

The *new* SPANISH BAR AND GRILL

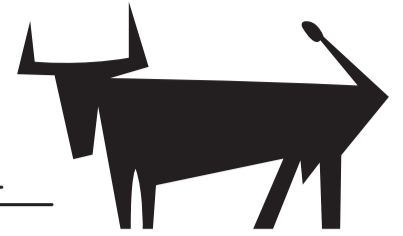


The original Spanish Grill was a prominent feature of the old Grand Hotel on the Deakin Avenue side, now occupied by the Grand Sports Bar. It had keen local patronage and was closed in 1989. The new Spanish Grill has been created to remember the past, and although there is really nothing Spanish about it, the name is to evoke nostalgia, and to please former patrons. As the current proprietors, we are delighted to carry on this Mildura tradition.

\$ *V = Vegetarian **GF = Gluten free

An introduction	8	French baguette with garlic chive butter ~*V
	10	Warm bruschetta of local tomatoes, basil, Boundary Bend olive oil and candy balsamic (3) ~*V
	12	Parmesan crumbed Merbein mushrooms roast garlic aioli ~ *V
	15	Slow braised marinated Mallee saltbush lamb ribs (5)
	17	Fried baby calamari with a hint of chilli, garlic & lemon and house tartare sauce
	19	Seared scallops, chorizo and caramelized pear salad (4) ~ **GF
The main event ~ From the ocean	MP	Market catch of the day Fresh from the ocean we source the best seafood around Australia supplied by our good friends at Angelakis Bros SA ~ see black board for daily seasonal dishes
~ From the coup	29	Spanish Grill chicken ~ **GF Flame grilled chicken supreme coated in Middle Eastern spices, finished in the oven and served with a corn and green bean salad and scorched lemon vinaigrette.
~ From the paddock		All meat dishes are cooked on the red gum grill and served with hand cut potatoes, Spanish onion and a Seasons green
	29	Kangaroo steak ~ Rare - Medium ~ **GF A rich meat that's been allowed to graze freely on Australian vegetation.
	32	Pork cutlet ~ **GF Inglewood reared pork loin cutlet.
	36	Lamb back strap ~ Medium Rare - Medium ~ **GF Nine month old Ouyen lamb living off the Mallee salt bush & finished on grain for tenderness.
	36	Aged grass-fed porterhouse (350gm) ~ Medium Rare - Medium ~ **GF Dry aged for 21 days then wet aged for 4 to 6 weeks. Andy's favourite, succulent and tasty.
	39	Aged grass fed eye fillet (250gm) ~ Blue - Medium ~ **GF Dry aged 21 days then wet aged for 4 to 6 weeks, tender and flavoursome.
	48	Aged grass fed rib eye on the bone (450-500gm) ~ Medium Rare - Medium Dry aged 21 days then wet aged 4 to 6 weeks, this steak of steaks comes with James' personal guarantee for flavour and tenderness.
	39	Grain-fed scotch fillet (350gm) ~ Medium Rare - Medium ~ **GF 100 plus days on grain and aged for 3 to 4 weeks hanging then 12 to 16 weeks wet aging. Our signature steak.
	39	Grain fed t-bone (500gm) ~ Medium Rare - Medium ~ **GF 100 plus days on grain and aged for 3 to 4 weeks hanging then 12 to 16 weeks wet aging. This steak gives you the best of both worlds; quality and quantity.
Sauces		~ complimentary house made Red wine jus, The Grills kickass sauce, Béarnaise sauce or garlic chive butter
	10	Top with a BBQ king prawn, half shell scallop and a garlic chive butter
Sides	6	Steakhouse chips Murray River pink salt ~ *V, **GF
	8	Greek salad with field greens ~ *V, **GF
	8	Corn and green bean salad ~ *V, **GF

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Children's choice

Available to children 12 and under only. Meals served with chunky chips, seasonal vegetables and a soft drink from the post mix

- 15 Crumbed fish of the day
- 15 Crumbed chicken tender loins
- 18 100g eye fillet

Sweet afters

- 12 Seasons ice cream sundae ~ Trio of ice creams with warm chocolate ganache, candied nuts, honeycomb and spun toffee
- 12 Warm chocolate torte ~ With warm salted caramel and vanilla bean ice cream
- 12 Sticky local dried fruit pudding ~ With butterscotch sauce and cream chantilly
- 12 Vanilla bean panna cotta ~ With seasonal berries
- 14 Vittoria coffee liquor affogato
- 7 Vittoria coffee affogato

Chocolates by Trudie Chant

- 2.8 Fine locally handmade Belgian chocolate ~ Proudly brought to you by "Chocolate Brown". The creator, Trudie Chant provides for your pleasure a changing selection. *Ask our waitstaff for the current selection and gluten free options*
- 14 Try with our famous coffee martini ~ Vodka, kahlua and a shot of vittoria coffee, shaken over ice and strained

Cheese

- 28 Cheese tasting plate for 2 ~ *Please ask our waitstaff for the daily cheese selections.* Try with a glass of Spanish black sherry or a fine Australian fortified wine. *Ask our waitstaff for the wine list*

Meat matters.....

It is a tradition that we feel obliged to follow and are proud to continue, and that is only to bring the very best cuts of meat to your plate. There is much time spent sourcing our meat and we are proud of the selection we offer you today.

For James and Patricia Clee, owners and managers of meat on Brooke Street in Inglewood dry aged beef is a serious business, Mr and Mrs Clee run their butcher shop the "old fashioned" way. The dry aged beef process involves hanging the whole carcass for 21 days, during this process a crust forms on the outside of the loin, very similar to the texture of beef jerky, this layer is trimmed away leaving steaks that are superior in tenderness and flavour. During the dry aging process the juices are absorbed into the meat enhancing the flavour and tenderising the steaks. Our cattle are purchased directly from "Kiabella", this property specializes in breeding of Belgian blue and Belgian blue crossed with Black Angus cattle. The cattle are grass-fed throughout the growing process and are transported directly from the farm to the abattoirs which are only 2.5 kms away in groups of 4. This in turn reduces their stress level greatly producing relaxed, tender meat. This concept allows us also to track the meat from farm to plate.

Naz Tassone from Wintersun Butchery is also an old-fashioned butcher and we can assure you that all the chefs in Melbourne or Sydney would be green with envy that we have not one, but two butchers handling beef in this way for us. Naz only deals with grain-fed product and would normally reserve "his own" aged beef for the shopfront in Eighth Street. He recalled a time when, during his apprenticeship at Well's Butchery, he delivered the whopping T-Bones for the original Spanish Grill. Whilst at first reluctant, we finally convinced him that we were serious about reinstating this old Mildura icon and that we too held a healthy respect for his field and passion. He finally agreed to share his very best beef with us. Each beast has again been hand-selected (from Loxton, South Australia) and interestingly, Naz is adamant that he can recall which one is which, from when it was in the paddock, to when it is hanging in his cool room. After at least 100+ days on grain, these Hereford and Murray Grey steers have a live weight of 450 to 520kg. They are hung for three to four weeks, or until ready (depending on conditions), and then broken down into primal cuts. With a belief in the benefit of vacuum-sealed packaging, the meat is aged a further 12-16 weeks in cryovac bags, prior to our receipt. The result of grain-feeding is clearly evident in these steaks. All are wonderfully marbled (intra-muscular fat distribution) which, when cooking, dissolves out of the meat on the char-grill leaving a loose, succulent protein structure. It cuts "like a hot knife through butter", simply melting in the mouth!

Enjoy, Andy & Mandy



Functions & Bookings

Private and corporate events, lunch and dinner and boutique weddings available 7 days. Find our function packages on our website or talk to Andy for further information. Please call or email us to make your next reservation. **All email bookings will be responded to within 48 hours.**

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