

**ANY 2
COURSES
\$44.00**

**ANY 3
COURSES
\$55.00**



2 & 3 Course Function Menus

1st Course : Starters , Appetisers & Entrees

Cold

- | | |
|----------------------|--|
| Oysters | Half Dozen - served Natural, Kilpatrick or Latin |
| Tiger prawn cocktail | Larger style shelled -cooked here and served w seafood sauce |
| Smoked Salmon | Thinly sliced, garnished with a saffron mayonnaise |
| Jailhouse Grill Pate | Traditional chicken liver and pepper berry, served w buttered toast |
| Marinated Trevalla | (Cold) Thin slices pickled in our own vinaigrette on a mesclun salad |

Hot

- | | |
|------------------------|--|
| Soup | You don't have to be a convict to get this...hot homemade creamy sweet potato & pumpkin soup w sough dough bread |
| Caribbean Chicken | Grilled breast fillet spiced and marinated, served w coconut & mandarin dressing |
| Chicken Natural | Breast fillet charcoal grilled, on a bed of mesclun salad w herbed butter |
| Thai Beef | Strips of tender beef marinated in a green Thai curry and quickly pan fried |
| The Gamekeeper | Venison, pork, wallaby & berry sausage, grilled. Course ground w Lesley Black sweet chutney |
| Cajun Tasmanian Salmon | Succulent fillet dusted w Cajun spices, charcoal grilled w herb butter |
| Tasmanian Salmon | Charcoal grilled and served with a lemon, mustard & cream sauce |

Including "help yourself" salad bar & hot vegetables

JAILHOUSE GRILL

DO SOME TIME

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2nd Course : Mains

ALL COOKED OVER OUR WOOD FIRED CHARCOAL GRILL

Scotch Fillet* 200g	} All steaks come w a choice of plum, diane, creamy mushroom, BBQ or pepper sauces.
Scotch Fillet* 300g	
Eye Fillet 200g	
Porterhouse* 300g	
Pepper Steak* 300g	Scotch fillet dusted in kibble pepper (HOT) & pepper sauce
Scallop & Bacon Kebabs	Skewers of plump Japanese style scallops wrapped in bacon and topped w a lemon & Dijon - served on jasmine rice.
Caribbean Chicken	Breast fillets spiced and marinated, served w coconut & mandarin dressing
Chicken Natural	Breast fillets charcoal grilled, on a bed of mesclun salad with herbed butter
Thai Beef	Strips of tender beef marinated in a green Thai curry and quickly pan fried
The Gamekeeper	Venison, pork, wallaby & berry sausage. Course ground w Lesley Black sweet chutney
Cajun Tasmanian Salmon	Boneless fillets dusted w Cajun spices, charcoal grilled w herb butter
Tasmanian Salmon	Charcoal grilled and served with a lemon and cream sauce
Pork Rib Eye	This is the pork "scotch fillet" on the bone. Moisture infused to retain tenderness - served w a tasty plum sauce
Zu' Burger	Vegetarian - made here using fresh ingredients. Zucchini, carrot, onion, garlic and lightly seasoned with cumin & coriander. <i>Contains traces of egg, flour & peanuts</i>

** The Jailhouse Grill exclusively uses Tasmanian Premium® and 1824® scotch fillet grass fed yearling beef to Meat Standards Australia (MSA)*

3rd Course :Desserts

Ice cream indulge	Four intriguing flavours from Tasmania's own Valhalla ice creams.
Mud cake	Served warm w raspberry coulis and fresh icecream.
Gluten free mud cake	Same as above.
Sticky date pudding	Served hot with ice cream, cream and a hot caramel sauce.
Brandy snaps	Laced toffee logs filled with cream and served with our raspberry coulis.
Lemon cheese cake	Baked in the traditional way - served with cream and the heart of passion fruit.

Including "help yourself"
salad bar
& hot vegetables