

MAINS

Chicken Schnitzel **\$27.90**
Chicken breast fillet with a seasoned breadcrumb crust fried until golden, served with crunchy chips and salad.

The Mitre Chicken Parmigiana **\$29.90**
Chicken breast fillet with a seasoned breadcrumb crust fried until golden, topped with house napoli sauce, Virginia ham and melted cheese, served with crunchy chips and salad.

Beef Skewers **\$28.90**
Marinated beef rump skewers cooked medium, served with rocket & pear salad, house dressing & chimichurri

Moroccan Lamb (LG) **\$28.90**
Grilled marinated lamb back strap cooked medium rare served with creamy pumpkin puree, grilled asparagus, Persian fetta, house made pickled raisins & micro greens.

Burek (VEG) **\$21.90**
Roasted mix vegetables in a hand stretched filo pastry baked till crispy, topped with house napoli sauce, wild rocket salad & parmesan cheese with a balsamic glaze.

Pulled Pork Naan **\$25.90**
BBQ pulled pork & creamy coleslaw on toasted mini naan, served with crunchy chips.



BURGERS & WRAPS

The Beef Burger **\$26.90**
Premium house made Angus beef pattie, cooked medium, lettuce, tomato, cheese & caramelised onions in a toasted bun with garlic aioli, served with a side of crunchy chips.

Crispy Paneer Burger (VEG) **\$25.90**
Crumbed cottage cheese pattie in a toasted bun with lettuce, tomato, mint chutney mayo & sweet chilli sauce, served with a side of crunchy chips.

Open Lamb Souvlaki **\$25.90**
Roasted lamb leg, lettuce, tomato, onion, hummus & mint yogurt dressing on toasted Roti bread served with crunchy chips.

Steak Sandwich **\$27.90**
Grilled scotch fillet with lettuce, tomato, cheese, caramelised onion and garlic aioli in toasted sourdough, served with crunchy chips.

SEAFOOD SELECTION

Beer Battered Fish & Chips **\$27.90**
Beer Battered fish fillet fried until golden and served with crunchy chips, mixed leaf salad & tartare sauce

Salt and Pepper Squid **\$26.90**
Tender squid pieces with a sea salt and cracked pepper crust, served with mixed leaf salad & crunchy chips with a side of chilli jam.

Humpty Doo Barramundi (GF) **\$29.90**
Pan fried barramundi fillet served with broccolini, jasmine rice, spicy curried yogurt & micro greens

FRESH SALADS

Avocado Garden Salad (VEG)(VG)(LG) **\$16.90**
Seasonal salad mix of lettuce, tomato, cucumber, sweet corn and avocado with a light olive oil dressing.

Add Smoked Chicken (Cold) **\$6**

Caesar Salad (LG) **\$19.90**
Classic Caesar salad consisting of cos lettuce, croutons, house made Caesar dressing, boiled egg & parmesan cheese.

Add Smoked Chicken (Cold) **\$6**

Smoked Chicken Salad (Cold) **\$25.90**
Smoked chicken, quinoa, freekeh, carrot noodles, cos lettuce & avocado topped with a honey yogurt dressing.

FROM THE CHAR-GRILL

Eye Fillet (200gm) **\$44.90**
Premium grass fed Eye fillet cooked (Rare/Medium-Rare only), served with creamy mash potato, port jus & samperi tomato.

T-Bone (400gm) (LG) **\$41.90**
Chargrilled T-bone steak served Medium-Rare with crunchy chips, salad and a choice of pepper sauce or traditional gravy.

SAUCES ON THE SIDE

Gravy \$2.50
Pepper Sauce \$3.50
Mushroom Sauce \$3.50

SIDES & SNACKS

Bowl Of Crunchy Chips **\$13.90**
With Garlic Aioli

Bowl of Potato Wedges **\$15.90**
With sweet chilli & sour cream

Garlic Bread **\$6.50**
Sourdough with house made garlic butter

Add Cheese **\$3.00**

DESSERTS

Cheesecake **\$9.90**
Classic Cheesecake topped with Cream Chantilly

Ice Cream **\$6.90**
Coconut ice-cream with toasted coconut crumble

Lemon Muffin **\$9.90**
House made lemon muffin served warm with coconut vanilla ice cream

* Any requested substitutions in your meal may incur an additional charge

SMALL BITES

Buffalo Chicken Wings \$14.90

Chicken wings coated in our spicy seasoning served with hot sauce

Chicken Bites \$14.90

Crispy house made popcorn chicken served with peri-peri mayo

Spring Rolls (VG) \$12.90

Vegetarian spring rolls served with mixed leaf salad & sweet chilli sauce. (4 pcs)

Arancini (VG) \$14.90

Mushroom, pumpkin, thyme & sage accompanied by napoli sauce. (4pcs)

Calamari Rings \$14.90

Panko crumbed calamari rings, served with mixed leaf salad & tartare sauce (4 pcs)

Kransky \$12.90

Battered pork & cheese Kransky served with creamy coleslaw & chipotle mayo

WEEKLY SPECIALS

Please see notice board inside the Tavern for our weekly specials

LG = Low Gluten
VEG = Vegetarian
VG = Vegan



TAP BEERS

<i>The Mitre Tavern Traditional Lager</i>	<i>Melbourne</i>
<i>Stone & Wood Pacific Ale</i>	<i>Byron Bay</i>
<i>Guinness</i>	<i>Ireland</i>
<i>Little Ray Hazy IPA</i>	<i>Collingwood</i>
<i>Kilkenny Red Ale</i>	<i>Ireland</i>
<i>White Rabbit Dark Ale</i>	<i>Healesville</i>
<i>Furphy Ale</i>	<i>Geelong</i>
<i>Creatures Pale Ale</i>	<i>Fremantle</i>
<i>James Squires 150 Lashes Pale Ale</i>	<i>New South Wales</i>
<i>James Squires Alcoholic Ginger Beer</i>	<i>New South Wales</i>
<i>Bentspoke Crankshaft IPA</i>	<i>Canberra</i>
<i>Mountain Culture Status Quo Pale Ale</i>	<i>Blue Mountains</i>
<i>XXXX Gold</i>	<i>Queensland</i>
<i>Coopers Original Pale Ale</i>	<i>South Australia</i>
<i>Coopers Vintage Ale (Seasonal)</i>	<i>South Australia</i>
<i>Heineken</i>	<i>Netherlands</i>
<i>Hahn Super Dry</i>	<i>New South Wales</i>
<i>Kirin Ichiban</i>	<i>Japan</i>
<i>Balter XPA</i>	<i>Queensland</i>
<i>Carlton Draught</i>	<i>Abbotsford</i>
<i>Great Northern Super Crisp</i>	<i>Queensland</i>
<i>Bulmers Apple Cider</i>	<i>United Kingdom</i>
<i>Peroni Nastro</i>	<i>Italy</i>

FUNCTIONS AT THE MITRE

The Mitre Tavern can accommodate a wide range of events in our variety of areas throughout our historic building.

Our famous outdoor beer garden spans over 400 square meters and opens up to the skies above. Not short of versatility, our beer garden features large awnings and wall heaters to ensure that your experience is still excellent on those occasionally dreary Melbourne days.

Inside the tavern, you will find a number of distinctive and unique rooms to cater to your needs.

We have The Parlour, an open area with easy access to our bar with natural light flooding in from Bank Place.

Our Wood Room is perfect for intimate events, a small area full of charisma with history scattered all over the walls.

The Bistro is a large space fantastic for work events and birthdays alike. The heartbeat of the tavern, brimming with liveliness. Friends and families have been sharing memories in this area for well over 100 years.

All of our functions can be arranged with platters & snack food or ordering straight from the wide range of options on our tavern menu.

OUR FAMOUS STEAKHOUSE

Our Mitre Tavern Steakhouse is dedicated to providing our patrons with beef steaks of only the most supreme quality. For visitors to the Tavern seeking a more refined dining experience, our Steakhouse offers only the finest grain-fed, MSA platinum-grade beef, expertly aged and cooked on our purpose-constructed char-grill.

Dedicated to providing a thoroughly enjoyable experience to all who join us, our team also proudly offers a range of alternatives for patrons seeking something a little lighter including a variety of lovely seafood dishes, daily specials and sides.

Head on up our historic stairwell to find this gem, our friendly team will be delighted to see you.