



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)

ORANGE ALMOND CAKE

orange & almond cake w/ fresh whipped cream (gf)

WARM CHOC-ALMOND CAKE

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

STICKY DATE PUDDING

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

LEMON CURD TART

slice of lemon curd tart w/ passionfruit & whipped cream

BRANDY SNAPS

brandy snaps filled w/ whipped cream & raspberry coulis

