



The *new* SPANISH BAR AND GRILL

A classic steak house

Dinner, Wine & Cocktail bar ~ 7 days

WINE BAR from 5pm
DINNER from 6pm



www.spanishgrill.com.au

Entree

Warm fresh bread rolls ~ \$4.5 v
With real butter

The Grill bruschetta ~ \$13 (3) v
Local tomatoes, basil, Boundary Bend olive oil and candy balsamic

Charcuterie board ~ \$19.5
Locally made salami, prosciutto, aged cheddar, grilled zucchini, local olives and almonds,
house seasonal dip and crusty bread

Parmesan crumbed Merbein mushrooms ~ \$14 v
Served with roasted garlic aioli

Fried baby calamari ~ E. \$17 M. \$28 GF
South Australian calamari served with fresh local lemon and a chilli plum sauce

King prawns on the red gum grill ~ E. \$19.5 M. \$36 GF
South Australian king prawns marinated in local olive oil, oregano, thyme, parsley, garlic and red chilli
served with fresh local lemon

Our menu may change from time to time according to produce availability. Please notify our staff of your special dietary requirements. Sorry no separate accounts & Diners card is not accepted. 3% Amex charge applies. 15% Public Holiday surcharge applies. \$3.50pp BYO cake platage charge applies.

PTO for Paddock to plate

Off the Grill

All meat dishes are cooked on the red gum, Mallee root grill and served with house cut potato chips and grilled zucchini. All meat off the grill is gluten free.

Kangaroo strip loin steak ~ \$33

Rare – medium rare

Aged grass-fed rump (300gm) ~ \$30

Medium rare – medium

Aged grass-fed eye fillet (250gm) ~ \$42

Blue – medium

Aged grass-fed ribeye on the bone (450 - 500gm) ~ \$54

Medium rare – medium

Aged grain-fed scotch fillet (350gm) ~ \$39

Medium rare – medium

Aged grass-fed t-bone (450gm) ~ \$39

Medium rare – medium

Add BBQ king prawns and a creamy garlic chive sauce ~ \$10

Sides

Steakhouse chips Murray River pink salt ~ \$8

Field green salad with a local lemon olive oil dressing ~ \$8

Sautéed seasonal vegetables ~ \$8

Barbequed corn on the cob ~ \$8

Sauces

Complimentary house made sauces and condiments; select from Red wine jus ~ Creamy garlic & chive sauce ~ Mushroom sauce ~ Pepper sauce ~ House kickass sauce ~ Hot English, Seeded or Dijon mustards ~ Horseradish

Mains

Spaghetti Aglio E Olio ~ \$24 ^v

Fresh local asparagus, olive oil, chilli, garlic, spring onions and parmesan cheese

Spanish grill chicken ~ \$29 ^{GF}

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

Grilled pork & fennel sausages ~ \$27

Locally made pork & fennel sausages cooked on the red gum grill, served with potatoes, caramelised onions, peperonata & red wine jus

Tasmanian Atlantic salmon ~ \$32 ^{GF}

Fresh Tassie salmon on the red gum grill with sautéed greens and a blood orange citrus hollandaise

Sea run blackened barramundi fillet ~ \$34 ^{GF}

Saltwater barramundi fillet dusted in Cajun spices with a warm golden potato salad, sliced buttered green beans and lemon

Sides

Steakhouse chips Murray River pink salt ~ \$8

Field green salad with a local lemon olive oil dressing ~ \$8

Sautéed seasonal vegetables ~ \$8

Barbequed corn on the cob ~ \$8

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Dessert

Dried fruit pudding \$12

Warm chemical free local dried fruit pudding with salted caramel and ice cream

Vanilla ice cream sundae \$12

Topped with warm chocolate ganache and pistachio praline

Honey panna cotta \$12

Mallee honey infused panna cotta with pistachio praline and pistachio dust

Chocolate lava torte \$12

Warm chocolate torte with chocolate ganache and vanilla bean ice cream

Cheese Plate for two \$28

Please ask our friendly staff for todays cheese selection. Try with a glass of Spanish black sherry or a fine Australian fortified wine.

Coffee Martini with ice cream \$18

30mls coffee, 30mls Kahlua, 30mls Vodka, ice shaken and a scoop of vanilla ice cream

Coffee Martini \$14

30mls coffee, 30mls Kahlua, 30mls Vodka, ice shaken

Tea & Coffee

Vittoria Oro Coffee

Cappuccino \$4.00 Hot Chocolate \$5.00 Affogato \$7.00 Liqueur Coffee \$11.00 Liqueur Affogato \$15.00
Latte \$4.00 Flat White \$4.00 Long Black \$4.00 Short Macchiato \$3.80 Macchiato \$4.00 Espresso \$3.80

La Maison Du Thé

French Hand Crafted Tea \$4.50 English breakfast, Earl Grey, Peppermint, Camomile,
Green Tea, Lemon & Ginger

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Children's Grill Menu

Available for kids 12 years old and under.

Garlic Turkish bread ~ \$5.50

Chicken nuggets ~ \$12

Crumbed chicken nuggets with chunky chips green beans and tomato sauce

Cheese burger ~ \$12

Grass-fed beef, cheese, lettuce and chunky chips

Spaghetti ~ \$12

Tomato Napoli and parmesan

Minute eye fillet steak ~ \$18

Grilled eye fillet on hand cut potato chips and seasonal greens

Chunky chips and tomato sauce ~ \$8

P.S if you eat your dinner, you might be allowed to have...*

A ice cream sundae ~ \$9

Vanilla ice cream with chocolate ganache pistachio praline and chocolate fingers