



*The Beers & Spirits*

*The Mitre Tavern Steakhouse & Grill*



## HISTORY OF THE MITRE TAVERN



*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 several allotments which gave him a frontage of three chains in Collins Street and encompassed the present day site of the Mitre Tavern, all for the £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-storey 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 will never come, while 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 it was perhaps 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 over one hundred and forty years, the longest continuously licenced premises in Melbourne.*

*The Melbourne Dog Club had its inaugural meeting at the Mitre Tavern. The patronage of hunting, coursing and racing men made a sportsman's rendezvous of the Mitre and the first Victorian Polo Club also regularly met at the Mitre. Names perpetuated in many Victorian streets and towns were on the membership list – Sir Redmon Barry, Captain Standish, Robert Power, Reginald Bright, Finlay Campbell and Edward Fanning among them.*

*Then, as now, the courts and officials of law were to be found in the vicinity and from nearby Temple Court and Chancery Lane came distinguished patrons. Sir Bryan O'Loughlen, J.L. Purves, K.C. Charles Miller also became familiar faces of the Mitre.*

*The little tavern stayed as the city grew and, in 1923, an order was issued that six bedrooms be added, the kitchen renovated and the words 'Accommodation for Visitors' be painted on the front wall. The licensee contested the order maintaining that the number and quality of the meals served there compensated the lack of accommodation and that altering the building would be an act of vandalism. Fortunately the licensee's appeal succeeded.*

*In 1930 a huge crowd of bidders attended an auction which saw the Tavern passed in at 22,250 pounds. It was subsequently bought by the Royal Insurance Company which planned to demolish it to make room for additions to its Collins Street building. The Mitre stubbornly hung on until 1937 when the Company had a change of heart and reprieved the little inn again. Mr W.K. Fethers, then Manager of the Royal Insurance Company, described the Tavern's Gothic façade as a splendid example of the architectural period. He was supported by a contemporary newspaper which said the Mitre Tavern is an architectural gem and a relic of the pioneering and hunting days.*

*Few patrons 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 were drinking at the Tavern when inspiration struck: 'mitre' is a hardware term. The Mitre '10'? Well, it had a nicer ring to it than Mitre 2.*

*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 sad as 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 to this day.*

*Today, the venue that was a base for hunting the many deer that roamed the nearby bush has become patronised largely by business people looking to escape the rush of the city or to enjoy a fantastic meal upstairs in the newly refurbished Steakhouse*

## Scotch & Whiskey Selection 30mls

<i>Canadian Club</i>	<i>Canada</i>	<i>10</i>
<i>Johnnie Walker Red Label</i>	<i>Scotland</i>	<i>10</i>
<i>Tullamore Dew</i>	<i>Ireland</i>	<i>10.5</i>
<i>Jameson</i>	<i>Ireland</i>	<i>11</i>
<i>Bushmills Single Malt Whiskey 10</i>	<i>Ireland</i>	<i>11</i>
<i>Johnnie Walker Black Label</i>	<i>Scotland</i>	<i>12</i>
<i>Glenlivet 12</i>	<i>Speyside</i>	<i>12</i>
<i>Chivas Regal 13</i>	<i>Scotland</i>	<i>12.5</i>
<i>Auchentoshan American Oak</i>	<i>Lowland</i>	<i>13</i>
<i>Lark Symphony No.1</i>	<i>Tasmania</i>	<i>13</i>
<i>Glenfiddich 12</i>	<i>Speyside</i>	<i>13.5</i>
<i>Highland Park 10</i>	<i>Orkney Islands</i>	<i>13.5</i>
<i>Glenmorangie</i>	<i>Highland</i>	<i>14</i>
<i>Bowmore 12</i>	<i>Islay</i>	<i>14</i>
<i>Coonemara</i>	<i>Ireland</i>	<i>14.5</i>
<i>Ardmore</i>	<i>Scotland</i>	<i>15</i>
<i>Laphroaig 10</i>	<i>Islay</i>	<i>15</i>
<i>Talisker 10</i>	<i>Scotland</i>	<i>15</i>
<i>Ardbeg 10</i>	<i>Scotland</i>	<i>16</i>
<i>Cragganmore 12</i>	<i>Speyside</i>	<i>17.5</i>
<i>Hakushu</i>	<i>Japan</i>	<i>19</i>
<i>Laphroaig Quarter Cask</i>	<i>Islay</i>	<i>21</i>
<i>Macallan 12</i>	<i>Highland</i>	<i>22</i>
<i>Oban 14</i>	<i>Highland</i>	<i>22</i>
<i>Lagavulin 16</i>	<i>Islay</i>	<i>30</i>
<i>Hakushu 12</i>	<i>Japan</i>	<i>35</i>
<i>Yamazaki 12</i>	<i>Japan</i>	<i>40</i>
<i>Hibiki</i>	<i>Japan</i>	<i>42</i>
<i>Johnnie Walker Blue</i>	<i>Scotland</i>	<i>45</i>

## Rums 30mls

<i>Bacardi Superior</i>	<i>Puerto Rico</i>	<i>10</i>
<i>Bundaberg Original</i>	<i>Queensland</i>	<i>10.5</i>
<i>Captain Morgan Original Spiced Rum</i>	<i>United Kingdom</i>	<i>11.0</i>
<i>Sailor Jerry Spiced Rum</i>	<i>Jamaica</i>	<i>11.0</i>
<i>Kraken Spiced Rum</i>	<i>Cuba</i>	<i>11.0</i>
<i>Mount Gay Eclipse Rum</i>	<i>Barbados</i>	<i>12.0</i>
<i>Diplomatico Reserva</i>	<i>Venezuela</i>	<i>15.0</i>

## Bourbon 30mls

<i>Jim Beam</i>	<i>Kentucky, USA</i>	<i>10</i>
<i>Southern Comfort</i>	<i>New Orleans, USA</i>	<i>10</i>
<i>Jack Daniel's</i>	<i>Tennessee, USA</i>	<i>11</i>
<i>Maker's Mark</i>	<i>Kentucky, USA</i>	<i>11</i>
<i>Wild Turkey</i>	<i>Kentucky, USA</i>	<i>11</i>
<i>Legent</i>	<i>Kentucky, USA</i>	<i>13</i>
<i>Baker's 7</i>	<i>Kentucky, USA</i>	<i>16</i>

## Vodka 30mls

<i>Smirnoff</i>	<i>Russia</i>	<i>11</i>
<i>Absolut Vodka</i>	<i>Sweden</i>	<i>11</i>
<i>Absolut Vanilla</i>	<i>Sweden</i>	<i>11</i>
<i>Absolut Citron</i>	<i>Sweden</i>	<i>12</i>
<i>Grey Goose</i>	<i>France</i>	<i>15</i>

## Tequila 30mls

<i>Jose Cuervo Especial</i>	<i>Mexico</i>	<i>11</i>
<i>Los Arango</i>	<i>Mexico</i>	<i>12</i>
<i>1800 Anejo</i>	<i>Mexico</i>	<i>14</i>
<i>1800 Coconut</i>	<i>Mexico</i>	<i>14</i>
<i>Casamigos Blanco</i>	<i>Mexico</i>	<i>16</i>
<i>Casamigos Reposado</i>	<i>Mexico</i>	<i>18</i>

## Gin 30mls

<i>Gordon's</i>	<i>London, England</i>	<i>10</i>
<i>Bombay Sapphire</i>	<i>London, England</i>	<i>11</i>
<i>Bombay Bramble</i>	<i>London, England</i>	<i>11</i>
<i>Four Pillars</i>	<i>Yarra Valley, Vic</i>	<i>13</i>
<i>Four Pillars Shiraz Gin</i>	<i>Yarra Valley, Vic</i>	<i>13</i>
<i>Herno 'Old Tom'</i>	<i>Sweden</i>	<i>13</i>
<i>Roku</i>	<i>Japan</i>	<i>13</i>
<i>Hendricks</i>	<i>Ayrshire, Scotland</i>	<i>13</i>
<i>Monkey 47</i>	<i>Black Forest, Germany</i>	<i>15</i>
<i>Monkey 47 "Sloe"</i>	<i>Black Forest, Germany</i>	<i>15</i>
<i>Tanqueray 10</i>	<i>London, England</i>	<i>15</i>

## Brandy/Cognac 30mls

<i>Chantelle Napoleon VSOP</i>	<i>France</i>	<i>10</i>
<i>Hennessy VSOP</i>	<i>France</i>	<i>13</i>
<i>Courvoisier XO</i>	<i>France</i>	<i>40</i>
<i>Hennessy XO</i>	<i>France</i>	<i>40</i>
<i>Martell XO</i>	<i>France</i>	<i>40</i>

## Australian Bottled Beer

<i>Cascade Premium Light</i>	<i>Hobart, Tas</i>	<b>8.5</b>
<i>Victoria Bitter</i>	<i>Abbotsford, Vic</i>	<b>9</b>
<i>Hahn Ultra Crisp (Gluten free)</i>	<i>Sydney, NSW</i>	<b>10</b>
<i>Abbotsford Stout</i>	<i>Abbotsford, Vic</i>	<b>11</b>
<i>Crown Lager</i>	<i>Abbotsford, Vic</i>	<b>11</b>

## Imported Bottle Beer

<i>Heineken 0.0%</i>	<i>Holland</i>	<b>9</b>
<i>Peroni Zero</i>	<i>Italy</i>	<b>10</b>
<i>Corona</i>	<i>Mexico</i>	<b>11</b>
<i>Peroni Red</i>	<i>Italy</i>	<b>11</b>
<i>Asahi</i>	<i>Japan</i>	<b>11</b>
<i>Peroni</i>	<i>Italy</i>	<b>11.5</b>

## Beers on Tap

	<i>285ml</i>	<i>560ml</i>
Taverners Tipple	5.0	10.0
XXXX Gold 3.5%	6.5	11.5
Great Northern 3.5%	7.5	13.0
Furphy Refreshing Ale	7.9	13.9
Hahn Super Dry	7.5	13.9
Carlton Draught	7.9	13.9
Bentspoke Pale Ale	8.5	14.2
Coopers Pale Ale	8.0	14.5
Stone & Wood Pacific Ale	8.5	14.7
Guinness	9.0	14.9
Kilkenny	8.9	15.0
Status Quo Mountain Culture Pale Ale 5.2%	8.5	15.2
White Rabbit Dark Ale	8.2	15.5
Heineken	8.7	15.5
Crankshaft Bentspoke IPA 5.8%	8.5	15.5
Little Ray Fixation IPA 5.2%	8.5	16.0
Kirin Ichiban	8.8	16.0
Peroni	12.0	16.7

## Ciders on Tap

	<i>285mls</i>	<i>570mls</i>
<i>Thatcher's Gold Apple Cider</i>	8.0	14.3

## Ginger Beer

<i>James Squire Alcoholic Ginger Beer</i>	8.7	16.7
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