

LIGHT MEALS

The Mitre's Spicy Wings (GF) **\$19.90**
 ½ Kilo of wings coated in our spicy seasoning served with hot sauce



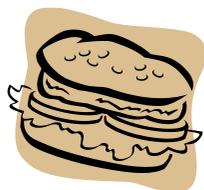
Crumbed Calamari Rings **\$13.90**
 Calamari rings panko crumbed and fried until golden served with tartare sauce

Popcorn Chicken **\$12.90**
 House made popcorn chicken served with a peri peri mayo

Vegetarian Spring rolls (V) **\$12.90**
 Vegetarian spring rolls served with coriander and carrot with a sweet chilli sauce

Corn & Cheese Balls (V) **\$13.90**
 House made corn, potato, chilli an mozzarella cheese balls serve fried until crispy golden

THE BURGER SELECTION



The Mitre Beef Burger **\$23.90**
 Angus beef pattie with tomato, lettuce, cheese, bacon and caramelised onions on a toasted bun with mitre special sauce served with a side of fries

Grilled Chicken Caesar Sandwich **\$21.90**
 Grilled Chicken breast with lettuce, tomato, bacon, egg, and fennel with a Caesar dressing served on a toasted bread with a side of fries

Veggie Burger (VG) **\$21.90**
 Chickpea and sweetcorn pattie, with mixed spices, tomato, lettuce, onion, carrot & coriander with tomato sauce on a toasted bun served with a side of fries

Steak Sandwich **\$24.90**
 Grilled Porterhouse with bacon, lettuce, tomato, cheese, caramelised onions and bbq sauce on toasted bread, served with crunchy fries



MAINS

Chicken Schnitzel **\$22.90**
 Chicken breast fillet with a seasoned breadcrumb crust fried until golden and served with chips and salad.

The Mitre Chicken Parmigiana **\$26.90**
 Chicken breast fillet with a seasoned breadcrumb crust fried until golden and topped with Napoli sauce, Virginia ham and melted cheese, served with chips and salad.

Peri Peri Parma **\$28.90**
 Our standard parma, topped with a peri peri sauce and jalapenos served with chips and salad

Beef & Guinness Pie **\$26.90**
 Traditional Beef & Guinness Pie topped with golden puff pastry, served with creamy mash and peas.

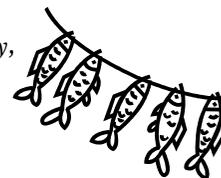
Grilled Barramundi Moilee (GF) **\$26.90**
 Grilled barramundi fillet served with rice, coconut sauce (coriander, tomato, ginger, shallots, chilli, turmeric), fresh herbs and steamed rice

Pork belly Bowl (GF) **\$25.90**
 Roasted crispy pork belly, served steamed rice, greens, baby carrots, pickled onions & ginger and a sweet chili and soy base sauce

Porterhouse steak 200 grams **\$36.90**
 Chargrilled Porterhouse steak served medium with chips, salad with the option of pepper sauce or traditional gravy

Beef Madras **\$26.90**
 Served with rice & toasted naan bread. (Contains dairy)

Vegetarian Cannelloni **\$22.90**
 Spinach & Ricotta cannelloni topped with basil & tomato sauce, cheese & creamy bechamel. Served with a rocket salad, balsamic glaze, parmesan & crispy garlic bread



MAINS CONT.

Beer Battered Fish & Chips **\$24.90**
 Beer Battered fillet fried until golden and served with chips, salad & tartar sauce

Salt and Pepper Squid **\$23.90**
 Tender squid pieces with a sea salt and cracked pepper crust, served with salad and golden crunchy chips and a chilli jam dipping sauce.

Avocado garden Salad (V)(GF) **\$16.90**
 Seasonal salad mix of lettuce, tomato, cucumber, sweetcorn and avocado with a light olive oil dressing.
Add Chicken **\$21.90**

Watermelon, Haloumi and red onion salad(V)(GF) **\$17.90**
 Fresh cubed watermelon, grilled haloumi, mint, lettuce and coriander, tossed in a zesty fresh lime dressing topped with pistachios
Add Chicken **\$22.90**

Roast Tandoori Chicken & Chickpea Salad **\$22.90**
 Chicken thighs marinated with a spicy tandoori spices served on a mild chickpea and potato salad, topped with a yogurt dressing

SOMETHING SWEET



Dark Chocolate and Walnut Brownie **\$9.9**
 Home made brownie topped with a fudge sauce, walnut crumble served with ice cream

Strawberry & Nutella crepes **\$9.9**
 Home made crepes filled with Chatilly cream, Nutella, strawberries on a toffee walnut crumble topped with fudge sauce

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

SIDE SPLITTING

Chips \$5.00
Sour Dough \$3.50
Veggies \$6.50

Salad \$4.50
Mashed Potato \$5.50
Pepper Sauce \$3.00

Bacon \$5.00
Steamed Rice \$2.50
Cheesy Garlic Bread \$11.90

Garlic Bread \$5.50
Gravy \$2.00

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.

{ 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



Instagram



The Mitre Tavern
5 Bank Place

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