

To Begin With

Fresh Warm Baguette

served with butter

\$7.50

Gluten Free Warm Bread Rolls (GFA)

Two gluten free bread rolls served with butter

\$7.50

Fresh Pacific Oysters (GFA) (A) (subject to seasonal change)

Natural with lemon wedges and mignonette

\$5.50 ea.

Rockefeller (blue cheese sauce & spinach)

\$5.50 ea.

Kilpatrick style (BBQ sauce with bacon)

\$5.50 ea.

Kransky Sausage (GFA)

Spicy German sausage alongside house made pickles and roasted tomato mustard

\$14

French Onion Soup (GFA option available)

Traditionally served with a cheese crouton & chargrilled sourdough toast

\$16

Homemade Bruschetta

with tomato, onion, basil & Balsamic glaze

\$16

Potato Pillows (Vegetarian options available)

with crumbed chorizo & feta on tomato sugo, drizzled with herb oil

\$18

Homemade Pâté

served with pickled vegetables & chargrilled sourdough toast

\$19

200-gram Pork Ribs

200g of our smoky pork ribs, BBQ, tomato and coriander glaze

\$26

Seared Scallops (GFA) (I)

Three pan fried Japanese scallops with chorizo on a bed of cauliflower purée

\$28

GFA- Gluten Free Aware: made without gluten-containing ingredients. Prepared in a shared kitchen, therefore, traces of gluten may be present.

From Our Char-Grill

EYE FILLET

6 Star Grass fed from South East Victoria	200g	\$56
Premium Riverina 120-day Grain fed from Riverine NSW	250g	\$66
VIC Farms Pasture Raised from Gippsland	300g	\$79

SCOTCH FILLET

Vic Farms Angus Grass fed from Gippsland	300g	\$62
Certified Black Angus 150-day Grain fed from Sth Coast Plains NSW	350g	\$77

PORTERHOUSE

Victorian Pasture raised Black Angus from Gippsland	300g	\$62
O'Connor Premium Black Angus Grain fed from South East Victoria	400g	\$89

ON THE BONE

Angus Rib-Eye Pasture fed from Parwan, Victoria	350g	\$70
6 Star T-Bone Grass fed from South East Victoria	500g	\$72
Rib-Eye Black Angus 270-day grain fed from Ranges Valley, NSW	500g	\$99

WAGYU

Wagyu Rump 350-day grain fed MB9+ from Ranges Valley, NSW	300g	\$65
Wagyu Scotch Fillet MB 3+ from Eight Blossom, Queensland	250g	\$79

Complimentary House Made Sauce Selection (GFA)

Béarnaise	Blue Cheese	Creamy Mushroom	Garlic Butter
Anchovy Butter	Port Jus	Triple Pepper	Truffle Butter
<u>Additional sauces \$5.00 / Additional butters \$3.00</u>			

Complimentary Mustards (GFA)

Dijon	Hot English	Seeded	Horseradish	Chilli Sambal
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How we Grill our Steaks

Blue: Sealed, very red in the centre

Rare: Red in the centre

Medium-Rare: Pinkish-red in the centre

Medium: Pink in the centre

Medium-Well: Very little pink in the centre

Well-Done: No pink, brown in the centre

The Grill Speciality Menu

Fillet Mignon (GFA)

Eye Fillet 200g wrapped in bacon with mushroom duxelles & port jus

\$63

Mitre Surf & Turf (GFA) (A) (You pick the turf and we will add the surf)

your choice of any steak on the menu with prawns in a creamy white wine sauce

Turf Menu Price

Surf \$19

Mitre Mixed Grill

Grassfed 100g Eye Fillet, Kransky Sausage, Bank Place Pork Ribs & Lamb chop with panko crumbed onion rings, crunchy steak fries & garden salad

\$69

Scotch & Shells (GFA) (A)

300g Grass fed Scotch Fillet cooked to your liking with 2 Kilpatrick style oysters & your choice of sauce

\$73

Signature Dishes

Pan Tossed Gnocchi (VEG) (GFA)

Three cheese gnocchi consisting of Blue, Mozzarella & Cheddar finished with truffle oil

\$33

Chicken Scallopini Fungi (GFA)

Chicken breast cooked with creamy mushroom sauce, surrounded by chat potatoes & seasonal vegetables

\$40

Veal Schnitzel

Panko crumbed prime milk-fed veal schnitzel, served with house made hot English mustard slaw

\$44

Bank Place Pork Ribs

500 grams of smoky ribs with a BBQ, tomato and coriander glaze and truffle salt fries

\$50

Lamb Shank

slow cooked on a bed of creamy & spicy sweet potato purée, Dutch carrots, broccolini & a touch of lamb jus

\$58

Fish of the Day

see specials or ask our friendly staff for details

Market price

Sides

Mushy Green Peas (GFA)

with sea salt, black pepper & butter

\$10

Our Classic Onion Rings

House made with panko crumbs

\$12

Oven Roasted Sebago Potato Mash (GFA)

with lashings of butter

\$14

Steak Chips

with truffle salt

\$14

Shoestring Fries

with truffle salt

\$14

Pan Tossed Baby Potatoes (GFA)

with bacon, caramelised red onion & spring onion

\$14

Baked Cauliflower (GFA)

Florets of cauliflower mixed with our homemade blue cheese sauce

\$15

Oven Roasted Button Mushrooms (GFA)

with sprigs of fresh thyme

\$15

Pan Tossed Mixed Seasonal Greens (GFA)

a mixture of seasonal greens finished with a garlic & chive butter

\$15

Char grilled Brussel Sprouts

tossed in Miso butter

\$16

Spiced Pumpkin (GFA)

with whipped feta, house made hummus & pomegranate molasses

\$18



Side Salads

Garden Salad (GFA)

Seasonal produce tossed in our homemade vinaigrette

\$13

Caprese Salad

Fresh tomatoes complemented by slices of mozzarella cheese, fresh basil, balsamic glaze and herb oil

\$16

Please inform our staff of any food allergies or dietary requirements.

While we take care to prevent cross contamination, we cannot guarantee that our dishes are completely free of allergens.

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Country of Origin Labelling for seafood: A-Australian, I-Imported, M-Mixed Origin

Here at The Mitre Tavern Steakhouse and Grill we DO NOT have any surcharges on a weekend, public holiday, or on EFTPOS and credit cards.

You are Welcome 😊

