



The Jailhouse Grill is continuing a 140 year tradition by offering fine food & beverage to locals & travelers alike. The building was built in the mid 1800's using handmade convict bricks from the local brickfields some 500 meters away & is typical of a Victorian Georgian Inn or Public House of the era. Registered with the Tasmanian Heritage Council, the building is regarded as important to the community's sense of place. Originally named the Prince of Wales, 'Launcestonians' will be more familiar with the names The Richmond Hotel, Barnaby's Hotel & the Ball & Chain Grill. In continuing the tradition of the previous Inn Keepers & Publicans, Tim Piper & all the staff extend a warm welcome to you & hope that the meal, service & ambience combine for a pleasant dining experience.

WHAT MAKES A GREAT STEAK...

The choice of meat - typically grass-fed yearling, of the Angus or Hereford breed. With our meat we also specify the colour, size, fat percentage, marbling & muscle score.
The cooking medium - we use a genuine, open-grill, charcoal fire to cook our steaks!!
 The red hot embers that are created from burning the mallee tree creates an intense, even heat that seals the steaks quickly to lock-in the juices & flavours.

SOMETHING TO START...

soup sweet potato & pumpkin (gf / df / vg)		11.5
herb or garlic bread topped with parmesan (v)		9.9
famous tasmanian oysters	½ doz 1 doz	
natural w/ lemon wedges (gf / df) A	27.5 49.5	
kilpatrick (grilled) traditional w/ bacon & worcestershire sauce (gf / df) A	29.5 51.5	
latin (grilled) topped w/ tasty cheese & sweet chilli sauce (gf) A	29.5 51.5	
shallot vinaigrette (natural) w/ white pepper & shallot vinaigrette (gf / df) A	28.0 50.0	
prawn cocktail , shelled prawns cooked on site w/ a tangy seafood sauce (gf / df) I		20.5
cold seafood platter (gf) M		
marinated trevalla, sliced octopus, shelled prawns, tas smoked salmon & tas natural oysters		52.0
marinated octopus (cold), whole sliced octopus in a unique spicy flavour w/ tangy seafood sauce (gf / df) A		21.0
cold smoked tasmanian salmon , thin sliced atlantic salmon w/ caper aioli (gf / df) A		20.5
marinated trevalla (cold), fillets of "blue eye" pickled in our vinaigrette (gf / df) A		23.0
chicken pate , tasmanian chicken liver paté served w/ toast & crackers		25.0

ENTREE & MAINS...

salt + pepper calamari (gf / df) A	
calamari w/ sea salt + black pepper, w/ side of caper aioli	21.0 39.9
caribbean chicken (gf)	
breast fillets slightly spiced & marinated w/ coconut & mandarin dressing	20.0 39.9
chicken natural (gf)	
breast fillets charcoal grilled, served on mesclun salad w/ herb butter	20.0 39.9
thai beef salad (gf / df)	
eye fillet slices infused w/ our thai marinade, pan fried & served on a pickled salad	20.0 38.9
cajun tasmanian salmon (cooked medium) (gf) A	
grilled boneless fillets dusted w/ cajun spices served w/ herb butter	23.0 44.0
tasmanian salmon (cooked medium) (gf) A	
grilled boneless fillets served w/ a lemon & dijon mustard cream sauce	23.0 44.0
pork ribs (gf / df)	
lean cut of free-range tasmanian pork loin ribs, sous vide in a bbq rub before being finished on our charcoal grill, served w/ our plum sauce (<i>traces of peanuts</i>)	25.0 50.5
garlic prawns (gf) I	
skewers of wild caught prawns, char grilled & served on coconut rice w/ our famous garlic sauce	21.5 42.0
the gamekeeper (gf / df)	
a mixed blend of venison, pork, wallaby & berry sausages, coarsely ground served w/ a tasmanian lesley black sweet fruit chutney	21.0 39.9
charcoal grill meat platter	
selection of our grilled menu items including gamekeeper sausages, bbq pork ribs, caribbean chicken & eye fillet steak cooked medium-rare. served w/ your choice of sauce. no substitutions.	60.5
hot seafood platter (gf) M	
tasmanian salmon fillet, garlic prawns, salt + pepper calamari, choice of 3 oysters, creamy garlic sauce	53.0
small sitting duck (gf / df)	
tasmanian duck leg, barbecued over the charcoal grill w/ our plum sauce (<i>traces of peanuts</i>)	44.0
big sitting duck (gf / df)	
tasmanian half a duck, barbecued over the charcoal grill w/ our plum sauce (<i>traces of peanuts</i>)	58.0
jail burger (270g) worth "doing your time"	
100% in-house trimmings w/ bacon, tomato, lettuce, melted cheese & chips	38.5
vegan thai green curry (vg / gf)	
mild thai green curry sauce cooked w/ seasonal vegetables & coconut rice	35.5
jailhouse pot pie (df)	
slow braised beef pie served w/ chips	37.5
salad bar ...as a main (choice of roast potatoes or bowl of chips)	27.5
salad bar ...as an accompaniment to an entrée	14.5

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

COELIAC INFORMATION

starters & appetisers: All are gluten free apart from the herb & garlic breads.

entrees & mains: With the exception of the jail burger & pot pie, all mains are gluten free. Some of our sauces are thickened with a flour-based roux, refer to extras on the following page for details on which are gluten free.

baked potatoes & chips: Potatoes & chips are not dusted in or contain any flour, making them gluten free.

salad bar: All ingredients used to prepare the salad bar are okay with an exception to the pasta, caesar, rice & noodles.

desserts: We have a warm chocolate cake which is gluten free, and three valhalla ice-cream flavours (valhalla old english toffee flavour contains gluten).

EYE FILLET

The most tender cut available, excellent from rare to well done.

SCOTCH FILLET

A perfect blend of flavour & tenderness from the strip of fat within.

PORTERHOUSE

A leaner cut with a tighter vertical grain helps to hold in the juices, can be cooked to medium/well on the larger cuts.

RUMP

The first choice for flavour & leanness, best cooked from rare to medium.

All un-sauced steaks are gluten free and will be served with herb butter.

SMALLER CUTS...

rump	200g	39.9
eye fillet	200g	49.9

MEDIUM CUTS...

rump	300g	48.5
pinnacle great southern porterhouse	300g	51.5
scotch fillet	300g	55.5
eye fillet	300g	62.5
carpet bag		
scotch fillet stuffed with oysters & scallops, moistened w/ garlic butter A	340g	61.5
peppered steak		
scotch fillet dusted in kibble pepper (hot) before charcoal grilling w/ pepper sauce	300g	58.9
steak medallions		
thinly sliced eye fillet quickly grilled w/ creamy mushroom sauce	300g	58.9
pork rib eye		
free range tasmanian pork scotch fillet on the bone w/ our plum sauce (<i>traces of peanuts</i>)	300g	51.5
tasmanian lamb rump (cooked medium)		
a tender & tasty favourite for the settlers. served w/ spicy eggplant chutney	300g	51.5

LARGER CUTS...

new york cut		
special cut of selected pinnacle great southern porterhouse	400g	66.0
eye fillet	400g	73.0
scotch fillet	400g	68.0
rump		
a convicts last request	650g	66.0

EXTRAS...**saucers**

garlic (gf), dark mushroom & bacon, creamy mushroom (gf), diane, plum (gf / df / **contains traces of peanuts**), pepper, traditional gravy (gf / df), bbq

3.9

steak topping (gf)

a delicious mix of pan fried onions, mushrooms & bacon

6.5

seafood topper (gf) M

succulent char grilled prawns & scallops w/ creamy garlic sauce

9.9

pan fried mushrooms or onion (gf)

4.9

steak rubs (gf / df)

kibble pepper (hot), coffee dry rub

3.5

bowl of chips (gf / df)

9.5

aioli (gf)

2.5

**ALL MAIN MEALS INCLUDE THE "HELP YOURSELF" SALAD BAR
AND ARE SERVED W/ ROAST POTATOES. FOR CHIPS, ADD 3.0**

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FOR THE LITTLE ONES...

under 12's only. all include the salad bar & chips.

steak , 200g steak cooked how you like served w/ herb butter (gf)	23.9
jailburger , beef burger topped w/ slice of cheese	23.9
grilled chicken breast fillet , served w/ herb butter (gf)	23.9
pork ribs , bbq pork ribs served w/ plum sauce (<i>traces of peanuts</i>) (gf / df)	23.9
tasmanian grilled salmon , w/ lemon & dijon mustard cream sauce (gf) A	23.9
grilled chicken burger , chicken breast burger topped w/ slice of cheese	23.9
thai beef , eye fillet slices infused w/ our thai marinade, pan fried & served on a pickled salad (gf / df)	23.9
bowl of chips & salad bar (gf / df)	18.9
bowl of chips (gf / df)	9.5

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FOR THE ENJOYMENT OF ALL PATRONS & FOR HEALTH & SAFETY REASONS, CHILDREN SHOULD REMAIN SEATED UNLESS GOING TO THE SALAD BAR OR TOILETS & MUST BE ACCOMPANIED BY AN ADULT

SOMETHING SWEET TO END...

ice cream sundae (gf & df options) a scoop each of valhalla boysenberry, old english toffee, vanilla bean, raspberry sorbet w/ fresh whipped cream	16.9
orange almond cake (gf) orange & almond cake w/ fresh whipped cream	16.9
warm chocolate cake (gf / <i>contains almonds</i>) rich chocolate cake w/ raspberry coulis, vanilla bean ice cream, fresh whipped cream	16.9
sticky date pudding served warm w/ butterscotch sauce, vanilla bean ice cream, fresh whipped cream	16.9
lemon curd tart slice of lemon curd tart w/ passionfruit pulp & fresh whipped cream	16.9
brandy snaps four brandy snaps filled w/ fresh whipped cream, raspberry coulis	16.9
kids ice cream sundae (gf / df option) a scoop of vanilla bean ice cream w/ choice of chocolate or strawberry topping & 100's & 1000's	8.9
cheese board (serves 2/3) selection of four cheeses w/ thin crackers, quince paste, fresh apple & dried apricots	32.9

HOT BEVERAGES...

cappuccino, latte, flat white	6.5
short or long black	5.5
chai latte, mocha	5.9
pot of tea – spring green, supreme earl gray, peppermint, english breakfast, chamomile blossoms	5.5
hot chocolate	5.5
affogato	12.9
liqueur affogato	18.9
liqueur coffee	14.9

full or skinny milk available, oat or soy milk extra 0.5 | mug extra 0.5