

To Begin With

Fresh Warm Baguette

served with butter

\$7.50

Gluten Free Warm Bread Rolls (GF)

Two gluten free bread rolls served with butter

\$7.50

Fresh Pacific Oysters (GF) (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 (GF)

Spicy German sausage alongside house made pickles and roasted tomato mustard

\$14

French Onion Soup

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

Buttered Bone Marrow Toast

Roasted bone marrow blended with butter & herbs on a grilled sourdough toast

\$19

200-gram Pork Ribs

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

\$26

Seared Scallops (GF)

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

\$28

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 (GF)

Béarnaise	Blue Cheese	Creamy Mushroom	Garlic Butter
Anchovy Butter	Port Jus	Triple Pepper	Truffle Butter

Additional sauces \$5.00 / Additional butters \$3.00

Complimentary Mustards (GF)

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

Blue: Sealed, very red in the centre

Medium: Pink in the centre

Rare: Red in the centre

Medium-Well: Very little pink in the centre

Medium-Rare: Pinkish-red in the centre

Well-Done: No pink, brown in the centre

The Grill Speciality Menu

Fillet Mignon (GF)

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

\$63

Mitre Surf & Turf (GF) (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 (GF)

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) (GF)

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

\$33

Chicken Scallopini Fungi (GF)

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 (GF)

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 (GF)

with sea salt, black pepper & butter

\$10

Our Classic Onion Rings

House made with panko crumbs

\$12

Oven Roasted Sebago Potato Mash (GF)

with lashings of butter

\$14

Steak Chips

with truffle salt

\$14

Shoestring Fries

with truffle salt

\$14

Pan Tossed Baby Potatoes (GF)

with bacon, caramelised red onion & spring onion

\$14

Baked Cauliflower (GF)

Florets of cauliflower mixed with our homemade blue cheese sauce

\$15

Oven Roasted Button Mushrooms (GF)

with sprigs of fresh thyme

\$15

Pan Tossed Mixed Seasonal Greens (GF)

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

\$15

Char grilled Brussel Sprouts

tossed in Miso butter

\$16

Spiced Pumpkin

with whipped feta, house made hummus & pomegranate molasses

\$18



Side Salads

Garden Salad (GF)

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.

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 😊



