

## 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.

**Moroccan Lamb Skewers \$28.90**

Marinated lamb rump skewers cooked medium, served with warm pepperonata, cous-cous, creamy goat cheese, pickled raisins, chickpea salad & herbs.

**Beef & Guinness Pie \$31.90**

Slow cooked beef with root vegetables, topped with golden puff pastry & a side of creamy mash potato & steamed peas.

**Bangers & Mash (LG) \$27.90**

Pork & jalapeno bratwurst served on a bed of creamy mash potato, peas, caramelised onions & red wine gravy.

**Chicken Scallopini (LG) \$28.90**

Grilled chicken breast simmered in a rich mushroom sauce, served on a bed of creamy mash potato & seasonal greens.

**Pork Pepperonata \$31.90**

250gm Panko crumbed pork cutlet schnitzel, served with pepperonata, basil, balsamic vinegar & chimichurri.

**Meatballs \$26.90**

Classic Italian beef meatballs with napoli sauce, melted tasty & mozzarella cheese & fresh basil. Complemented by grilled sourdough.



## THE BURGER SELECTION

**The Beef Burger \$27.90**

Premium house made beef pattie, cooked medium with bacon, lettuce, cheese & tomato relish in a toasted milk bun, served with a side of crunchy chips.

**Pulled Pork Burger \$26.90**

BBQ pulled pork with creamy coleslaw & dill pickle in a toasted milk bun, served with a side of crunchy chips.

**Steak Sandwich \$28.90**

Grilled scotch fillet with bacon, lettuce, tomato, cheese, caramelised onion & BBQ sauce in toasted sourdough, served with crunchy chips.

**Mushroom Burger (VEG) \$26.90**

Grilled mushroom with halloumi, lettuce, tomato & chipotle mayo served in a toasted bun with a side of crunchy chips.

## FROM THE CHARGRILL

**Eye Fillet (200 gram) (LG) \$44.90**

Premium grass fed Eye fillet cooked (*rare/medium rare only*), served with a choice of potato gratin or chips, seasonal greens, cherry tomatoes & port jus with a choice of pepper sauce or traditional gravy.

**T-Bone (400 gram) (LG) \$42.90**

Chargrilled T-bone steak served *medium rare* with a choice of potato gratin or chips, seasonal greens, cherry tomatoes, port jus & a choice of pepper sauce or traditional gravy.

## SEAFOOD SELECTION

**Beer Battered Fish & Chips \$27.90**

Beer Battered Hake fillet fried until golden and served with crunchy chips, mixed leaf salad & tartare sauce.

**Salt & 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.

**Barramundi (LG) \$29.90**

Pan fried barramundi fillet served with creamy mash potato, seasonal greens & hollandaise sauce.

## FRESH SALADS

**Quinoa Salad (VEG) (LG) \$21.90**

Quinoa with freekeh, mixed green leaves, cranberries, creamy goat cheese & parsley tossed in a house made tahini dressing, topped with almonds.

**Pumpkin Salad (VEG) (LG) \$21.90**

Roasted pumpkin with beetroot, carrots & apple tossed with fresh rocket, candied walnuts & creamy goat cheese

**Add Chicken to Salads \$5.90**

*Our salads can be made vegan upon request.*

## SIDES & SNACKS SAUCES ON THE SIDE

**Bowl Of Crunchy Chips \$13.90**

With Garlic Aioli,  
Seasoned with herb salt.

**Bowl of Potato Wedges \$15.90**

With sweet chilli & sour cream  
Seasoned with herb salt.

**Garlic Bread \$6.50**

Sourdough with house made garlic butter.

**Add Cheese \$3.00**

**Gravy \$2.50**

**Pepper Sauce \$3.50**

**Mushroom Sauce \$3.50**

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

# SMALL BITES

## **BBQ Chicken Wings \$15.90**

Half kilo of chicken wings coated in our BBQ seasoning served with sweet & sour sauce.

## **Chicken Bites \$15.90**

Crispy house made popcorn chicken served with peri-peri mayo.

## **Spring Rolls (VG) \$14.90**

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

## **Mac & Cheese Croquettes \$15.90**

Crispy mac & cheese croquettes served with spicy mayo & herbs. (4 pcs)

## **Calamari Rings \$14.90**

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

# DESSERTS

## **Brownie \$9.90**

House made chocolate brownie, served with vanilla bean ice-cream

## **Rice Pudding \$9.90**

House made creamy rice pudding with mixed dried fruits, rose petals & saffron. Choice to be served warm or cold.

## **Chocolate Fondant \$9.90**

Belgian chocolate fondant, with vanilla bean ice-cream & dried flowers

LG = Low Gluten

VEG = Vegetarian

VG = Vegan



# TAP BEERS

Ask Staff for our rotating Guest Tap

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

# WEEKLY SPECIALS

*Please See Special Board Inside the Tavern for our Weekly Specials*

# 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.