



MITRE TAVERN STEAK & GRILL





STARTERS

Oysters

Please see specials

Seared Scallops

\$17

Served with parmesan cream, tomato, spring onion and dill salsa.

Field Mushrooms

\$15

Roasted field mushrooms with persian fetta, roasted tomato, fresh herbs and virgin olive oil

Char-Grilled Garlic and Chilli Calamari

\$16

With Cos chiffonade, roasted almond, Spanish onion and Orange dressing.

Char-Grilled Mixed Meat Skewers

\$15.5

With house dipping sauce.

Tasting Plate for Two

\$42

Kranski, Mixed Kebab, Wagyu Rissole, Pork Ribs, 150gm Angus Rump, Prosciutto, Salami, mixed Australian olives and fresh grilled bread.

STEAKS FROM OUR CHARGRILL

PREMIUM BEEF

| | |
|----------------------|------|
| Eye Fillet (200g) | \$34 |
| Scotch Fillet (300g) | \$37 |
| Porterhouse (300g) | \$35 |
| Rib Eye (400g) | \$42 |

BLACK ANGUS

| | |
|----------------------|------|
| Rump (450g) | \$39 |
| Scotch Fillet (300g) | \$42 |
| Eye Fillet (200g) | \$47 |
| Porterhouse (300g) | \$47 |

All steaks served with a sauce of your choice



M A I N S

| | |
|---|------------------|
| Wagyu Burger | \$25 |
| Wagyu beef burger with fries and English mustard aioli | |
| Bangers and Mash | \$26 |
| Assorted sausages with mash and house-gravy | |
| Bank Place Spareribs | \$30/\$49 |
| Pork and Beef ribs with a house barbeque sauce, with a side of steak fries. | |
| Fish of the Day | \$POA |
| See specials | |
| Stuffed Chicken Breast | \$28 |
| Stuffed with gyure, toasted pinenuts and semi-dried tomatoes. | |

S A U C E S A N D S I D E S

S I D E S

| | |
|---|------|
| Steak Fries with Truffle Salt | \$7 |
| Button Mushrooms with Fresh Herbs | \$7 |
| Potato mash with Horseradish cream | \$7 |
| Seasonal Greens | \$7 |
| Roasted Chat Potatoes with Smoked Bacon | \$7 |
| Garden Salad (for 2) | \$12 |
| House Made Onion Rings | \$7 |

S A U C E S

| |
|----------------------|
| Bearnaise |
| Creamy Mushroom |
| Port Jus |
| Creamy Triple Pepper |
| Blue Cheese |
| Garlic Butter |
| Red Wine Butter |

C O O K I N G S T E A K

Well-done, Medium Well-done and Blue Steaks
may take 30 minutes or more to prepare properly
- if you are pushed for time, please speak to your waiter .



D R I N K S

W I N E B Y T H E G L A S S - 1 5 0 M L

S P A R K L I N G

| | | G | B |
|-------------------------------------|---------------------------|----|----|
| Yellowglen Vintage Pinot Chard, '08 | South Australian Varietal | 9 | 42 |
| Le Petites Vignette Pinot Chard NV | Burgundy, France | 12 | 55 |

W H I T E

| | | | |
|------------------------------------|--------------------------|-----|----|
| Ingoldby Estate Chardonnay | McLaren Vale, SA | 9 | 39 |
| Matua Valley Hawkes Bay Sauv Blanc | Hawke's Bay, New Zealand | 8.5 | 39 |
| Dal Zotto Riesling | King Valley, Victoria | 8 | 39 |
| Gabbiano Pinot Grigio | Delle Venezie, Italy | 8 | 39 |
| Le Petite Vignette Sauv Blanc | Loire Valley, France | 8.5 | 39 |

R E D

| | | | |
|----------------------------------|--------------------------|----|----|
| Pitchfork Estate Cab/Merlot | Margaret River, WA | 9 | 43 |
| Pepperjack Cab/Sauv | Barossa, SA | 10 | 49 |
| Grant Burge Shiraz | Barossa, SA | 11 | 49 |
| Secret Stone Pinot Noir | Marlborough, New Zealand | 9 | 42 |
| Mount Langi Cliff Edge Shiraz 06 | Grampians, Vic | 12 | 55 |



BOTTLED BEER

AUSTRALIAN

| | | |
|-----------------------------|------------------|-----|
| Crown Lager | Abbotsford, Vic | 8 |
| Coopers Sparkling | Regency Park, SA | 8 |
| Boags Premium | Launceston, Tas | 8 |
| Cascade Premium | Hobart, Tas | 8 |
| Little Creatures Pale Ale | Fremantle, WA | 9 |
| Little Creatures Bright Ale | Fremantle WA | 9 |
| Cascade Premium Light | Tas | 5.2 |
| Moo Brew Hefeweizen | Tas | 11 |
| Moo Brew Pale Ale | Tas | 11 |

IMPORTED

| | | |
|---------------|---------|-----|
| Corona | Mexico | 8.5 |
| Peroni | Italy | 8.5 |
| Heineken | Holland | 8 |
| Becks | Germany | 8 |
| Lefe Blonde | Belgium | 9.5 |
| Schofferhofer | Germany | 9.9 |
| Hoegaarden | Belgium | 9.5 |
| Asahi | Japan | 9 |

CIDER

| | | |
|------------------|-----|-----|
| Gypsy pear cider | Vic | 8.5 |
| Montheiths | NZ | 8.5 |

DRAUGHT BEERS

| | | 330ml | 425ml | 570ml |
|-----------------|-----------------|-------|-------|-------|
| Carlton Draught | Abbotsford, Vic | - | 5 | 8.10 |
| Pure Blonde | Abbotsford, Vic | - | 5.7 | 9 |
| Stella Artois | France | 7 | - | 10 |
| Peroni | Italy | 8.1 | - | 13.8 |



WINE BY THE BOTTLE

SPARKLING

| | | |
|--------------------------------------|---------------------------|-----|
| Yellowglen Vintage Pinot Chard, 2008 | South Australian Varietal | 42 |
| Seppelt Sparkling Shiraz, NV | Grampians, Victoria | 49 |
| Yarra Burn Pinot Chard, 2006 | Yarra Valley, Victoria | 55 |
| Le Petites Vignette Pinot Chard NV | Burgundy, France | 55 |
| Kreglinger Vintage Brut 2003-04 | Pipers Brook, Tas | 75 |
| Moët & Chandon, NV | Champagne, France | 125 |
| Veuve Clicquot, NV | Champagne, France | 135 |

WHITE

| | | |
|---|--------------------------|----|
| Dal Zotto Riesling, 2009 | King Valley, Victoria | 39 |
| O'Leary Walker 'Polish Hill River' Riesling, 2009 | Clare Valley, SA | 50 |
| Gabbiano Pinot Grigio, 2007 | Delle Venezie, Italy | 39 |
| Mount Langi Ghiran Bili Bili Pinot Grigio, 2009 | Grampians, Victoria | 39 |
| T'Gallant 'Imogen' Pinot Gris, 2008 | Mornington, Victoria | 44 |
| Matua Valley Hawkes Bay Sauv Blanc, 2010 | Hawke's Bay, New Zealand | 39 |
| Secret Stone Sauvignon Blanc, 2009 | Marlborough, New Zealand | 42 |
| Babich 'Black Label' Sauvignon Blanc, 2009 | Marlborough, New Zealand | 43 |
| Les Petites Vignette Sauvignon Blanc, 2008 | Burgundy, France | 45 |
| Giesen Sauvignon Blanc, 2009 | Marlborough, New Zealand | 45 |
| Shaw & Smith Sauvignon Blanc, 2010 | Adelaide Hills, SA | 54 |
| Pierro LTC Sauvignon Blanc, 2009 | Margaret River, WA | 68 |
| Ingoldby Chardonnay, 2009 | Mclaren Vale, SA | 39 |
| Devils Lair 5th Leg Chardonnay 2010 | Margaret River, WA | 40 |



R E D

| | | |
|---|-------------------------------|------|
| Secret Stone Pinot Noir, 2009 | Marlborough, New Zealand | 42 |
| Punt Road Pinot Noir, 2008 | Yarra Valley, Victoria | 45 |
| Stonier Pinot Noir, 2008 | Mornington, Victoria | 55 |
| St Huberts 'Stag' Pinot Noir, 2009 | Yarra Valley, Victoria | 52 |
| Scotchman's Hill Pinot Noir, 2008 | Bellarine Peninsula, Victoria | 55 |
| | | |
| Pikes 'The Dogwalk' Cabernet/Merlot, 2008 | Clare Valley, SA | 40 |
| Cartwheels Cabernet Sauvignon, 2008 | Margaret River, WA | 42 |
| Pitchfork Cabernet Merlot, 2008 | Margaret River, WA | 43 |
| Pepperjack Cab/Sauv, 2009 | Barossa, SA | 49 |
| St Huberts Cabernet Merlot, 2008 | Yarra Valley, Victoria | 55 |
| Chapel Hill Cabernet Sauvignon, 2008 | McLaren Vale, SA | 55 |
| Leconfield Cabernet Sauvignon, 2008 | Coonawarra, SA | 60 |
| Wynn's Coonawarra Black Label Cab/Sauv, 2006 | Coonawarra, SA | 70 |
| Penfolds Bin 407 Cabernet Sauvignon, 2008 | Barossa, SA | 89 |
| Devil's Lair Cabernet/Merlot, 2006 | Margaret River, WA | 95 |
| Cullen 'Diana Madeline' Cabernet/Merlot, 2007 | Margaret River, WA | 135 |
| Grange Hermitage, 2005 | Multi-regional, SA | 1000 |
| | | |
| Parson's Nose Shiraz, 2009 | McLaren Vale, SA | 37 |
| Ingoldby Shiraz, 2009 | McLaren Vale, SA | 36 |
| Underground Shiraz, 2008 | Mt Eliza, SA | 39 |
| Koonunga Hill '76 Shiraz/Cab, 2009 | Coonawarra, SA | 39 |
| Shadowfax Shiraz, 2008 | Werribee, Victoria | 42 |
| Penfolds Bin 28 Kalimna Shiraz, 2008 | Barossa, SA | 44 |
| O'Leary Walker Shiraz, 2008 | Clare Valley, SA | 46 |
| Bobbie Burns Shiraz, 2008 | Rutherglen, Victoria | 47 |
| Mt Langi Ghiran 'Cliff Edge' Shiraz, 2006 | Grampians, Victoria | 48 |
| Grant Burge Barossa Miamba Shiraz 2008 | Barossa, SA | 54 |
| Pepperjack Shiraz, 2008 | Barossa, SA | 49 |
| Best's Bin 1 Shiraz, 2008 | Grampians, Victoria | 50 |

More Shiraz over the page



| | | |
|--|-------------------------------|-----|
| Scotchman's Hill Shiraz, 2008 | Bellarine Peninsula, Victoria | 51 |
| Fox Creek Short Row Shiraz, 2008 | McLaren Vale, SA | 59 |
| Henschke 'Henry's Seven', 2008 | Eden Valley, SA | 59 |
| Penfolds Bin 128 Shiraz, 2008 | Coonawarra, SA | 65 |
| The Vicar Shiraz, 2007 | McLaren Vale, SA | 95 |
| Mt Langi Ghiran Shiraz, 2007 | Grampians, Victoria | 95 |
| Penfolds Bin 389 Cabernet Sauvignon, 2008 | Barossa, SA | 95 |
| Mt Langi Ghiran Shiraz, 2008 | Grampians, Victoria | 139 |
| Fox Creek Reserve Shiraz, 2007 | McLaren Vale, SA | 105 |
| O'Leary Walker Claire Reserve Shiraz, 2006 | Clare Valley, SA | 139 |
| Songlines Shiraz, 2007 | McLaren Vale, SA | 145 |
| Penfolds RWT Shiraz, 2001 | Barossa, SA | 340 |
| Penfolds RWT Shiraz, 2002 | Barossa, SA | 360 |
| Penfolds RWT Shiraz, 2006 | Barossa, SA | 290 |

DESSERT WINES (9 0 M L)

| | | |
|----------------------------|---|----|
| House Dessert Wine | 7 | 34 |
| De Bortoli Noble One, 2006 | 9 | 44 |

FORTIFIED WINES (6 0 M L)

| | |
|---|----|
| Mr Pickwick's Tawny Port, NV | 12 |
| Penfold's Grandfather Fine Old Liqueur Port, NV | 18 |
| Campbells Classic Tokay, NV | 9 |
| Campbells Liquid Gold Classic Tokay, NV | 12 |
| Campbells Classic Muscat, NV | 9 |



AFTER DINNER

Single Malt Whisky (30ml)

| | | |
|------------------|----------------|----|
| Glenlivet 12 | Speyside | 9 |
| Tamdhu | Speyside | 9 |
| Tallisker 10 | Isle of Skye | 10 |
| Highland Park 12 | Orkney Islands | 10 |
| Laphroaig 10 | Islay | 12 |
| Glenmorangie | Highland | 12 |
| Lagavulin 16 | Islay | 13 |

Blended Whiskeys (30ml)

| | | |
|----------------------|----------|-----|
| Johnnie Walker Red | Scotland | 7.5 |
| Canadian Club | Canada | 8 |
| Johnnie Walker Black | Scotland | 8.5 |
| J&B Rare | Scotland | 8 |
| Chivas Regal | Scotland | 8.5 |
| Johnny Walker Green | Scotland | 12 |
| Johnnie Walker Gold | Scotland | 18 |
| Johnnie Walker Blue | Scotland | 35 |

Irish Whiskey (30ml)

| | | |
|---------------|---------------|---|
| Jameson 12 | County Dublin | 8 |
| Tullamore Dew | County Offaly | 8 |
| Bushmills | County Antrim | 9 |

Brandy/Cognac (30ml)

| | | |
|------------------------|--------|----|
| Chatelle Napoleon VSOP | France | 7 |
| Remy Martin XO | France | 30 |
| Hennessy VSOP | France | 10 |
| Hennessy Paradis | France | 55 |

STEAK AT THE MITRE TAVERN

At the Mitre Tavern Steakhouse and Grill we offer you some of the best Australian grown and butchered beef.

MSA

The MSA (Meat Standards Australia) grading of beef was introduced in Australia to provide discerning beef consumers with a consistent measure of beef quality. The grading takes into consideration several factors including marbling, meat colour and maturity, all of which are very important when considering the quality of your steak. The grading is broken up into three levels – three star MSA (tenderness guaranteed), four star (premium tenderness) and five star (supreme tenderness). At the Mitre all MSA graded steaks are five star.

Grain-fed vs. Grass-fed Beef

All beef at the Mitre Tavern is grain-fed. We have chosen grain-fed over grass-fed as we believe that grain-fed offers better marbling and fat content which adds to the tenderness, as opposed to grass-fed which offers a leaner steak that can be more flavoursome, but tougher - we will be specialising it from time to time.

Certified Australian Angus Beef (CAAB)

Long recognized as one of the best eating beefs, the Angus has been developed over 150 years to produce a wonderfully flavoured, supremely tender and delightfully juicy eating steak. CAAB complies with the MSA, but brings its own set of demanding standards to ensure that the restaurant patron can enjoy a spectacular steak, characterised by the excellent flavour and marbling that is associated with the Angus breed.

Steak Cuts

At the Mitre we offer 5 different cuts of steak. All steaks are 'centre-cut' meaning they come from the centre of the loin and are consistent in shape and size, yet each cut has its own characteristics.

EYE FILLET – cut from the tenderloin, a muscle that runs from just over the shoulder blade to just above the hip on the carcass. This muscle does very little work, therefore making the eye fillet the tenderness of all steaks. It also has little or no fat making it very lean.

RIB EYE – cut from the ribcage just below the shoulder-blade. This cut still has the rib attached to the steak. This means that during cooking the juices from the bone are absorbed into the meat, making the rib eye the most succulent of the steaks we have on offer.

SCOTCH FILLET – is effectively the same as the rib eye, but without the bone.

RUMP – cut from the rump of the animal. It usually has little marbling and can be less tender than other cuts, but is the most flavoursome steak.

PORTERHOUSE (Sirloin) – cut from the striploin of the animal. The striploin is just below the tenderloin, and again, this muscle does very little work, meaning that it is very tender. The Porterhouse also has a delicious layer of fat along one side, making it a little juicier than some other cuts.

Char-grilled Standards

All steaks at the Mitre are cooked on our massive char-grill. Special care is taken to not clean the grill too vigorously, giving the steaks a fantastic char flavour.

Blue

Bought to room temperature and seared on both sides briefly – still mooing.

Rare

Cooked on both sides, but very soft to the touch – bloody in the centre.

Medium – Rare

Cooked on both sides with a thin strip of grey surrounding the centre of the steak.

Medium

Cooked to feel slightly springy when touched – equal balance of grey and bloodiness.

Medium – Well

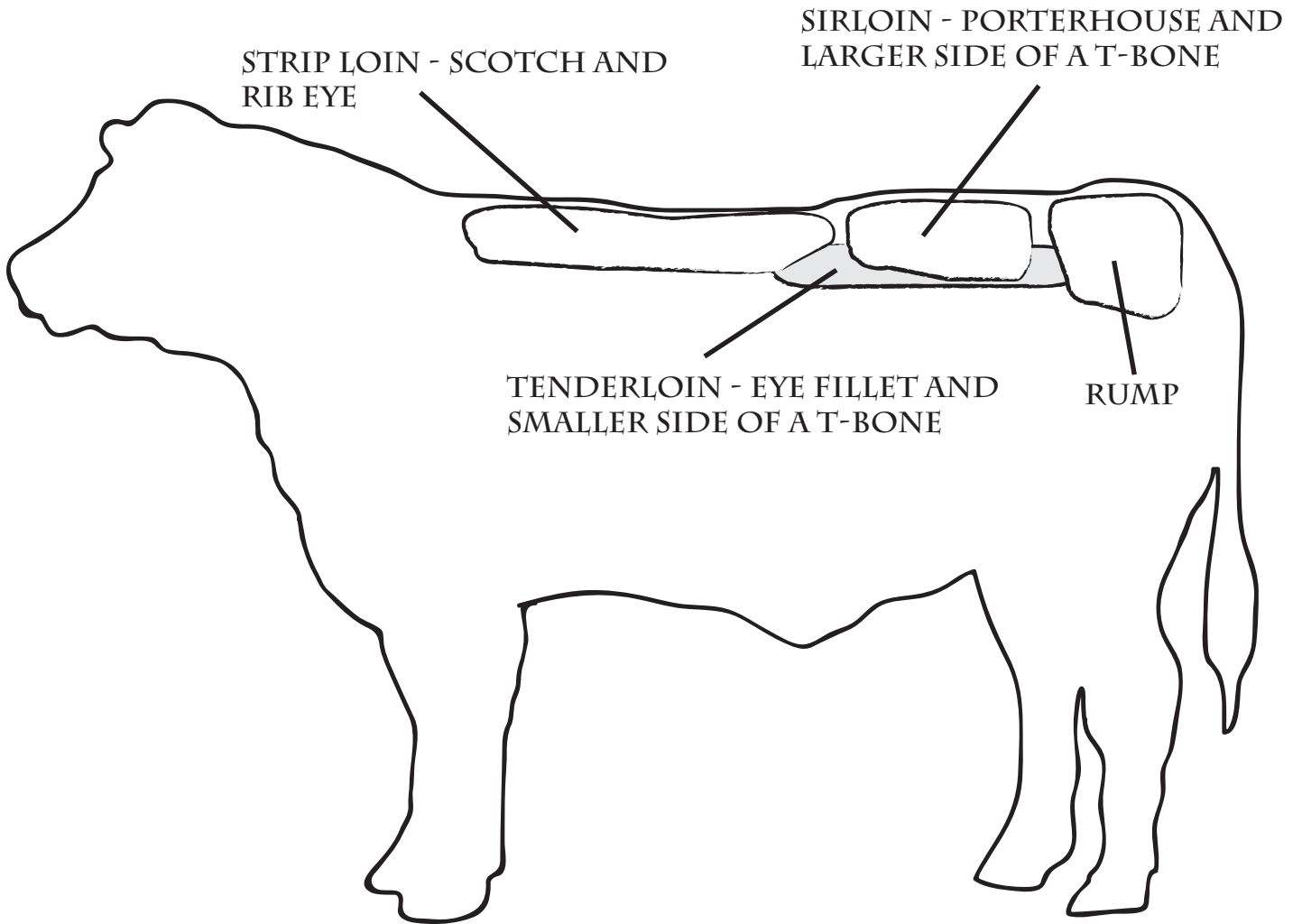
Only the centre 5th will be pink.

Well Done

Slightly pink seam running through the centre of the steak – the rest completely grey.



THE BEAST





HISTORY OF THE MITRE TAVERN

The great city of Melbourne was founded on August 30 1835, less than two years later one could have stood on the corner of Collins and Queen Streets and, through the gum trees, looked upon the site where the Mitre Tavern now stands.

Sir Charles Ebdon, previously an eminent citizen of Sydney attended a land sale in June 1837 and bought allotments 5,6 and 7 of Block 14 which gave him frontage of 3 chains in Collins Street and which embraced the Mitre Tavern site, all this for the princely sum of £136.

Two years later, Sir Charles sold the land. The Bank of Australia bought a part and the rest was subdivided. In that subdivision provision was made for what is now Bank Place.

On one of the lots facing this lane a private home was built, the owner is no longer known but the two-story structure is now called the Mitre Tavern and is (as documented by the Melbourne City Council) the oldest building in Melbourne.

The architecture is distinctly English with no concessions made for the Australian climate. The steeply pitched roof is still waiting for the snow that was never to come, and the tiny windows acknowledge the ancient 'window tax' of the mother country. The gables and exterior glasswork were typical of English Inns of the time and perhaps it was inevitable that the building would become a hostelry.

In 1868 Mr Henry Thompson became the first of many publicans at the Mitre Tavern with his successful application for a Liquor License. Under a succession of licensees it has remained a Tavern for nearly 140 years, the longest continuously licensed premises in Melbourne.

Across the road from the Mitre stands the Savage club, which was built by Sir William Clarke, Australia's first baronet. The Mitre's connection to The Clarke family is a bit unfortunate with Sir Rupert Clarke's mistress, Connie Waugh, said to have hanged herself in the Mitre. Her ghost is believed to have been seen, haunting the rooms and halls of the tavern even now.

Sir Redmond Barry (the judge that presided over the sentencing of Ned Kelly) was also a regular at the tavern – it was here that he and his colleagues would have discussed the trial of Ned Kelly over a beer.

Few people who enjoy the ales here are aware of the fact that this cosy cottage style pub spawned the name of the Mitre 10 hardware chain. Two of the founding members of the chain passed the Tavern when inspiration struck: 'mitre' is a hardware term. The '10'? - well, it had a nicer ring to it than Mitre 2.

The Mitre has played host to lawyers, artists, accountants, brokers, musicians, architects and tradespeople for over a hundred and sixty years. The tradition of standing out in Mitre Lane on a Friday afternoon, enjoying a beer and mixing it with people from all walks of life will continue for a good many more.