



## 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 (gf / df)

#### **MARINATED TREVALLA**

(cold) fillets of "blue-eye" pickled in our vinaigrette (gf / 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**

eye fillet slices infused w/ our thai marinade, pan fried & served on a pickled 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)

*turn over for mains & desserts...*

## 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 / df / contains traces of peanuts), 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 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)

### **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**

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

### **VEGAN THAI GREEN CURRY**

mild thai green curry sauce cooked w/ seasonal vegetables & coconut rice (vg / gf)

### **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**

slow braised beef pie w/ 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

