



**MENU &
DRINK LIST**

Dinner: 365 days a year from 5:30pm
Lunch: Every Thur - Sun from midday



JAILHOUSE GRILL 'DO SOME TIME'

ABN 86 076 306 628

32 WELLINGTON STREET LAUNCESTON TASMANIA

Tele: (03) 6331 0466 — Fax: (03) 6331 0477 — Web: jailhousegrill.com.au

A 10% surcharge applies for public holidays

The Jailhouse Grill is continuing a 140 year tradition by offering fine food & beverage to locals & travelers alike. The building was built in the mid 1800's using h&made convict bricks from the local brickfields some 500 meters away & is typical of a Victorian Georgian Inn or Public House of the era. Registered with the Tasmanian Heritage Council, the building is regarded as important to the community's sense of place. Originally named the Prince of Wales, 'Launcestonians' will be more familiar with the names The Richmond Hotel, Barnaby's Hotel & the Ball & Chain Grill. In continuing the tradition of the previous Inn Keepers & Publicans, Josh Hammersley, Tim Piper & all the staff extend a warm welcome to you & hope that the meal, service & ambience combine for a pleasant dining experience.

WHAT MAKES A GREAT STEAK

- The choice of meat - typically grass-fed yearling, of the Angus or Hereford breed. With our meat we also specify the colour, size, fat percentage, marbling & muscle score.
- The cooking medium - We use a genuine, open-grill, charcoal fire to cook our steaks!! The red hot embers that are created from burning the Mallee tree creates an intense, even heat that seals the steaks quickly to lock-in the juices & flavours.
- The experts Josh & Tim have cooked over half a million steaks between them & guarantee to cook the steak exactly how you like it.

STARTERS & APPETISERS

SOUP		\$9.70	SEAFOOD PLATTER (COLD)	\$36.00
Sweet potato & pumpkin.			Marinated trevalla, sliced octopus, shelled prawns, Tasmanian smoked salmon & Tasmanian oysters (natural). Can be shared, or as a main.	
HERB OR GARLIC BREAD		\$8.20	MARINATED OCTOPUS (COLD)	\$17.50
Topped with grilled parmesan.			Whole sliced octopus with a unique spicy flavour, served on mesclun salad.	
OYSTERS			COLD SMOKED TASMANIAN SALMON	\$16.50
Famous Tasmanian Oysters.	1/2 DOZ.	FOR 12	Atlantic salmon, thinly sliced & garnished with caper aioli.	
Natural.	\$17.50	\$33.00	MARINATED TREVALLA (COLD)	\$17.50
Kilpatrick, traditional with bacon & worcestershire sauce.	\$20.50	\$38.00	(Cold) Fillets of "Blue-Eye" pickled in our own vinaigrette & served on mesclun salad.	
Latin oysters, topped with tasty cheese & chilli sauce - Grilled.	\$20.50	\$38.00	JAILHOUSE PÂTÉ	\$16.50
PRAWN COCKTAIL		\$16.50	Traditional chicken liver & pepper berry pate, served with buttered toast & crackers.	
Not your typical prawn cocktail, shelled Australian prawns cooked on our premises & served with a tangy seafood sauce.				

WINE SUGGESTIONS - FRESH & ZESTY -

Jansz Premium Cuvée NV, Pewsey Vale Riesling, Brokenwood Semillon, Nautilus Sauvignon Blanc

SEPARATE PAYMENTS ACCEPTED, HOWEVER WE ASK THAT FOR TABLES OF 6 OR MORE THAT YOU PAY FOR DRINKS AT THE BAR

ENTRÉES & MAIN COURSES

<i>ALL COOKED OVER OUR WOOD FIRED CHARCOAL GRILL</i>	ENTRÉE	MAIN
CARIBBEAN CHICKEN Breast fillets slightly spiced & marinated with coconut & mandarin dressing.	\$17.50	\$33.50
CHICKEN NATURAL Chicken breast fillets charcoal grilled, served on mesclun salad with herb butter.	\$17.50	\$33.50
THAI BEEF SALAD Aged eye fillet slices infused with our special Thai marinade, pan fried & served on a bed of mesclun salad.	\$16.00	\$31.00
PORK RIBS Loin ribs on bone infused with our own plum marinade, finished on our grill.	\$19.50	\$38.50
SCALLOP & BACON KEBABS Skewers of plump peruvian scallops wrapped in bacon with a lemon & Dijon sauce.	\$19.00	\$36.50
THE GAMEKEEPER A mixed blend of venison, pork, wallaby & berry sausage, coarsely ground served with Lesley Black sweet fruit chutney.	\$18.00	\$32.00
CAJUN TASMANIAN SALMON Boneless fillets dusted with cajun spices, charcoal grilled & moistened with herb butter.	\$19.00	\$35.50
TASMANIAN SALMON (COOKED MEDIUM) Boneless fillets charcoal grilled & served with lemon & Dijon mustard cream sauce.	\$19.00	\$35.50
SMALL SITTING DUCK 180G Breast & 1/2 wing, barbecued over the charcoal grill with our wild plum sauce.	\$23.50	\$34.50
RUMP OF LAMB 320G A tender & tasty favourite for the settlers. Cooked medium rare with spicy egg plant chutney.		\$39.00
JAIL BURGER 270G Worth "doing your time" 100% in-house trimmings with bacon, tomato, lettuce, melted cheese & chips.		\$27.00
BIG SITTING DUCK 650G Half a duck, barbecued over the charcoal grill & topped with our wild plum sauce.		\$41.50
ZU' BURGER Vegetarian - made here using fresh ingredients. Zucchini, carrot, onion, garlic & lightly seasoned with cumin & fresh coriander. Contains egg, flour & peanuts.		\$27.50
JAILHOUSE EYE FILLET POT PIE Premium eye fillet strips slow cooked in traditional red wine gravy. Served with Tasmanian tomato relish & chips.		\$29.00
SALAD BAR... AS A MAIN		\$22.50
SALAD BAR... AS AN ACCOMPANIMENT TO AN ENTRÉE		\$10.00

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES. CHIPS RATHER THAN ROAST POTATOES ARE AVAILABLE FOR AN EXTRA \$3.00

ALL MAINS INCLUDE THE "HELP YOURSELF" SALAD BAR, WITH STIR FRIED VEGETABLES, HOT PASTA & A SELECTION OF SEASONAL SALADS

WINE SUGGESTIONS - MID WEIGHT & SMOOTH -

Dalrymple Pinot Noir, Yalumba Old Bush Vine Grenache, Bleasdale Verdelho, Vasse Felix Classic Dry White

STEAKS

EYE FILLET:

The most tender cut available, excellent from rare to well done.

SCOTCH FILLET:

A popular cut, a blend of flavour & tenderness, cooks nicely from rare to well done.

RUMP:

The first choice for flavour & leanness, best cooked from rare to medium.

PORTERHOUSE:

A leaner cut with a tighter vertical grain helps to hold in the juices, can be cooked to med/well on the larger cuts.

The Jailhouse Grill uses Tasmanian Premium grass fed yearling beef.

WINE SUGGESTIONS - FULLER BODIED & GRIPPY -

Bleasdale Second Innings Malbec, Yalumba Patchwork Shiraz, Jim Barry PB Cabernet Shiraz, John Duval Plexus SGM

SMALLER CUTS

RUMP	200G	\$27.50
SCOTCH FILLET	200G	\$31.50
EYE FILLET	180G	\$35.00

MEDIUM CUTS

PORTERHOUSE	300G	\$34.50
SCOTCH FILLET	300G	\$38.00
EYE FILLET	280G	\$45.50
CARPET BAG	340G	\$47.00
Scotch fillet stuffed with oysters & scallops moistened with garlic butter.		
PEPPERED STEAK	300G	\$40.50
Scotch, dusted in kibble pepper (HOT) before grilling with pepper sauce.		
STEAK MEDALLIONS	280G	\$40.50
Thinly sliced eye fillet quickly grilled with creamy mushroom sauce.		
PORK RIB-EYE	290G	\$38.00
This is the pork scotch fillet on the bone. Infused to retain tenderness - served with a tasty plum sauce.		

LARGER CUTS

NEW YORK CUT	450G	\$48.00
Special cut of selected porterhouse.		
EYE FILLET	400G	\$55.50
Cut from the butt end of the tenderloin.		
RUMP	650G	\$48.00
A convicts last request.		

SAUCES

Dark Mushroom & Bacon, Creamy Mushroom, Diane, Plum, Pepper, BBQ.

BOWL OF CHIPS

\$3.90

\$5.00

STEAKS SERVED WITHOUT A SAUCE ARE TOPPED WITH A SLICE OF HERB BUTTER

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES. CHIPS RATHER THAN ROAST POTATOES ARE AVAILABLE FOR AN EXTRA \$3.00

HAVE YOU TRIED THE JAILHOUSE STEAK TOPPING?

A MIX OF PAN FRIED ONIONS, MUSHROOMS & BACON \$5.90

WORCESTERSHIRE SAUCE, HOT ENGLISH MUSTARD, FRENCH MUSTARD, MAYONNAISE & TOOTHPICKS ARE AVAILABLE ON THE SALAD BAR

CHILDREN'S MENU

(UNDER 12'S ONLY)

(SALAD BAR INCLUDED IN PRICE & ALL SERVED WITH CHIPS)

Steak cooked how you like.	\$15.50	Chicken breast fillet burger.	\$15.50
Jailburger with a slice of cheese.	\$15.50	Thai beef.	\$15.50
Grilled chicken breast fillet.	\$15.50	Bowl of chips & salad bar.	\$14.00
Tasmanian salmon fillet.	\$15.50	Bowl of chips.	\$5.00

FOR THE ENJOYMENT OF ALL PATRONS & FOR HEALTH & SAFETY REASONS,
CHILDREN SHOULD REMAIN SEATED UNLESS GOING TO THE SALAD BAR OR
TOILETS & MUST BE ACCOMPANIED BY AN ADULT

DESSERTS

Ice cream sundae.	\$12.50	Lemon curd tart with passionfruit coulis.	\$12.50
Brandy snaps with raspberry coulis.	\$12.50	Gluten free chocolate mud cake served warm.	\$12.50
Sticky date slice with caramel sauce.	\$12.50	Child's Sundae with Chocolate or Strawberry topping.	\$6.00
Cheese Board.	\$20.00	Ice Chocolate or Ice Coffee.	\$6.00
Chocolate mud cake served warm with ice cream.	\$12.50		

***BYO CAKEAGE \$2.80 PER PERSON**

HOT BEVERAGES

Cappuccino / Latte / Flat white	\$4.90	Long or Short Black	\$4.90
Pot of Tea	\$4.90	Chai Latte / Mocha	\$5.20
Hot Chocolate	\$4.90	Liqueur Coffee	\$13.00
Affogato	\$10.50	Liqueur Affogato	\$16.50

***MUG EXTRA \$0.50**

DRINK PRICES

Ice Chocolate or Ice Coffee \$6.00

ON TAP

Boags Draught **350ml** \$6.50

Moo Brew Pale Ale **385ml** \$7.80

Great Northern **350ml** \$6.50

Jug Boags Draught **1140ml** \$18.50

Jug Moo Brew Pale Ale **1140ml** \$20.00

Jug Great Northern **1140ml** \$18.50

FULL STRENGTH BEERS - STUBBIES

Boags Premium \$8.80

Crown Lager, Stella Artois \$8.80

Wizard Smith (Amber) \$8.80

Corona (*with a slice of lemon or lime*) \$8.80

Fat Yak, Lazy Yak, Wild Yak \$8.80

Moo Brew Dark Ale, Pilsner (TAS) \$8.80

Spreyton Ginger Beer (TAS) **(alcoholic)** \$8.80

XXXX Gold, Boags Red, Pure Blonde \$7.00

SPIRITS

Scotch, Bundaberg, Vodka etc \$7.90

Bacardi, Jim Beam, Jack Daniels etc \$8.90

Ports, specialty Tas whiskies etc **Available at the bar.**

LIGHT BEERS - STUBBIES

Boags Premium Light \$6.50

CIDER & STOUTS

Blonde Cider \$8.20

Strongbow Sweet \$8.20

Spreyton Apple or Pear (TAS) \$8.20

Smirnoff Ice \$9.00

Guinness Can **440ml** \$10.90

MINERAL WATERS

Sparkling, natural **250ml** \$5.90

Sparkling, natural **500ml** \$7.00

Sparkling, natural **1lt** \$10.50

SOFT DRINKS & JUICES

Coke, Sprite, Diet Coke, Lift, Fanta, Raspberry, Sarsaparilla \$4.50

Orange, Apple, Pineapple & Tomato Juice \$4.50

Lemon, Lime & Bitters \$5.00

Bundaberg Ginger Beer \$5.50

Apple Cider (Tasmanian) \$5.90

Tonic \$5.90

Coke & Coke No Sugar 330ml Bottles \$5.00

