

LIGHT MEALS

The Mitre's Spicy Wings (GF) **\$20.90**
 ½ Kilo of wings coated in our spicy seasoning served with hot sauce (spicy)

Popcorn Chicken **\$15.90**
 House made popcorn chicken served with a peri-peri mayo

Vegetarian Spring rolls (3 pcs)
 Served with sweet chilli sauce (VG)(V) **\$13.90**

Cheeseburger Spring Rolls (3 pcs)
 Served with tomato chutney **\$15.90**

Haloumi Fries (V) (4 pcs) **\$14.90**
 Panko crumbed house made haloumi, fried crispy golden & served with sweet chilli sauce

Crumbed Calamari Rings (4 pcs) **\$14.90**
 Calamari rings panko crumbed and fried until golden served with tartare sauce

Prawns & Lentil Balls (GF) (3 Pcs) **\$16.90**
 House made yellow lentil & prawn balls; fresh spiced balls served fried until crispy golden with lime aioli & crispy kale

Pumpkin Soup (V) **\$ 14.90**
 Creamy roasted pumpkin soup, toasted pumpkin seeds, fresh coriander and crispy garlic bread

Lamb Kofta (1 pcs) **\$17.90**
 Grilled flatbread, hummus, tzatziki, pickled onions & pistachio dukkha

BURGER SELECTION

The Mitre Beef Burger **\$25.90**
 Premium house made beef patty, lettuce, tomato, cheese, bacon & pickles, served in a toasted bun with roasted garlic aioli, with a side of crunchy chips

BBQ Pulled Chicken Sandwich **\$23.90**
 Freshly pulled chicken served in toasted sourdough with house made coleslaw (cabbage, carrot, onion & mayo) topped with Smokey BBQ sauce and side of crunchy chips

Veggie Burger (V) **\$22.90**
 House made kidney bean, beetroot & potato patty, with mixed spices, served in toasted bun with lettuce, tomato, avocado, carrot & coriander, topped with sour cream. Served with a side of crunchy chips. **VEGAN OPTION AVAILABLE**

Steak Sandwich **\$26.90**
 Grilled Porterhouse with bacon, lettuce, tomato, cheese, BBQ onions and BBQ sauce on toasted bread, served with crunchy chips



MAINS

Chicken Schnitzel **\$24.90**
 Chicken breast fillet with a seasoned breadcrumb crust, fried until golden and served with chips and salad

The Mitre Chicken Parmigiana **\$28.90**
 Chicken breast fillet with a seasoned breadcrumb crust, fried until golden and topped with Napoli sauce, Virginian ham and melted cheese, served with chips and salad

BBQ Parma **\$33.90**
 Our standard parma, topped with crispy bacon and smokey BBQ sauce served with chips and salad

Peri Peri Parma **\$31.90**
 Our standard parma, topped with a peri peri sauce and jalapenos, served with chips and salad

Beef & Guinness Pie **\$28.90**
 Traditional Beef & Guinness Pie topped with golden puff pastry, served with creamy mash and peas

Pork Vindaloo (GF) **\$26.90**
 Slow cooked pork neck (tender) served on crispy chats and baby carrots, with saffron mint yogurt & crispy kale

3 Cheese Lasagne (V) **\$24.90**
 Roasted seasonal vegetables layered with 3 cheeses, basil, tomato sauce and creamy house made béchamel. Served with toasted garlic bread, parmesan flakes and a side salad

Beef Rissoles **\$26.90**
 Our house made premium rissoles served on creamy mash potato, topped with BBQ onions, gravy & micro greens

OUR STEAKS

200 gm Porterhouse **\$36.90**
 Chargrilled Porterhouse steak served medium, with chips, salad and a choice of pepper sauce or traditional gravy

300 gm. T-Bone **\$39.90**
 Chargrilled T-bone steak served medium-rare, with chips, salad and a choice of pepper sauce or traditional gravy

OUR SEAFOOD.

Beer Battered Fish & Chips **\$25.90**
 Beer battered fillet, fried until golden, and served with chips, salad & tartare sauce

Salt and Pepper Squid **\$24.90**
 Tender squid pieces with a sea salt and cracked pepper crust, served with salad and golden crunchy chips, with a chilli jam dipping sauce

Barramundi Tikka **\$27.90**
 Grilled barramundi fillet marinated in tandoori spice, served with crispy chats & baby carrots, with saffron mint yogurt & micro greens

SALADS.

Avocado garden Salad (VG)(GF) **\$17.90**
 Seasonal salad mix of lettuce, tomato, cucumber, sweetcorn and avocado with a light olive oil dressing
Add Chicken **\$5.00**

Spiced chickpeas with haloumi (GF) (V) **\$18.90**
 Warm chickpeas, baby spinach, red pepper, chilli, fresh ginger and herbs served with grilled haloumi
Add Chicken **\$5.00**

Moroccan Chicken Salad (Warm) (GF) **\$25.90**
 Crispy Chicken fillet marinated with Moroccan spices, served on roasted vegetables (chats potato, beetroot & red onion), chickpeas & baby carrots, topped with goats cheese. and hollandaise sauce

SOMETHING SWEET

Dark Chocolate and Walnut Brownie **\$10.90**
 Home made brownie topped with a fudge sauce, walnut crumble served with vanilla bean ice cream

Apple Crumble **\$10.90**
 Apple with cinnamon & brown sugar, topped with crispy crumble and served with glace cherries & vanilla bean ice-cream



***Substitutions in your meal may incur an additional charge**

SIDE SPLITTING

Chips \$6.00
Sour dough \$3.50
Veggies \$7.50

Salad \$7.00
Mashed Potato \$6
Pepper Sauce \$3.30

Bacon \$6.50
Steamed Rice \$2.50
Cheesy Garlic Bread \$11.90

Garlic Bread \$6.50
Gravy \$2.50

THE MITRE TAVERN BRIEF

Steakhouse	Functions	The Cellar Selection	Bistro	Beer Garden	Hot off the Press	Sports Column	Trivia	Free Finger Food	Stocks and Shares
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The Mitre Tavern still standing!!

Since 1837

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.

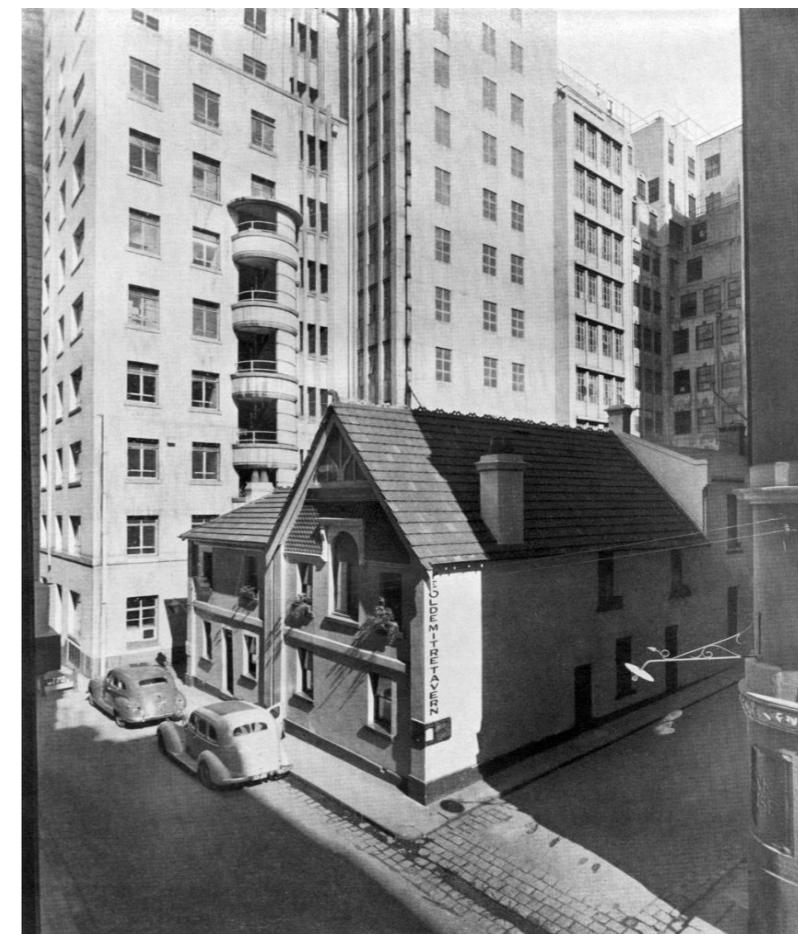
In 1868 Mr Henry Thompson became the first of many publicans at the Mitre Tavern with his successful application for a Liquor License. Under a succession of licensees it has remained a Tavern for nearly 150 years, the longest continuously licensed premises in Melbourne.

• 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 hung 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.



The Hidden Treasure above the Pub!!

Venture upstairs to Mitre Steakhouse and experience the finest char-grilled steaks in Melbourne. And a fantastic wine selection to wash it all down.



Instagram



Like us on Facebook

{ The Mitre Tavern also caters for functions, in both our casual Bistro area or in our more formal Steakhouse. Ask at the bar for a copy of our function pack or download it from www.mitre Tavern.com.au }

ph: 9670 5644

The Mitre Tavern
5 Bank Place

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