

To Begin With

Fresh Pacific Plate Oysters *gf (subject to seasonal change)*

Natural with lemon

\$5.50 ea.

Choice of BBQ Bacon or Rockefeller (blue cheese sauce & spinach)

\$5.50 ea.

Kransky Sausage *gf*

Spicy German sausage with house pickles and roasted Tomato mustard

\$15

Pan Fried Gnocchi

Avocado, walnut, tomato and basil garnished with white truffle oil

\$18

\$33 main

Roasted Bone Marrow

Bone Marrow Toast with Shallot & Parsley

\$19

Seared Scallops *gf*

Japanese scallops on fried chorizo and cauliflower puree

\$24

Starter Ribs

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

\$26



From Our Char-Grill

Southern Ranges (Grass-fed, VIC)

| | | |
|---------------|------|------|
| Eye Fillet | 200g | \$59 |
| Scotch Fillet | 300g | \$68 |
| Porterhouse | 300g | \$60 |
| Rib Eye | 500g | \$96 |

Riverina (Grain-fed, NSW)

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|---------------|------|------|
| Eye Fillet | 250g | \$74 |
| Scotch Fillet | 350g | \$83 |
| Porterhouse | 400g | \$85 |

Certified Angus Premium Beef (120 days grain fed and 21 days aged)

| | | |
|---|------|------|
| Eye Fillet | 200g | \$58 |
| Scotch Fillet | 300g | \$68 |
| Rib Eye Black Onyx (270 days grain fed) | 400g | \$93 |

Wagyu Beef (350 days grain-fed, marble score 8+)

| | | |
|----------|------|------|
| Rump Eye | 250g | \$70 |
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Vic Farms Dry-aged Beef (28 days aged)

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|---------------------------------|------|------|
| Angus Porterhouse (on the bone) | 400g | \$92 |
|---------------------------------|------|------|

House made Sauces gf

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

Additional sauces \$4.80 / Additional butters \$2.50

Mustards gf

Dijon Hot English Seeded Horseradish Chilli Sambal

All our steaks are gluten free

The Grill Speciality Menu

Fillet Mignon *gf*

200g Eye Fillet wrapped in bacon with mushroom duxelle & Port Jus cooked medium rare **\$68**

Scotch & Shells *gf*

300g Scotch fillet cooked to your liking with 2 oysters Kilpatrick served with choice of sauce & side of shoestring fries **\$75**

Mitre Surf & Turf *gf*

300g Grass-fed Porterhouse grilled to your liking with prawns in a creamy white wine sauce **\$78**

Steakhouse Share Platter *gf*

300g Angus Porterhouse, paired with 300g Rib Eye served with fries and salad **\$128**

Additional Plates

Gourmet Sausages & Mash *gf*

Chef selected Beef & Pork sausages served with Sebago potato mash Port Jus and caramelised onion **\$35**

Chicken Scallopini Fungi *gf*

Chicken Breast cooked with creamy mushroom sauce, chats & seasonal vegetables **\$40**

Beef Short Ribs

Braised Short Rib served with polenta cake & rainbow shards **\$42**

Veal Schnitzel

Panko crumbed prime milk-fed Veal Schnitzel, served with coleslaw **\$44**

Lamb Shank *gf*

Red wine Jus Lamb Shank served with creamy mash & seasonal roasted vegetables **\$46**

Bank Place Pork Ribs

500g smokey Ribs, BBQ, tomato and coriander glaze with truffle salt fries **\$57**

Sides

Fresh Warm Baguette

served with butter

\$7.30

Mushy Green Peas *gf*

with sea salt, black pepper & butter

\$10

Garden Salad *gf*

consisting of seasons best produce & our homemade vinaigrette

\$13

Our Classic Onion Rings

House made with panko crumbs

\$13

Baked Cauliflower *gf*

Florette's of cauliflower mixed with our homemade blue cheese

\$14

Oven roasted Sebago Potato Mash *gf*

with lashings of butter

\$14

Steak fries

with truffle salt

\$14

Shoestring Fries

with truffle salt

\$14

Pan tossed Baby Potatoes *gf*

with bacon & caramelised red onion

\$14

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 Brussels Sprouts

tossed in miso butter

\$16

Vegetable Medley *gf*

combination of roasted winter vegetables

\$17

Steak at The Mitre Tavern

At the Mitre Tavern Steakhouse and Grill, we offer you some of the best Australian grown and butchered beef.

Grain-fed vs. Grass-fed Beef

Here at the Mitre Tavern Steakhouse we have selected both grass-fed and grain-fed beef. The difference between the two is usually best represented by the higher level of marbling found in grain-fed beef. This tends to impart a richer flavour and more succulent mouth-feel. The grass-fed beef tends to be leaner, and has a more game-like attribute to it. Grass-fed beef also tends to have higher levels of Omega-3 fatty acid. Grass-fed tends to be the most common beef found in Australia, due to our reliance upon grazing our beef rather than putting them in feed-lots.

Steak Cuts

At the Mitre we offer several different cuts of steak. All steaks are 'centre-cut' meaning they come from the centre of the muscle and are consistent in shape and size, yet each cut has its own characteristics.

Eye Fillet – cut from the tenderloin, a muscle that runs from just over the shoulder blade to just above the hip on the carcass. This muscle does very little work, therefore making the eye fillet the most tender of all steaks. It also has little or no fat making it very lean – the 'dieter's steak'.

Rib Eye – cut from the ribcage just below the shoulder-blade. This cut still has the rib attached to the steak. This means that during cooking the juices from the bone are absorbed into the meat, making the rib eye the most succulent of the steaks we have on offer.

Rump – cut from the rump of the animal. It usually has little marbling and can be less tender than other cuts, but is the most flavoursome steak.

Porterhouse (Sirloin) – cut from the striploin of the animal. The striploin is just below the tenderloin, and again, this muscle does very little work, meaning that it is very tender. The Porterhouse also has a delicious layer of fat along one side, making it a little juicier than some other cut.

Scotch Fillet – Is prepared from a boneless beef rib set. The scotch fillet is found on the back of the animal and runs from the striploin to the chuck. (Caudal edge of the 4th rib to the 13th rib inclusive). Being a support muscle not subjected to heavy work of moving the animal around, scotch fillets are tender, tasty and moist with a centre of fat that melts away into it during grilling.

Char-grilled Standards - All steaks at the Mitre are cooked on our large char-grill. Special care is taken to not clean the grill too vigorously, giving the steaks a fantastic char flavour.

History of The Mitre Tavern

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.

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.

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.

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.

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 are 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.