



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.



MITRE TAVERN STEAK & GRILL





STARTERS

Lemon Scented Seared Scallops	\$16
Served atop individual stacks of cauliflower puree and chorizo, drizzled with avocado oil	
Char-Grilled Garlic and Chilli Calamari	\$14
On a bed of mixed baby herbs, drizzled with a Thai inspired soy.	
Char-Grilled Mixed Meat Skewers	\$14
Served with three homemade sauces	
Mitre Meat Tasting Plate for Two	\$28
Selection of skewers – cevapcici, eye fillet and pork ribs with dipping sauces	

STEAKS FROM OUR CHARGRILL

PREMIUM BEEF

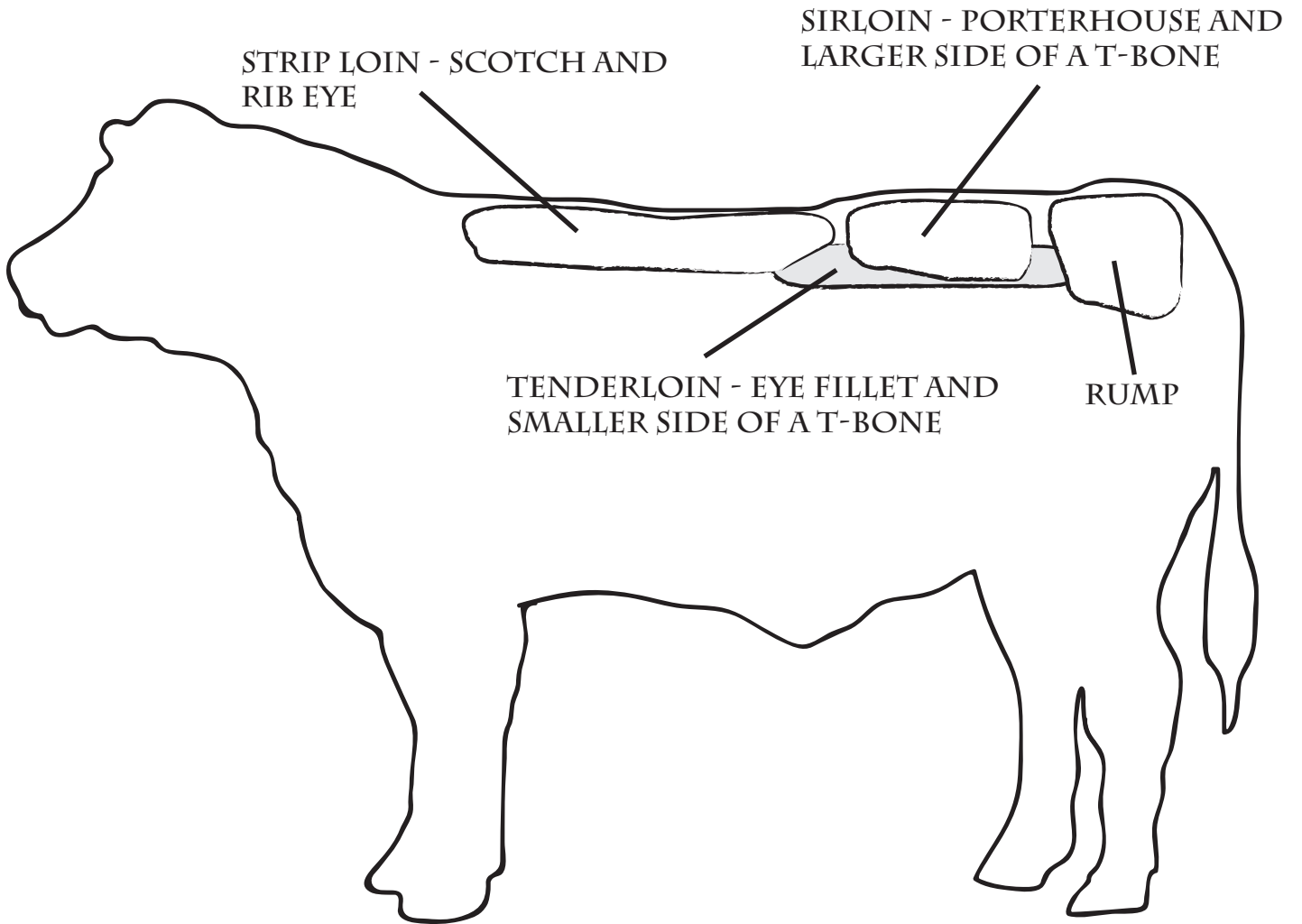
Eye Fillet (200g)	\$29
Eye Fillet (300g)	\$37
Scotch Fillet (350g)	\$32
Porterhouse (350g)	\$32
Rib Eye (400g)	\$37

BLACK ANGUS

Rump (350g)	\$33
Scotch Fillet (350g)	\$41
Eye Fillet (250g)	\$47
Porterhouse (400g)	\$49



THE BEAST



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.



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
Creamy Mash	\$7
Seasonal Greens	\$7
Kipfler Potatoes with Smoked Bacon	\$8
Garden Salad (for 2)	\$9
House Made Onion Rings	\$7

S A U C E S

Bearnaise
Creamy Mushroom
Port Jus
Creamy Triple Pepper
Blue Cheese

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 .

M A I N S

Trio of Sausages	\$25
Set upon mash with onion marmalade and port jus	
Bank Place Pork Spareribs	\$32
American-cut ribs with a house barbeque sauce, with a side of steak fries	
Fish of the Day	
See waiter – not available on Monday	
Char-grilled Free Range Chicken Breast layered with Gruyere	\$26
Layered with gruyere , toasted pinenuts and semi-dried tomatoes on a bed of kipfler potatoes.	
Mitre Mixed Grill	\$39
Fillet steak, lamb chop, cumberland sausage, 2 eggs, bacon, black pudding, mushrooms, roma tomato, house hash brown and onion rings. Served with HP sauce.	



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

Rothbury Estate Sem/Sauv Blanc	Victorian Regional	6	21
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

R E D

Rothbury Estate Cab/Merlot	Victorian Regional	6	21
Pitchfork Estate Cab/Merlot	Margaret River, WA	9	43
Pepperjack Cab/Sauv	Barossa, SA	10	49
Mt Monster Shiraz	Limestone Coast, SA	7	39
Koonunga Hill '76 Shiraz/Cab	Coonawarra, SA	8.5	39
Grant Burge Shiraz	Barossa, SA	11	49
Bin 138 Old Vine Barossa Valley GSM	Barossa, SA	11	49
Secret Stone Pinot Noir	Marlborough, New Zealand	9	42
Bin 28 Kalimna Shiraz	Barossa, SA	12	55



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
Macallan 12	Speyside	12
Lagavulin 16	Islay	13

Blended Whiskeys (30ml)

Black Douglas	Scotland	7
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	45



Rothbury Estate Cabernet/Merlot	Victorian Regional	21
Pikes 'The Dogwalk' Cabernet/Merlot, 2007	Clare Valley, SA	40
Cartwheels Cabernet Sauvignon, 2008	Margaret River, WA	42
Pitchfork Cabernet Merlot, 2008	Margaret River, WA	43
Penfold's 'Thomas Hyland' Cabernet Sauvignon, 2008	Adelaide Hills, SA	45
Pepperjack Cab/Sauv, 2009	Barossa, SA	49
Punt Road Cabernet Sauvignon, 2006	Yarra Valley, Victoria	49
St Huberts Cabernet Merlot, 2008	Yarra Valley, Victoria	55
Leconfield Cabernet Sauvignon, 2008	Coonawarra, SA	60
Wynn's Coonawarra Black Label Cab/Sauv, 2006	Coonawarra, SA	70
Devil's Lair Cabernet/Merlot, 2006	Margaret River, WA	95
Cullen 'Diana Madeline' Cabernet/Merlot, 2007	Margaret River, WA	135
Penfolds Bin 707 Cabernet Sauvignon, 2006	Barossa, SA	240

DESSERT WINES

Brown Brothers Flora Muscat	6	24
Gramps Botrytis Semillon		45
De Bortoli Noble One, 2006		49

FORTIFIED WINES

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



BOTTLED BEER

Australian

Crown Lager	Abbotsford, Vic	8
Pure Blonde	Abbotsford, Vic	7
Coopers Sparkling	Regency Park, SA	7.5
Boags Premium	Launceston, Tas	8
Cascade Premium	Hobart, Tas	8
Little Creatures Pale Ale	Fremantle, WA	8.5
Little Creatures Bright Ale	Fremantle WA	8.5
Cascade Premium Light	Tas	4.9
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
Shofferhofer	Germany	9.9
Hoegarden	Belgium	9
Asahi	Japan	9

DRAUGHT BEERS

		285ml	330ml	570ml
Carlton Draught	Abbotsford, Vic	4	-	7.9
Pure Blonde	Abbotsford, Vic	4.5	-	8.9
Stella Artois	France	-	6.5	9.8
Peroni	Italy	-	7.9	12.8



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
Veuve Clicquot, NV Champagne,	Champagne, France	110
Moët & Chandon, NV	Champagne, France	125

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
Tim Adams Pinot Gris, 2008	Clare Valley, SA	40
T'Gallant 'Imogen' Pinot Gris, 2007	Mornington, Victoria	44
Rothbury Estate Sem/Sauv Blanc	Victorian Regional	21
Matua Valley Hawkes Bay Sauv Blanc, 2009	Hawke's Bay, New Zealand	39
Secret Stone Sauvignon Blanc, 2008	Marlborough, New Zealand	42
Catalina Sounds Sauvignon Blanc, 2009	Marlborough, New Zealand	43
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, 2009	Adelaide Hills, SA	54
Ingoldby Chardonnay, 2008	Mclaren Vale, SA	39
Devils Lair 5th Leg Chardonnay 2007	Margaret River, WA	40
Coldstream Hills Chardonnay, 2008	Yarra Valley, Victoria	55



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	49
Scotchman's Hill Pinot Noir, 2008	Bellarine Peninsula, Victoria	55
St Huberts 'Stag' Pinot Noir, 2009	Yarra Valley, Victoria	
Hewitson 'Miss Harry' GSM, 2007	Barossa, SA	45
Penfolds Bin 138 Old Vine GSM, 2007	Barossa, SA	49
Ingoldby Shiraz, 2008	McLaren Vale, SA	36
Mt Monster Shiraz, 2008	Limestone Coast, SA	39
Koonunga Hill '76 Shiraz/Cab, 2007	Coonawarra, SA	39
Shadowfax Shiraz, 2007	Werribee, Victoria	40
Penfolds 'Thomas Hyland' Shiraz, 2007	Adelaide Hills, SA	45
O'Leary Walker Shiraz, 2008	Clare Valley, SA	46
Bobbie Burns Shiraz, 2008	Rutherglen, Victoria	47
Mt Langi Ghiran 'Cliff Edge' Shiraz, 2005	Grampians, Victoria	48
Grant Burge Barossa Miamba Shiraz 2008	Barossa, SA	49
Pepperjack Shiraz, 2008	Barossa, SA	49
Best's Bin 1 Shiraz, 2008	Grampians, Victoria	50
Scotchman's Hill Shiraz, 2008	Bellarine Peninsula, Victoria	51
Penfolds Bin 28 Kalimna Shiraz, 2007	Barossa, SA	55
Fox Creek Short Row Shiraz, 2007	McLaren Vale, SA	55
Henschke 'Henry's Seven', 2007	Eden Valley, SA	59
Penfolds Bin 128 Shiraz, 2008	Coonawarra, SA	65
Mt Langi Ghiran Shiraz, 2006	Grampians, Victoria	95
Fox Creek Reserve Shiraz, 2006	McLaren Vale, SA	95
O'Leary Walker Claire Reserve Shiraz, 2006	Clare Valley, SA	135
St Henri Shiraz, 2006	Adelaide Hills, SA	140
Songlines Shiraz, 2006	McLaren Vale, SA	140
Penfolds RWT Shiraz, 2001	Barossa, SA	340
Penfolds RWT Shiraz, 2002	Barossa, SA	360
Penfolds RWT Shiraz, 2006	Barossa, SA	290
Grange Hermitage (please ask for available vintages)		