



SET MENU

TO START:

½ DOZEN 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 (gf)

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)

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

PORK RIB EYE

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

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CHICKEN NATURAL

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THAI BEEF SALAD

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

VEGAN RATATOUILLE

spiced stew of capsicum, zucchini, tomato, carrot + sweet potato w/ grilled mushrooms (gf / df)

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(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

a scoop of boysenberry, old english toffee, vanilla bean, raspberry sorbet w/ whipped cream (gf & df options)

WARM CHOCOLATE MUD CAKE

raspberry coulis, vanilla bean ice cream & whipped cream

WARM CHOC-ALMOND CAKE

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

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

