



SET MENU

TO START:

½ dozen tasmanian oysters

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

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

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

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

prawn cocktail

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

cold smoked tasmanian salmon

thin sliced atlantic salmon w/ caper aioli (gf / df) **A**

marinated trevalla

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

soup

sweet potato & pumpkin (gf / df / vg)

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) **A**

tasmanian salmon

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

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)

saucés: 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) **I**

pork rib eye

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

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) **A**

tasmanian salmon

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

jailhouse eye fillet pot pie

slow braised beef pie w/ chips (df)

SOMETHING SWEET TO END...

ice cream sundaes

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 chocolate cake

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

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

gf – gluten free | df – dairy free | vg – vegan | v – vegetarian
seafood: **A** – Australian | **I** – imported | **M** – mixed

