



MITRE TAVERN STEAK & GRILL





2016

## H I S T O R Y   O F   T H E   M I T R E   T A V E R N

The great city of Melbourne was founded on August 30 1835. Less than two years later, one could have stood on the corner of Collins and Queen Streets and, through the gum trees, looked upon the site where the Mitre Tavern now stands.

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.

The architecture is distinctly English with no concessions made for the Australian climate. The steeply pitch roof is still waiting for the snow that will never come, while the tiny windows acknowledge the ancient 'window tax' of the mother country. The gables and exterior glasswork were typical of English Inns of the time and it was perhaps inevitable that the building would become a hostelry.

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.

The Melbourne Dog Club had its inaugural meeting at the Mitre Tavern. The patronage of hunting, coursing and racing men made a sportsman's rendezvous of the Mitre and the first Victorian Polo Club also regularly met at the Mitre. Names perpetuated in many Victorian streets and towns were on the membership list – Sir Redmon Barry, Captain Standish, Robert Power, Reginald Bright, Finlay Campbell and Edward Fanning among them.

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. Sir Bryan O'Loughlen, J.L. Purves, K.C. Charles Miller also became familiar faces of the Mitre.

The little tavern stayed as the city grew and, in 1923, an order was issued that six bedrooms be added, the kitchen renovated and the words 'Accommodation for Visitors' be painted on the front wall. The licensee contested the order maintaining that the number and quality of the meals served there compensated the lack of accommodation and that altering the building would be an act of vandalism. Fortunately the licensee's appeal succeeded.

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. Mr W.K. Fethers, then Manager of the Royal Insurance Company, described the Tavern's Gothic façade as a splendid example of the architectural period. He was supported by a contemporary newspaper which said the Mitre Tavern is an architectural gem and a relic of the pioneering and hunting days.

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 as 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

# Something Sweet

## **Apple & Passionfruit crumble (gluten free available)**

Poached apple & passionfruit, scents of lemon and cloves. A top of sweet biscuit. Coconut and oats.  
Vanilla bean ice-cream and crème Anglaise

**\$14.00**

## **Chocolate Fondant.**

Dutch chocolate pudding, macerated strawberries & raspberry coulis

**\$14.00**

## **Country house Sticky date pudding**

Serving warm, smothered in butterscotch sauce & a velvety vanilla bean ice-cream & toffee shards

**\$14.00**

## **Crème Brûlée**

Classic vanilla bean scented baked custard, torched sugar, candied orange & strawberries

**\$14.00**

## **Crepe Belle Normandie**

Poached apple, cream, sauce caramel & vanilla bean ice-cream  
Simply French!

**\$14.00**

## **Dark Belgium Chocolate Mousse (gluten free available)**

Served with Chantilly cream, almond tuille & crystallised violets

**\$14.00**

## **Affogato (Ice cream with a shot of espresso)**

With a liqueur of your choice at an additional cost

**\$7.00**

Please allow 10-15 minutes for dessert to arrive as they are made fresh to order.

# Something Savoury

**Tarwin Blue**– Like the Tarwin River, the highly awarded flagship cheese reflects earthy qualities, especially on maturity with lasting intensity and a texture full of soft smooth appeal.

**L'Artisan Extravagat Brie** – A fascinatingly decadent triple cream cheese. Mild and creamy when young with a strong bite and very runny texture when ripe. It reflects the softer side of the local climate and the generosity of the Timboon pasture.

**L'Artisan Fermier** – A smeared rind semi hard cheese matured for 2 to 4 months. It features a nutty taste with pungent notes that become more obvious when old. It is a bit stronger than a classical Raclette because of a more frequent smearing.

**Pyengana Dairy Cheddar** – cloth matured Cheddar for 24 months. It's made in the style of traditional English clothbound cheddar and has an open texture and distinctive crumbly character. The flavour is deep and buttery with a well balanced tang to finish.

**\$21 for 1 cheese**

**\$27 for 2 cheeses**

**\$33 for 3 cheeses**

**\$39 for 4 cheeses**

Served with dried fruits, lavosh & assorted biscuits

## Dessert wines and coffees

	<u>Glass 60mls</u>	<u>Bottle 375mls</u>
Elderton Botrytis Semillion	\$9.00	\$59.00
De Bortoli Noble One	\$13.00	\$70.00
Henschke Noble Gewürztraminer		\$72.00
Campbells Muscat NV	\$9.00	\$75.00
Campbell's Liquid Gold Topaque NV	\$12.00	\$75.00

	<u>Glass 60mls</u>	<u>Bottle 750mls</u>
Pedro Padlock Sherry	\$12.00	\$99
Seppeltsfield PARA Grand Tawny 10 yrs.	\$10.00	\$110
Seppeltsfield PARA Rare Tawny 18 yrs.	\$18.00	\$190
Mr.Pickwicks Tawny Port NV	\$13.00	\$150
Penfolds Grandfather Liqueur Port NV	\$18.00	\$225

### Digestives 30mls

Tia Maria	\$9.50
Averna	\$9.50
Baileys	\$9.50
Frangelico	\$9.50
Kahlua	\$9.50
Limoncello	\$9.50
Cointreau	\$10.50
Drambuie	\$10.50
Galliano (Black/White/Vanilla)	\$10.50
Dom Benedictine	\$11.00
Grand Marnier	\$11.00

### Brandy / Cognac 30mls

Chantelle Napoleon VSOP	France	\$9
Hennessy VSOP	France	\$13
1989 D'Artigalongue Armagnac	France	\$20
Courvoisier XO	France	\$40
Martell XO	France	\$40
Hennessy XO	France	\$40

### Coffee:

Original Blend Giancarlo or Grinders Decaf with skinny or full cream milk.

Latte, cappuccino, flat white ,long black ,short black, long macchiato ,short macchiato and piccolo all \$4.00

### Liquor Coffee (all \$14.00)

#### Irish

30mls Jameson Irish Whisky, black coffee with cream

#### Jamaican

30mls Tia Maria, black coffee with cream

#### Mexican

30mls Kahlua, black coffee and topped with cream and chocolate top

### Tea:

English breakfast, Earl Gray, Green Tea, Peppermint tea all \$4.00.