

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 aged Mallee rump, sirloin and T-bone steaks are from Murray Grey and Hereford cattle, hand-selected by our butcher at North West 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

\$ a taster

- 11.5 Hand cut pommes frites truffle oil roasted garlic aioli ~ *V,**GF
- 12.5 House made lamb vegetable spring rolls mint plum dipping sauce (4)
- 12.5 Seasons nori rolls (4) ~ **GF
- 13 Murray cod monte carto crostini ~ **GF
- 25 Ploughman's plate for two (can be made as vegetarian or gluten free)

first course

- 15 Roast pumpkin goats curd carmelized onion pumpkin seed rocket salad ~ *V,**GF
- 22 ~ add to the pumpkin salad crisp honey soy quail ~ **GF
- 19.5 200g South Australian king prawns cocktail sauce
- 18.5 Baby calamari our famous trawler squid garlic chilli lemon (may be unavailable Sunday)

Sorry no separate accounts. A \$3.00pp cake platage surcharge applies for BYO cake. 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.

- \$ second course paddock & coop
- 29.5 Kangaroo steak 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.
- 28 Spanish "grill" chicken
The Grills tandoori spiced chicken fillet seared over the grill to slightly char then finished in the oven to retain its natural juices. Served with mixed nut cous cous and tzatziki.
- 32 Pork Ribeye
A succulent pork loin on the bone started on the red gum grill and finished in the oven to retain its moisture. Served with dauphinoise potatoes and sautéed mushrooms.
- 30 Aged Prime Mallee Rump (300gm) Medium - Medium Well
The beef procured from North West Prime Mallee Meats in Ouyen is hung, or "air aged" on the bone for a period of three to four weeks. Our allocation is then butchered and forwarded north to Mildura on a weekly basis, resulting in a fresh rotation of relaxed meat ready for the grill. This tasty & juicy rump has unique regional flavours evident from its prior grazing on local saltbush plants and self-sown wheat.
- 33 Aged Sirloin (350gm) Medium Rare - Medium Well
Also from our Ouyen butcher, this classic style cut of porterhouse has the added flavour benefit of not only ageing, but also being cooked on the bone. All product sourced from Ouyen 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".
- 37 Aged Prime Mallee T-Bone (500gm) Medium Rare - Medium Well
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.

- \$ second course paddock & coop - continued
- 39 Scotch Fillet (350gm) Medium Rare - Medium Well
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!
- 37 Grain-fed Porterhouse (350gm) Blue - Medium Well
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. If you asked the chef for his recommendation, this steak would often be the first choice.
- 38 Grain-fed Eye Fillet (250gm) Blue - Medium Well
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.

accompaniments

- 7 Mixed leaf salad house raspberry vinaigrette ~ *V,**GF
- 8 Bowl fries Murray River pink salt ~ *V,**GF
- 9 Caesar salad ~ *V,**GF
- 8 Roast pumpkin onion goats curd pumpkin seed salad ~ *V,**GF
- 8 Seasonal summer vegetables lemon parsley butter ~ *V,**GF

\$ sweet afters

- 12 Gelato - a selection of three gelato Mildura citrus crostoli
- 12 Chai spiced panna cotta mango lime salsa ~ **GF
- 12 Home made blue berry cheese cake passionfruit cream
- 12 Slow baked meringue mixed liqueur berries vanilla ice-cream
- 12 Warm chocolate coconut fudge vanilla ice-cream chocolate ganache

chocolates by Trudie Chant

- 2.8 Made in Mildura – fine locally handmade chocolates
Indulge in the luxury of Mildura’s very own fine handmade chocolates. They are created from exceptional Callebaut couvertures, imported from Belgium, 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.

cheese

Cheese served as 50g portions with local seasonal condiments

- 13 Brie ~ walnut apple celery
- 13 Blue Vein ~ quince paste crackers
- 13 Washed rind ~ Table Top muscatels warm fruit loaf devilled almonds
- 13 Cheddar ~ local dried fruit warm bread

children’s choice

- 12.5 Ethan’s battered flathead fillets & french fries
- 12.5 Chicken parmigiana roast potatoes & greens
- 12.5 Eve’s bolognese pasta
- 7 Choc topped sundae & sprinkles