slaw – \$9

Butter lettuce with pancetta & sherry vinaigrette - \$7

||||| DESSERTS

Crema Catalana – \$13 (GF)

Spain's version of creme brûlée

Pavlova (individual) – \$14

With mascarpone cream, strawberries & passionfruit

Grilled mango cheek – \$14

On Genoese sponge cake with custard & raspberry coulis

Petit Fours – \$12

A mix of 4 bite sized, sweet delicacies

Affogato – \$8.5 Add Liqueur \$14

Vanilla gelato, liqueur & espresso