



## 1st Course : Starters , Appetisers & Entrees

### **Cold**

Oysters	Half Dozen - served Natural, Kilpatrick or Latin
Tiger prawn cocktail	Shelled prawns served with a tangy seafood sauce
Smoked Salmon	Thinly sliced, garnished with caper aioli
Jailhouse Grill Pate	Traditional chicken liver and pepper berry, served w/ buttered toast
Marinated Trevalla	(Cold) Thin slices pickled in our own vinaigrette on a mesclun salad

### **Hot**

Soup	You don't have to be a convict to get this... Soup of the Day
Caribbean Chicken	Grilled breast fillet spiced and marinated, served w coconut & mandarin dressing
Chicken Natural	Breast fillet charcoal grilled, on a bed of mesclun salad w herbed butter
Thai Beef	Strips of tender beef marinated in a green Thai curry and quickly pan fried
The Gamekeeper	Venison, pork, wallaby & berry sausage, grilled. Course ground w Lesley Black sweet chutney
Cajun Tas Salmon	Succulent fillet dusted w Cajun spices, charcoal grilled w herb butter
Tasmanian Salmon	Charcoal grilled and served with a lemon, mustard & cream sauce

Including "help yourself"  
salad bar  
& hot vegetables

JAILHOUSE GRILL

DO SOME TIME

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## 2nd Course : Mains

**ALL COOKED OVER OUR WOOD FIRED CHARCOAL GRILL**

Scotch Fillet* 200g	}	All steaks come w a choice of Plum, Diane, creamy mushroom, Dark Mushroom & Bacon, Pepper or BBQ
Scotch Fillet* 300g		
Porterhouse* 300g		
Eye Fillet 200g		
Pepper Steak* 300g		
Scallop & Bacon Kebabs		Scotch fillet dusted in kibble pepper (HOT) & pepper sauce
Caribbean Chicken		Skewers of plump Peruvian style scallops wrapped in bacon w a lemon & Dijon sauce - served on rice w a hint of lemon myrtle.
Chicken Natural		Breast fillets spiced and marinated, served w coconut & mandarin dressing
Thai Beef		Breast fillets charcoal grilled, on a bed of mesclun salad with herbed butter
The Gamekeeper		Strips of tender beef marinated in a green Thai curry and quickly pan fried
Cajun Tasmanian Salmon		Venison, pork, wallaby & berry sausage. Course ground w Lesley Black sweet chutney
Tasmanian Salmon		Course ground w Lesley Black sweet chutney
Pork Rib Eye		Boneless fillets dusted w Cajun spices, charcoal grilled w herb butter
Zu' Burger		Charcoal grilled and served with a lemon and cream sauce
		This is the pork "scotch fillet" on the bone. Moisture infused to retain tenderness - served w a tasty plum sauce
		Vegetarian - made here using fresh ingredients. Zucchini, carrot, onion, garlic and lightly seasoned with cumin & coriander. <i>Contains egg, flour &amp; peanuts</i>

## 3rd Course :Desserts

Ice cream indulge	Our Valhalla ice cream. Flavors Old English Toffee, Vanilla, Blueberry & Raspberry Sorbet topped with cream.
Mud cake	Served warm w/ raspberry coulis and fresh ice cream.
Gluten free mud cake	Same as above.
Sticky date pudding	Served hot with ice cream, cream and a hot caramel sauce.
Brandy snaps	Laced toffee logs filled with cream and served with our raspberry coulis.
Lemon cheese cake	Served with cream and passion fruit. coulis.

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