

To Begin With

Fresh Warm Baguette

Served with butter

\$7.30

Gluten Free Warm Bread Rolls (GF)

Two Gluten Free Bread rolls served with butter

\$7.30

Fresh Pacific Plate Oysters (GF) (subject to seasonal change)

Natural with lemon wedges and mignonette

\$5.50 ea.

Rockefeller (blue cheese sauce & spinach)

\$5.50 ea.

Kilpatrick style (BBQ Sauce with bacon)

\$5.50 ea.

Kransky Sausage (GF)

Spicy German sausage with house pickles and roasted tomato mustard

\$14

Creamy Pesto Gnocchi (VEG) (GF)

Tender Gnocchi tossed with sun-dried tomatoes, brought together with a luscious creamy sauce

\$18

Roasted Bone Marrow

Bone Marrow with shallot & parsley accompanied with sourdough toast

\$19

Seared Scallops (GF)

Pan fried Japanese scallops with chorizo on a bed of cauliflower puree

\$24

200-gram Pork Ribs

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

\$26

French Onion Soup

Served with crispy croutons & chargrill sourdough toast

\$16

From Our Char-Grill

EYE FILLET

6 Star Grass Fed from South East Victoria	200g	\$49
Premium Riverine 120-day Grain Fed from Riverine NSW	250g	\$64
VIC Farms Pasture Raised from Gippsland	300g	\$72

SCOTCH FILLET

VIC Farms pasture raised from Gippsland	300g	\$59
Certified Black Angus 150-day Grain fed from Sth Coast Plains NSW	400g	\$72

PORTERHOUSE

VIC Farms Premium pasture raised from Gippsland	300g	\$59
Premium Black Onyx 270-day grain fed from Northeast NSW	400g	\$89
Ranges Valley Wagyu 350-day grain fed MB9+ from Northeast NSW	250g	\$99

BUTCHERS BLOCK

6 Star T-Bone Grass Fed from South East Victoria	500g	\$62
Rangers Valley Wagyu Rump 350-day grain fed MB9+	300g	\$65
Rib-Eye on the bone Ranges Valley Black Angus 270-day grain fed	400g	\$80

Complimentary House Made Sauce Selection (GF)

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

Additional sauces \$4.80 / Additional butters \$2.50

Complimentary Mustards (GF)

Dijon	Hot English	Seeded	Horseradish	Chilli Sambal
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How we Grill our Steaks

Blue: Sealed, very red in the centre

Medium: Pink in the centre

Rare: Red in the centre

Medium-Well: Very little pink in the centre

Medium-Rare: Pinkish-red in the centre

Well-Done: No pink, brown in the centre

The Grill Speciality Menu

Fillet Mignon (GF)

200g Eye Fillet wrapped in bacon with mushroom duxelles & Port Jus

\$58

Scotch & Shells (GF)

300g Vic Farms Scotch fillet cooked to your liking with 2 Kilpatrick style oysters served with your choice of sauce & side of fries

\$75

Mitre Surf & Turf (GF) (You pick the turf and we will add the surf)

Your choice of any steak on the menu with prawns in a creamy white wine sauce

Turf Menu Price

Surf \$19

Butchers Board for Two (GF)

200g Eye fillet, 300g Wagyu rump, lamb cutlets, Kransky sausage, pork ribs & corn ribs served with onion rings & steak chips

\$170

Signature Dishes

Chicken Scallopini Fungi (GF)

Chicken Breast cooked with creamy mushroom sauce, chat potatoes & seasonal vegetables

\$40

Veal Schnitzel

Panko crumbed prime milk-fed Veal Schnitzel, served with house made coleslaw infused with hot English mustard

\$44

Lamb Cutlets (GF)

Chargrilled Lamb cutlets, accompanied by a rocket, pumpkin & chickpea salad

\$48

Creamy Pesto Gnocchi (VEG) (GF)

Tender Gnocchi tossed with sun-dried tomatoes, brought together with a luscious creamy sauce

\$33

Bank Place Pork Ribs

500grams of smokey ribs with a BBQ, tomato and coriander glaze and truffle salt fries

\$50

Sides

Mushy Green Peas (GF)

with sea salt, black pepper & butter

\$9

Our Classic Onion Rings

House made with panko crumbs

\$12

Baked Cauliflower (GF)

Florette's of cauliflower mixed with our homemade blue cheese sauce

\$15

Oven Roasted Sebago Potato Mash (GF)

with lashings of butter

\$14

Steak Chips

with truffle salt

\$14

Shoestring Fries

with truffle salt

\$14

Pan Tossed Baby Potatoes (GF)

with bacon, caramelised red onion & spring 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

Corn Ribs

Jalapeno butter basted corn ribs, served with sweet & spicy tomato sauce

\$14



Side Salads

Garden Salad (GF)

consisting of seasons best produce & our homemade vinaigrette

\$13

Caprese Salad

Fresh tomatoes complemented by slices of mozzarella cheese, fresh basil, balsamic glaze and herb oil

\$13

Rocket & Pear Salad (GF)

Fresh rocket & pear with walnuts & parmesan, drizzled with blue cheese dressing

\$13

Coleslaw

House made crunchy coleslaw infused with hot English mustard

\$13

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Here at The Mitre Tavern Steakhouse and Grill we DO NOT have any surcharges on a weekend, public holiday, or on EFTPOS and credit cards.

