

The principles of gathering local ingredients, using ethical and traditional food preparation and understanding the cooking process, are the essential elements of fine cuisine. Join with friends to share our passion.



The *new* SPANISH BAR AND GRILL

---

---

Meat matters ...

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.

Our sirloin and T-bone steaks are from Murray Grey and Hereford cattle, hand-selected by our butcher at North West Butchery Prime Mallee Meats in Ouyen, south of Mildura. Making this product unique is the fact that the cattle graze locally, in the harsh Mallee surrounds, feeding sometimes on native saltbush and even self-sown wheat grass from nearby fields. Once bought from the local farmers, the young cattle are then put in to feedlots where their diet is supplemented with various grains for a period of six weeks. This process, known as "lot-feeding" improves overall condition, as the regular feeding pattern and diet in particular, are designed to enhance muscle structure and weight gain to around 330-370kg (live weight) at the time of slaughter. Reserved for The new Spanish Bar and Grill are the 'argentines' (sides of beef consisting of the rump, porterhouse and eye fillet) which are hung, air-aged for three to four weeks in the cold rooms of the North West Butchery in Ouyen. This beef exemplifies, in both taste and texture, the benefits of the old-fashioned Australian country butcher and their time-honoured tradition. A rarity!

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 the 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 onto 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

\*V = Vegetarian

\*\*GF = Gluten free

## \$ an introduction

- 8 Warm bread & grissini olive oil candy balsamic tonnato bagna cauda
- 12 Crostini caprese ~ crusty bread fior di latte tempura battered vine tomato extra virgin olive oil Murray River salt cracked pepper fresh basil ~ \*V
- 14 Parmesan crumbed Merbein mushrooms roast garlic aioli ~ \*V
- 14 Duck pâté raspberry jelly melba toast foie gras
- 16 Confit of salted rabbit terrine melba toast
- 18 Fried baby calamari our famous trawler squid garlic chilli lemon
- 24 Barbecued garlic chilli marinated SA king prawns citrus quinoa salad ~ \*\*GF
- 36 a shared affair  
Shared entrée platter for 2 people ~ fried baby calamari garlic lemon chilli, parmesan crumbed mushrooms roast garlic aioli, crispy pork belly on pickled green mango salad, slow cooked sticky short beef ribs citrus quinoa salad

## sides & salads

- 16 Crispy pork belly pickled green mango salad ~ \*\*GF
- 16 Tuna nicoise ~ classic French tuna salad dijonnaise vinaigrette dressing ~ \*\*GF
- 16 Cured Atlantic Salmon Salad ~ citrus salt & sugar cured atlantic salmon lemon mayonnaise feta cheese cucumber tomato red onion herbs ~ \*\*GF
- 16 Insalata di pomodori ~ local roma tomatoes red onions cucumber olives fetta cheese balsamic dressing ~ \*V,\*\*GF
- 8 Mizuna & caramelised pear salad shavings of parmesan ~ \*V,\*\*GF
- 8 Seasonal market vegetables Sunraysia lemon parsley butter ~ \*V,\*\*GF
- 8 Chunky chips Murray River pink salt ~ \*V,\*\*GF

---

Seasonal produce mentioned is important to the makeup of our menu, however there are times when this produce is unavailable and an alternative is recommended.

Sorry no separate accounts or room charges available. Amex and Diners cards will incur a 3% surcharge. Public Holiday surcharges apply. A \$3.50pp cake platage surcharge applies for BYO cake.

\$ the main event

90 Spanish “grill” platter from the red gum grill for 2 ~\*\*GF  
Grain-fed lamb fillets, grain-fed eye fillet medallions, kangaroo strip loins, Naz Tassone's mild Italian sausages, farmers market vegetables and pomme frites with your choice of two sauces

24 48 hour slow cooked sticky beef short ribs ~\*\*GF  
From Naz Tassone, our grain feed beef butcher citrus quinoa salad

36 Chargrilled Lamb Fillet ~\*\*GF  
Paringa estate grain-fed lamb fillet tenderloin salad of onion tomato olives fetta cheese yoghurt tahini garlic & lemon dressing

38 Chargrilled Veal Cutlet ~\*\*GF  
Victorian yearling veal served on the bone baked potato boulangerie green beans mushroom fricasse sauce

30 Kangaroo Steak ~\*\*GF Blue - Medium  
You are what you eat? If this is true, imagine the flavour of a rich meat that's been allowed to graze freely on Australian vegetation. Combined with a hint of smoke from the redgum coals, this is a unique, healthy, local product of which we are proud and encourage you to try. Served with novel potatoes and market greens

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*

*continued over page*

- \$ from the paddock ~ all served with novel potatoes and market greens
- 35 Aged Mallee Sirloin (350gm) ~ \*\*GF Medium Rare - Medium  
The beef procured from North West Butchery Mallee Meats in Ouyen is hung, or “air aged” on the bone for a period of three to four weeks. This classic style cut of porterhouse has the added flavour benefit of not only ageing, but also being cooked on the bone. All product is sourced from Ouyen and has benefited from a six-week program of grain feeding after its time at pasture, to help develop and condition muscle structure. This process classifies it as “lot-fed beef”
- 39 Aged Prime Mallee T-Bone (500gm) ~ \*\*GF Medium Rare - Medium  
At 500 grams this steak surely gives you the best of both worlds; quality and quantity! This traditional cut will always be a favorite of many. Like the sirloin, it too cooks a porterhouse alongside a tasty bone, but this steak has an added bonus of having an eye fillet on the other side
- 42 Grain-fed Scotch Fillet (350gm) ~ \*\*GF Medium Rare - Medium  
This export quality scotch has been intercepted at the abattoir on its way to Japan. Extended periods at the feedlot of 100+ days, has resulted in this beef obtaining a good score of intra-muscular fat distribution (marbling) which, simply put, makes for amazing eating! If you asked the chef for his recommendation, this steak would often be the first choice
- 42 Grain-fed Eye Fillet (250gm) ~ \*\*GF Blue - Medium  
Under the watchful eye of Naz Tassone, the beef for our restaurant has been literally ear-marked for eating many weeks prior to reaching your plate tonight. His close relationship with the farmers and the Loxton abattoir ensure that only the best Hereford and Murray Grey steers make it as his "own" beef. This eye fillet is some of Naz's own beef and comes with his personal guarantee!  
\*\*This cut is sliced into medallions prior to cooking if requested over medium
- 38 Grain-fed Porterhouse (350gm) ~ \*\*GF Rare - Medium  
This grain-fed meat has also had time to relax. In fact this meat has also been “ageing” but in another form, deprived from oxygen in a vacuum-sealed bag for at least a period of three months

*continued over page*

*from the paddock ~ continued*

For the first time The new Spanish Bar & Grill has extended its selection of steak to include a chosen three from around Australia. The decision to add these steaks has taken 12 months of planning and careful research, trials and tastings, and we proudly present them for you to savour. We think you'll agree they are worthy additions - Enjoy!

\$ prime cuts

40 Waygu of Rump 7+ marble score (350gm) ~\*\*GF Medium Rare - Medium  
Queensland stockyard wagyu beef, grain-fed for 400 days, dry aged for 30 days  
on a mixed ration of steam flaked grains

44 Cape Grim Eye Fillet (200gm) ~\*\*GF Blue - Medium  
Sourced from the Cape Grim label in Tasmania, this British breed of beef is 100% grass fed and consistently in the top 4 of 18 MSA grades, it is guaranteed to be tender and of the highest eating quality, a true Tasmanian taste sensation

36 Black Angus Scotch Fillet (300gm) ~\*\*GF Medium Rare - Medium  
Northern Queensland, grain-fed for 120 days with certified ageing of 21 days then dry aged by us for a further 14 days. This beef is also MSA graded

sauces ~ complimentary house made

Bordelaise~ classic French sauce: dry red wine, bone marrow, butter, shallots and jus ~\*\*GF

Red wine jus ~ traditional French sauce: brown roux, flavoured brown vegetables dry red wine ~\*\*GF

Mushroom Fricasse ~ a stew of wild fresh mushroom jus ~\*\*GF

Béarnaise ~ an emulsion of egg yolk and butter infused with fresh tarragon ~\*\*GF

Pepper ~ green pink peppercorn red wine veal reduction ~\*\*GF

- \$ children's choice
- Choice of chunky chips or seasonal vegetables
- 16 100g eye fillet minute ~ \*\*GF
- 12.5 Battered fish of the day
- 12.5 Crumbed chicken tender loins
- 12.5 House pasta tomato parmesan ~ \*V,\*\*GF
- 7 Vanilla bean ice-cream chocolate sauce

#### sweet afters

- 14 Sweet shots ~ Bavarese/Panna cotta/Choc Mousse
- 14 Mango soft custard pudding ~ \*\*GF
- 14 Deconstructed apple 3 ways ~ apple tarte tatin apple torrone apple semi freddo
- 26 Mignon platter for 2 ~ selection of dessert petits fours
- See blackboard for daily dessert specials*

#### chocolates by Trudie Chant

- 2.8 Made in Mildura – fine locally handmade chocolates  
Proudly brought to you by “Chocolate Brown”. The creator Trudie Chant provides for your pleasure a changing selection.  
Ask our staff for the current selection and gluten free options

#### cheese

- 26 Cheese tasting platter for 2 please ask our staff for our daily cheese specials

#### coffee tea

- from
- 3.8 Vittoria ORO
- 4.5 Leaf tea pot
- 13.5 Liquor coffee
- 11 Liquor Affogato
- 6 Affogato

See wine list for extensive list of dessert wines fortified wines and digestives