



## SET MENU

### TO START:

#### FAMOUS TASMANIAN OYSTERS

**natural** w/ lemon wedges (gf / df)

**kilpatrick** (grilled) bacon & worcestershire sauce (gf / df)

**latin** (grilled) topped w/ tasty cheese & chilli sauce (gf)

**shallot vinaigrette** (natural) w/ white pepper & shallot vinaigrette (gf / df)

#### PRAWN COCKTAIL

shelled prawns cooked on site w/ a tangy seafood sauce (gf / df)

#### COLD SMOKED TASMANIAN SALMON

thin sliced atlantic salmon w/ caper aioli & crackers

#### MARINATED TREVALLA

(cold) fillets of "blue-eye" pickled in our vinaigrette w/ crackers (df)

#### SOUP

sweet potato & pumpkin (gf / df)

#### CARIBBEAN CHICKEN

breast fillets slightly spiced & marinated w/ coconut & mandarin dressing (gf)

#### CHICKEN NATURAL

breast fillets charcoal grilled, served on mesclun salad w/ herb butter (gf)

#### THAI BEEF SALAD

aged eye fillet slices infused w/ our special thai marinade, pan fried & served on mesclun salad (gf / df)

#### THE GAMEKEEPER

a mixed blend of venison, pork, wallaby & berry sausage, coarsely ground served w/ a lesley black sweet fruit chutney (gf / df)

#### CAJUN TASMANIAN SALMON

(cooked medium) grilled boneless fillets dusted w/ cajun spices served w/ herb butter (gf)

#### TASMANIAN SALMON

(cooked medium) grilled boneless fillets served w/ a lemon & dijon mustard cream sauce (gf)

## THE MAIN COURSE:

*Signature JHG charcoal grilled steak. All un-sauced steaks are gluten free and will be served with a herb butter.*

**EYE FILLET STEAK** (200g)

**SCOTCH FILLET STEAK** (300g)

**PORTERHOUSE STEAK** (300g)

**RUMP STEAK** (300g)

**STEAK MEDALLIONS** (300g, thinly sliced eye fillet quickly grilled w/ creamy mushroom sauce)

**saucers:** garlic (gf), bbq, dark mushroom & bacon, creamy mushroom (gf), diane, plum (gf), pepper, traditional gravy (gf/df)

*All mains include the "help yourself" salad bar and come with roast potatoes.*

**GARLIC PRAWNS**

skewers of wild caught prawns, char grilled & served on coconut rice w/ our famous garlic sauce (gf)

**PORK RIB EYE**

this is the pork scotch fillet on the bone, infused to retain tenderness w/ plum sauce (gf)

**THE GAMEKEEPER**

a mixed blend of venison, pork, wallaby & berry sausage, coarsely ground served w/ a lesley black sweet fruit chutney (gf/df)

**CARIBBEAN CHICKEN**

breast fillets slightly spiced & marinated w/ coconut & mandarin dressing (gf)

**CHICKEN NATURAL**

breast fillets charcoal grilled, served on mesclun salad w/ herb butter (gf)

**THAI BEEF SALAD**

aged eye fillet slices infused w/ our special thai marinade, pan fried & served on mesclun salad (gf/df)

**VEGAN BOWL**

in-house made zucchini fritters on a chickpea & quinoa salad w/ vegan aioli (gf/df)

**CAJUN TASMANIAN SALMON**

(cooked medium) grilled boneless fillets dusted w/ cajun spices served w/ herb butter (gf)

**TASMANIAN SALMON**

(cooked medium) grilled boneless fillets served w/ a lemon & dijon mustard cream sauce (gf)

**JAILHOUSE EYE FILLET POT PIE**

eye fillet strips slow cooked in red wine gravy, served w/ tasmanian tomato relish & chips

## SOMETHING SWEET TO END...

**ICE CREAM SUNDAE** (gf & df options)

a scoop of boysenberry, old english toffee, vanilla bean, raspberry sorbet w/ whipped cream

**WARM CHOCOLATE MUD CAKE**

raspberry coulis, vanilla bean ice cream & whipped cream

**WARM CHOC-ALMOND CAKE** (gf)

rich chocolate cake w/ raspberry coulis, vanilla bean ice cream & whipped cream

**STICKY DATE PUDDING**

served warm w/ butterscotch sauce, vanilla bean ice cream & whipped cream

**LEMON CURD TART**

slice of lemon curd tart w/ passionfruit & whipped cream

**BRANDY SNAPS**

brandy snaps filled w/ whipped cream & raspberry coulis