



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 handmade 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, 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** Tim, Tayla & Rhys have cooked over half a million steaks between them, & guarantee to cook the steak exactly how you like it.

## SOMETHING TO START...

<b>SOUP</b> sweet potato & pumpkin (gf / df)	\$10.5
<b>HERB or GARLIC BREAD</b> topped w/ parmesan	\$7.9
<b>FAMOUS TASMANIAN OYSTERS</b>	½ doz   1 doz
<b>natural</b> w/ lemon wedges (gf / df)	\$18.0   \$34.0
<b>kilpatrick</b> (grilled) traditional w/ bacon & worcestershire sauce (gf / df)	\$21.0   \$39.0
<b>latin</b> (grilled) topped w/ tasty cheese & chilli sauce (gf)	\$21.0   \$39.0
<b>shallot vinaigrette</b> (natural) w/ white pepper & shallot vinaigrette (gf / df)	\$19.0   \$35.0
<b>PRAWN COCKTAIL</b> , shelled Australian prawns cooked on site w/ a tangy seafood sauce (gf / df)	\$17.0
<b>SEAFOOD PLATTER</b> (cold), can be shared or as a main meal (gf)	
marinated trevalla, sliced octopus, shelled prawns, Tas smoked salmon & Tas natural oysters	\$37.5
<b>MARINATED OCTOPUS</b> (cold), whole sliced octopus in a unique spicy flavour w/ caper aioli (gf)	\$17.9
<b>COLD SMOKED TASMANIAN SALMON</b> , thin sliced atlantic salmon w/ caper aioli & crackers	\$17.5
<b>MARINATED TREVALLA</b> (cold), fillets of "blue-eye" pickled in our vinaigrette w/ crackers (df)	\$18.5
<b>JAILHOUSE PATÉ</b> , chicken liver & pepperberry paté w/ buttered toast & crackers	\$17.5

## ENTREE & MAINS...

	entree   main
<b>CARIBBEAN CHICKEN</b> (gf) breast fillets slightly spiced & marinated w/ coconut & mandarin dressing	\$17.5   \$33.5
<b>CHICKEN NATURAL</b> (gf) breast fillets charcoal grilled, served on mesclun salad w/ herb butter	\$17.5   \$33.5
<b>THAI BEEF SALAD</b> (gf / df) aged eye fillet slices infused w/ our special thai marinade, pan fried & served on mesclun salad	\$16.0   \$32.0
<b>PORK RIBS</b> (gf) loin ribs infused w/ our own plum marinade, finished on our grill	\$19.5   \$41.0
<b>SCALLOP &amp; BACON KEBABS</b> (gf) skewers of plump scallops wrapped in bacon w/ a lemon & dijon sauce	\$19.0   \$36.5
<b>SEAFOOD PLATTER</b> (hot) (gf) Tas salmon fillet, prawns (5), scallops (6), choice of 2 oysters, salt & pepper calamari, dijon sauce	\$43.0
<b>THE GAMEKEEPER</b> (df) a mixed blend of venison, pork, wallaby & berry sausage, coarsely ground served w/ a lesley black sweet fruit chutney	\$18.0   \$33.0
<b>CAJUN TASMANIAN SALMON</b> (cooked medium) (gf) grilled boneless fillets dusted w/ cajun spices served w/ herb butter	\$19.0   \$36.5
<b>TASMANIAN SALMON</b> (cooked medium) (gf) grilled boneless fillets served w/ a lemon & dijon mustard cream sauce	\$19.0   \$36.5
<b>LAMB RUMP MEDALLIONS</b> (320g, cooked medium rare) (gf) a tender & tasty favourite for the settlers. served w/ spicy eggplant chutney	\$39.0
<b>SMALL SITTING DUCK</b> (180g) (gf) breast & ½ wing, barbecued over the charcoal grill w/ our plum sauce	\$25.5   \$39.0
<b>BIG SITTING DUCK</b> (650g) (gf) half a duck, barbecued over the charcoal grill & topped with our plum sauce	\$49.5
<b>JAIL BURGER</b> (270g) worth "doing your time" 100% in-house trimmings w/ bacon, tomato, lettuce, melted cheese & chips	\$28.0
<b>VEGAN BOWL</b> (gf / df) in-house made zucchini fritters on a chickpea & couscous salad w/ vegan aioli	\$28.5
<b>JAILHOUSE EYE FILLET POT PIE</b> eye fillet strips slow cooked in red wine gravy, served w/ tasmanian tomato relish & chips	\$29.5
<b>SALAD BAR</b> ...as a main (choice of roast potatoes or bowl of chips)	\$23.5
<b>SALAD BAR</b> ...as an accompaniment to an entree	\$11.0

## COELIAC INFORMATION

**STARTERS & APPETISERS:** All are gluten free apart from the garlic & herb breads, as well as the pate.

**ENTREES & MAINS:** With the exception of the jail burger, pot pie & gamekeeper, all mains are gluten free. Some of our sauces are thickened with a flour-based roux, refer to extras on the following page for details on which are gluten free.

**BAKED POTATOES & CHIPS:** Potatoes & chips are not dusted in flour making them gluten free.

**SALAD BAR:** All ingredients used to prepare the salad bar are okay with an exception to the pasta, caesar & noodles.

**DESSERTS:** We have a warm almond mudcake which is gluten free, and three Valhalla ice-cream flavours (Valhalla old english toffee flavour contains gluten).

## THE JAILHOUSE GRILL USES TASMANIAN PREMIUM GRASS FED YEARLING BEEF

### 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.

### PORTERHOUSE

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

### RUMP

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

All un-sauced steaks are gluten free and will be served with a herb butter.

## SMALLER CUTS...

<b>RUMP</b>	200g	\$29.5
<b>SCOTCH FILLET</b>	200g	\$33.0
<b>EYE FILLET</b>	200g	\$37.0

## MEDIUM CUTS...

<b>PORTERHOUSE</b>	300g	\$38.0
<b>SCOTCH FILLET</b>	300g	\$39.5
<b>EYE FILLET</b>	300g	\$47.0
<b>CARPET BAG</b> scotch fillet stuffed with oysters & scallops moistened w/ garlic butter	340g	\$47.0
<b>PEPPERED STEAK</b> scotch fillet dusted in kibble pepper (hot) before grilling w/ pepper sauce	300g	\$42.5
<b>STEAK MEDALLIONS</b> thinly sliced eye fillet quickly grilled w/ creamy mushroom sauce	280g	\$41.5
<b>PORK RIB EYE</b> this is the pork scotch fillet on the bone, infused to retain tenderness w/ plum sauce	290g	\$39.0

## LARGER CUTS...

<b>NEW YORK CUT</b> special cut of selected porterhouse	400g	\$49.0
<b>EYE FILLET</b> cut from the butt end of the tenderloin	400g	\$58.0
<b>SCOTCH FILLET</b>	400g	\$51.0
<b>RUMP</b> a convicts last request	650g	\$48.0

## EXTRAS...

<b>SAUCES</b> garlic (gf), dark mushroom & bacon, creamy mushroom (gf), diane, plum (gf), pepper, traditional gravy (gf/ df), bbq	\$3.9
<b>JAILHOUSE STEAK TOPPING</b> (gf) a delicious mix of pan fried onions, mushrooms & bacon	\$5.9
<b>JAILHOUSE SEAFOOD TOPPER</b> (gf) succulent char grilled prawns (2) & scallops (3) w/ creamy garlic sauce	\$9.9
<b>STEAK RUBS</b> (gf/ df) kibble pepper (hot), coffee dry rub	\$3.5
<b>BOWL OF CHIPS</b> (gf/ df)	\$6.5

ALL MAIN MEALS INCLUDE THE "HELP YOURSELF" SALAD BAR  
AND ARE SERVED W/ ROAST POTATOES. FOR CHIPS, ADD \$3

## FOR THE LITTLE ONES...

UNDER 12'S ONLY. ALL INCLUDE SALAD BAR & CHIPS

<b>STEAK</b> , 200g steak cooked how you like (gf)	\$16.0
<b>JAILBURGER</b> , beef burger topped w/ slice of cheese	\$16.0
<b>GRILLED CHICKEN BREAST FILLET</b> (gf)	\$16.0
<b>TASMANIAN GRILLED SALMON</b> (gf)	\$16.0
<b>GRILLED CHICKEN BURGER</b> , chicken breast burger topped w/ slice of cheese	\$16.0
<b>THAI BEEF</b> , eye fillet slices infused w/ our special thai marinade & pan fried (gf/ df)	\$16.0
<b>BOWL OF CHIPS &amp; SALAD BAR</b> (gf/ df)	\$14.5
<b>BOWL OF CHIPS</b> (gf/ df)	\$6.5

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

## SOMETHING SWEET TO END...

<b>ICE CREAM SUNDAE</b> (gf & df options) a scoop of boysenberry, old english toffee, vanilla bean, raspberry sorbet w/ whipped cream	\$13.0
<b>WARM CHOCOLATE MUD CAKE</b> raspberry coulis, vanilla bean ice cream, fresh whipped cream	\$13.0
<b>WARM CHOC-ALMOND CAKE</b> (gf) rich chocolate cake w/ raspberry coulis, vanilla bean ice cream, fresh whipped cream	\$13.0
<b>STICKY DATE PUDDING</b> served warm w/ butterscotch sauce, vanilla bean ice cream, fresh whipped cream	\$13.0
<b>LEMON CURD TART</b> slice of lemon curd tart w/ passionfruit, fresh whipped cream	\$13.0
<b>BRANDY SNAPS</b> four brandy snaps filled w/ fresh whipped cream, raspberry coulis	\$13.0
<b>KIDS ICE CREAM SUNDAE</b> (gf/ df option) a scoop of vanilla bean ice cream w/ chocolate or strawberry topping	\$6.5
<b>CHEESE BOARD</b> (serves 2) selection of four cheeses w/ thin crackers, quince paste, apple & dried apricots	\$30.0

## HOT BEVERAGES...

<b>CAPPUCCINO, LATTE, FLAT WHITE</b>	\$5.2
<b>SHORT OR LONG BLACK</b>	\$5.2
<b>CHAI LATTE, MOCHA</b>	\$5.5
<b>POT OF TEA</b>	\$5.2
<b>HOT CHOCOLATE</b>	\$5.2
<b>AFFOGATO</b>	\$11.0
<b>LIQUEUR AFFOGATO</b> frangelico, baileys, kahlua, cointreau, grand marnier, jameson, sambuca, mt gay rum	\$17.5
<b>LIQUEUR COFFEE</b> frangelico, baileys, kahlua, cointreau, grand marnier, jameson, sambuca, mt gay rum, drambuie	\$14.0

full, skinny or soy milk available | mug, extra \$0.5