

## 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**

### **French Onion Soup**

*Classic French Onion served with Gratinated 18 month Aged Grand Padano Crouton*

**\$15**

### **Pan Fried Gnocchi**

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

**\$18**

**\$33 main**

### **Seared Scallops** *gf*

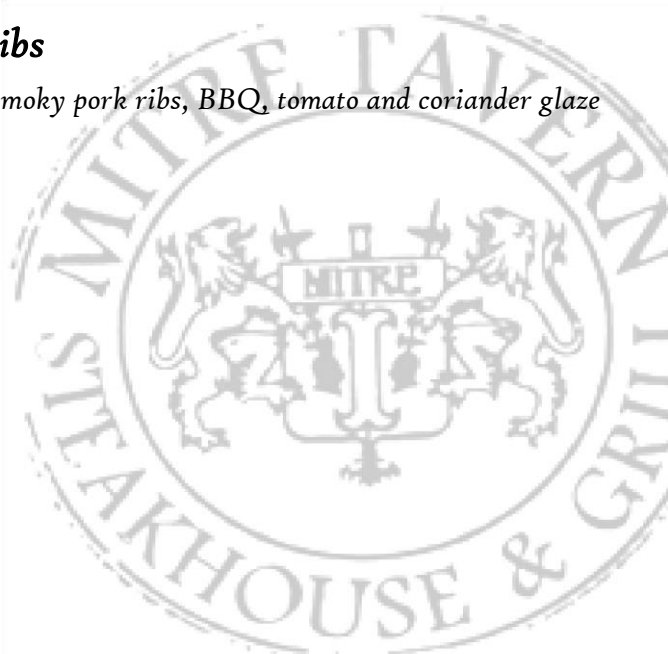
*Japanese scallops on fried chorizo and cauliflower puree*

**\$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)**

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)**

Angus Porterhouse (on the bone)	400g	\$92
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### **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
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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

### **Free Range Chicken Breast** gf

Grilled & marinated five spice Chicken Breast on sautéed seasonal Asian greens, topped with pickle onion & chilli \$38

### **Veal Schnitzel**

Panko crumbed prime milk-fed veal schnitzel, served with coleslaw \$44

### **Lamb Shank Massaman Curry** gf

Served on jasmine rice accompanied by pickle chilli \$45

### **Bank Place Pork Ribs**

Smokey ribs, BBQ, tomato and coriander glaze, with truffle salt fries (500g) \$57  
(King size 700g served with fries & salad) \$83

## Sides

<b>Fresh Warm Baguette</b> <i>served with butter</i>	<b>\$7.30</b>
<b>Mushy Green Peas</b> <i>gf</i> <i>with sea salt, black pepper &amp; butter</i>	<b>\$10</b>
<b>Garden Salad</b> <i>gf</i> <i>consisting of the seasons best produce &amp; our home made vinaigrette</i>	<b>\$12</b>
<b>Our Classic Onion Rings</b> <i>House made with panko crumbs</i>	<b>\$12</b>
<b>Oven roasted Sebago Potato Mash</b> <i>gf</i> <i>with lashings of butter</i>	<b>\$14</b>
<b>Steak fries</b> <i>with truffle salt</i>	<b>\$14</b>
<b>Shoestring Fries</b> <i>with truffle salt</i>	<b>\$14</b>
<b>Caprese Salad</b> <i>gf</i> <i>Tomato, Basil, Buffalo Mozzarella with olive oil &amp; sea salt</i>	<b>\$14</b>
<b>Pan tossed Baby Potatoes</b> <i>gf</i> <i>with bacon &amp; caramelised red onion</i>	<b>\$14</b>
<b>Oven roasted Button Mushrooms</b> <i>gf</i> <i>with sprigs of fresh thyme</i>	<b>\$14</b>
<b>Pan tossed mixed Seasonal Greens</b> <i>gf</i> <i>a mixture of seasonal greens finished with a garlic &amp; chive butter</i>	<b>\$14</b>
<b>Baked Cauliflower</b> <i>gf</i> <i>Florette's of cauliflower mixed with our homemade blue cheese sauce</i>	<b>\$14</b>

## 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.*