



## 1ST COURSE: ENTRÉES

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### HALF DOZEN TASMANIAN OYSTERS

#### NATURAL KILPATRIC

Traditional w/ bacon & worcestershire sauce

#### LATIN

Topped w/ tasty cheese & sweet chilli, grilled

### PRAWN COCKTAIL

Not your typical prawn cocktail; shelled Australian prawns cooked on our premises & served w/ a tangy seafood sauce

### SMOKED TASMANIAN SALMON

Atlantic salmon, thinly sliced & garnished w/ caper aioli

### JAILHOUSE PATÉ

Freshly made traditional chicken liver & pepperberry paté, served w/ buttered toast & crackers

### MARINATED TREVALLA

Fillets of Blue-Eye Trevalla pickled in our own vinaigrette, served on mesclun salad

### SOUP

Pumpkin & sweet potato

### CARIBBEAN CHICKEN

Grilled chicken breast fillet spiced & marinated, served w/ a coconut & mandarin dressing

### CHICKEN NATURAL

Grilled chicken breast fillet w/ herb butter

### THAI BEEF

Strips of tender beef, marinated in a thai spice mix, quickly pan fried

### THE GAMEKEEPER

Venison, pork, wallaby & berry sausage, course ground & served w/ Lesley Black sweet chutney

### CAJUN TASMANIAN SALMON

Salmon fillet dusted in cajun spices, charcoal grilled & served w/ herb butter

### TASMANIAN SALMON

Salmon fillet charcoal grilled & served w/ a lemon, mustard & cream sauce

## 2ND COURSE: STEAKS

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*All cooked over our charcoal grill*

### SCOTCH FILLET 200g or 300g

### EYE FILLET 200g

### PORTERHOUSE 300g

### PEPPERED STEAK 300g

Scotch fillet dusted in kibble pepper (hot) & served w/ pepper sauce

### SAUCES

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

*All cooked over our charcoal grill, meals are served with roast potatoes.*

**"HELP YOURSELF" SALAD BAR  
& HOT VEGETABLES INCLUDED.**



## 2ND COURSE: MAINS

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*All cooked over our charcoal grill*

### **SCALLOP & BACON KEBABS**

Skewers of plump scallops wrapped in bacon w/ a lemon & dijon mustard sauce, served on rice

### **CARIBBEAN CHICKEN**

Grilled chicken breast fillets spiced & marinated, served w/ a coconut & mandarin dressing

### **CHICKEN NATURAL**

Grilled chicken breast fillets w/ herb butter

### **THAI BEEF**

Strips of tender beef, marinated in a thai spice mix, quickly pan fried

### **THE GAMEKEEPER**

Venison, pork, wallaby & berry sausage, course ground & served w/ Lesley Black sweet chutney

### **CAJUN TASMANIAN SALMON**

Salmon fillet dusted in cajun spices, charcoal grilled & served w/ herb butter

### **TASMANIAN SALMON**

Salmon fillet charcoal grilled & served w/ a lemon, mustard & cream sauce

### **PORK RIB EYE**

The pork "scotch fillet" on the bone. Infused to retain tenderness, served w/ plum sauce

### **ZU' BURGER (VEGETARIAN)**

Made here using fresh ingredients. Zucchini, carrot, onion, garlic & lightly seasoned w/ cumin & coriander.  
(contains egg, flour & peanuts)

***"HELP YOURSELF" SALAD BAR  
& HOT VEGETABLES INCLUDED.***

## 3RD COURSE: DESSERTS

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### **ICE-CREAM INDULGE**

Valhalla ice-creams including Old English Toffee, Vanilla Bean, Boysenberry, Raspberry Sorbet & fresh whipped cream

### **CHOCOLATE MUD CAKE**

Served warm w/ raspberry coulis, vanilla bean ice-cream & fresh whipped cream

### **GLUTEN FREE CHOCOLATE MUD CAKE**

Served warm w/ raspberry coulis, vanilla bean ice-cream & fresh whipped cream

### **STICKY DATE PUDDING**

Served hot w/ caramel sauce, vanilla bean ice-cream & fresh whipped cream

### **BRANDY SNAPS**

Four brandy snaps filled w/ fresh whipped cream, served w/ raspberry coulis

### **LEMON CURD TART**

Served w/ passionfruit coulis & fresh whipped cream