



— THE —  
SPANISH  
GRILL

THE SPANISH GRILL IS ALL ABOUT FIRE AND FLAVOUR. OUR MEAT IS HAND SELECTED AND LOCALLY AGED TO ENSURE THE BEST CUTS AND QUALITY FOR OUR DINERS. COOKING OVER RED GUM AND MALLEE ROOT COALS REQUIRES A COMBINATION OF SKILL AND ACUTE INTUITION FOR DELICIOUS RESULTS.

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## OUR SHARING PLATTERS

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### Our Charcuterie (Serves 4 people)

Wagyu bresaola, noix de jambon, ..... 48  
free-range mortadella, duck terrine,  
olives, blue cheese, cornichon and  
grilled sourdough

### Chef Selection of Sashimi Platter (Serves 2 people)

Fresh salmon, Hiramasa, tuna ..... 42  
and prawns

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## ENTREE

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**Burrata Cheese** ..... 21  
Chicory, pistachio pesto, caramelised  
tomato and olive cracker

**Coconut Crumbed South Indian  
Crab Cake** ..... 22  
with crab chutney and petit salad

**Salmon Miso Ceviche** ..... 23  
with red radish, straw potato  
fries and elk leaves

**Sous Vide Scallop and Prawn  
Carpaccio** ..... 25  
with salmon caviar, orange,  
capers zabaglione and dill oil

**Japanese Beef Tataki** ..... 22  
Seared beef tenderloin, with  
tosa-zu dressing and fried garlic

**Lamb Satay (2 skewers)** ..... 27  
Barbeque ginger lamb loin with  
Thai peanut dipping sauce

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## ON THE SIDE

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Sweet potato chips ..... 10  
seasoned with Murray river  
salt

Hand cut potato chips with ..... 10  
Oregano salt

Classic mac n' cheese ..... 10

Mixed leaf salad with ..... 10  
house lemon dressing

Maple glazed baby carrots ..... 12

Beans and broccolini with ..... 12  
burned butter and toasted  
almonds

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## COMPLIMENTARY HOMEMADE SAUCE

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(Choose 1 complimentary sauce; for extra sauce - add \$6)

Green peppercorn

Mushroom

Chimichuri butter

Red wine jus

Béarnaise

Pommery mustard

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## FOR THE FLEXITARIAN

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**Grilled fish of the day**  
(Ask your waiter) ..... 32  
with brown butter, celeriac and almond puree

**Vegetarian** ..... 27  
with capellini pasta, pistachio  
pesto, burrata and zucchini

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## SIGNATURE STEAKS

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**\*\* Meat temperatures that we would adhere to \*\***

**Rare** - steak will be lukewarm in the centre. With very soft and tender.

**Medium rare** - steak will be warm in the centre. With very soft and tender.

**Medium** - pink in the centre. Hot temperature.

**Medium well** - very firm. Only a sliver of pink will remain in the center.

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**Eye fillet (chateaubriand) 250g** ..... **49**  
Recommended: rare - medium

**Signature T bone 600g** ..... **59**  
Recommended: rare - medium

**Scotch fillet 300g** ..... **47**  
Recommended: medium rare - medium

**Porterhouse 350g** ..... **46**  
Recommended: medium rare - medium

**Saltbush lamb backstrap** ..... **43**  
with smoky eggplant puree, charred  
broccolini chimichurri butter and  
crumbled feta

**Kangaroo loin** ..... **38**  
with baby beetroot, goat cheese and chive

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## SOMETHING SWEET

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**Cream Catalan** ..... **9**  
Infused with orange and cinnamon  
and macerated mixed berries

**Warm sticky toffee pudding** ..... **9**  
with pecan, butterscotch and  
vanilla ice cream

**Coconut Parfait** ..... **9**  
Vanilla snow and passion fruit  
crèmeux

**Chocolate Bomb** ..... **9**  
Raspberry puree, chocolate streusel  
and raspberry mousse

**Churros** ..... **9**  
with chocolate dipping sauce (6pcs)

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## LIQUID DESSERT

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**Affogato** ..... **17**  
Espresso, Vanilla bean ice cream and choice of  
liqueur; Baileys, Kahlua, Frangelico, Jameson,  
Blanco Reserva

**Don Pedro** ..... **12**  
Vanilla ice cream with one of the following,  
Jameson, Kahlua, Baileys, Frangelico, Blanco  
Reserva

**Glenmorangie Whisky Experience** ..... **38**  
These whiskies are aged for 10 years, then a further 2  
years in different casks to add depth of flavour. 10 year old  
Nectar D'or (Sauternes Cask), Quinta Ruban (Ruby Port  
Casks), Lasanta (Oloroso Sherry Cask)

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Vegetarian and vegan guests with allergies and intolerance, please inform our staff before placing an order.

**A surcharge of 15% applies per total check applies on Sundays and public holidays**

**Bookings: (03) 5023 0511**



**reservationspanishgrill@gmail.com**



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