

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

House Marinated Olives (GFA) (V) (VE)

House marinated pitted olives in extra virgin olive oil, fresh herbs, garlic & orange peel.

\$8.50

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

Natural with lemon wedges and mignonette

3 for \$18/ 6 for \$34/ 12 for \$66

Rockefeller (blue cheese sauce & spinach)

3 for \$19/ 6 for \$36/ 12 for \$70

Kilpatrick style (BBQ sauce with bacon)

3 for \$19/ 6 for \$36/ 12 for \$70

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 (V) (VE)

with tomato, onion, basil & Balsamic glaze

\$16

Stuffed Capsicum (V) (VE)

with portobello mushroom, onion & tomato

\$18

Smoky 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

V- Vegetarian, VE- Vegan, VEO- Vegan option available

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

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

From Our Char-Grill

EYE FILLET

Also known as the beef tenderloin, most tender & lean cut of beef available.

6 Star eye fillet, grass fed & finished on lush pasture

South East, VIC	200g	\$56
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Premium Riverine Pasture Raised & 100 days grain fed eye fillet

Riverine, NSW	250g	\$66
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VIC Farms hand selected pasture raised eye fillet

Gippsland, VIC	300g	\$79
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SCOTCH FILLET

A rib eye steak without the bone. Considered the most flavoursome, juicy & well marbled cut of beef available.

Vic Farms hand selected scotch fillet, pasture raised

Gippsland, VIC	300g	\$62
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Diamantina certified black angus 150-day grain fed scotch fillet ms 2+

Queensland	350g	\$77
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Wagyu Scotch fillet MB 3+

Eight Blossom, Queensland	250g	\$79
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PORTERHOUSE

A balance of robust beef flavour and satisfying tenderness, with a signature strip of fat running along one outer edge.

Certified black angus pasture raised porterhouse ms 2+

Gippsland, VIC	300g	\$62
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O'Connor Premium Black Angus Grain fed porterhouse

South East, VIC	400g	\$89
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ON THE BONE

When you leave the bone on the classic Australian cuts, the bone acts as an insulator, slowing heat transfer so the meat next to the bone stays juicier and cooks more gradually. These are the most succulent of cuts on offer.

Premium rib-eye, pasture raised

Parwan Valley, VIC	350g	\$70
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6 Star T-Bone Grass fed and finished on lush pastures

South East, VIC	500g	\$72
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6 Star beef rib-eye, grass fed & pasture finished

Southeast, VIC	500g	\$99
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AUSTRALIAN RUMP

Australian wagyu rump. A powerful, classic beef flavour profile with an incredibly rich & buttery marbling. Less tender than other cuts but very flavoursome.

Australian wagyu 370 day grain fed centre cut rump ms 5+

Diamantina, Queensland	300g	\$65
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Complimentary House Made Sauce Selection (GFA)

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

Chimichurri sauce \$5.50

Additional sauces \$5.50 / Additional butters \$3.00

Complimentary Mustards (GFA)

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

Blue: Seared gently on the outside, very deep red centre.

Rare: Sear giving way to a cool to warm temperature, bright red & juicy centre.

Medium Rare: (recommended) The culinary standard. Warm, pinkish-red centre with perfectly rendered buttery fat.

Medium Well: Primarily a rich, cooked brown interior with a delicate pale hint of pink at the absolute core.

Well Done: Slowly char grilled entirely through. Firm, uniformly brown texture with no trace of pink.

Chairman's Favourites

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, Bank Place Pork Ribs & Lamb skewer
along with 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

Beyond the Grill

Creamy Pesto Gnocchi (V) (GFA)

Tender potato gnocchi tossed in a creamy pesto sauce topped with Parmesan cheese.

\$35

Chicken Scallopini Fungi (GFA)

Chicken breast served with crispy chat potatoes, seasonal greens, accompanied by
a creamy mushroom sauce.

\$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 Skewer

Marinated tender lamb skewers on a bed of pumpkin puree, with a rocket & quinoa
salad and a side of chimichurri

\$54

Pan Seared Trout (GFA) (A)

Trout served with smoky romesco sauce, accompanied by crispy chat potatoes & broccolini

\$48

Sides to Share

Mushy Green Peas (GFA) (V)

Garden peas tossed with butter, sea salt & cracked black pepper **\$10**

Our Classic Onion Rings

Crispy golden onion rings coated in seasoned panko crumb **\$12**

Oven Roasted Sebago Potato Mash (GFA) (V)

Creamy potato mash finished with lashings of butter **\$14**

Steak Chips

Crunchy chips fried in beef tallow, finished with truffle salt **\$14**

Shoestring Fries

Crunchy fries fried in beef tallow, finished with truffle salt **\$14**

Pan Tossed Baby Potatoes (GFA)

Crispy baby potatoes tossed with bacon, topped with pickled red onion & spring onion **\$14**

Oven Roasted Button Mushrooms (GFA) (V)

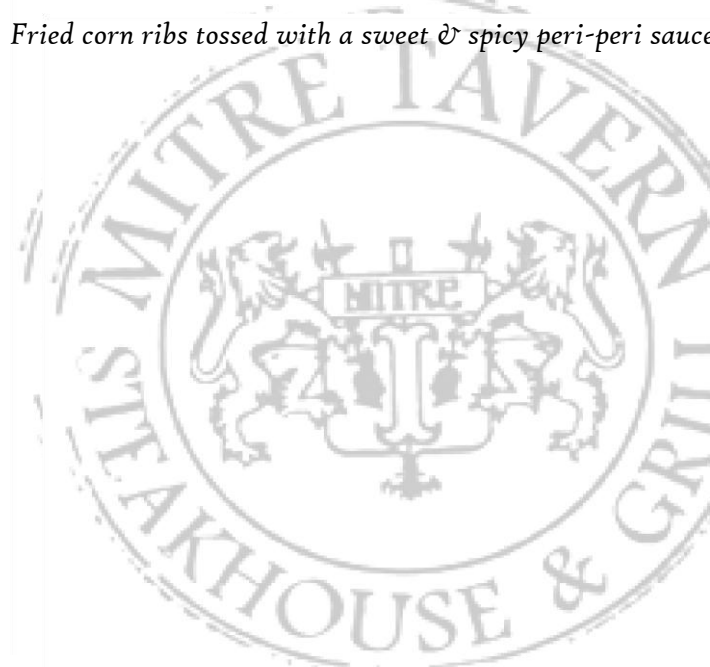
Mushrooms tossed in thyme & butter **\$15**

Pan Tossed Mixed Seasonal Greens (GFA) (V)

A selection of seasonal greens tossed in butter, salt & pepper **\$15**

Corn Ribs

Fried corn ribs tossed with a sweet & spicy peri-peri sauce **\$15**



From the Garden

Garden Salad (GFA) (V) (VEO)

Seasonal produce tossed in our homemade grapeseed oil vinaigrette

\$13

Caprese Salad (GFA) (V)

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

\$16

Rocket & Pear Salad (GFA) (V)

Fresh sliced pears mixed with rocket, walnuts and parmesan cheese, tossed in blue cheese dressing.

\$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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