



Tall Timbers
SMITHTON, TASMANIA

Tall Timbers Tasmania Kauri Bistro

Please inform the waitress if you have any special dietary requirements and we will endeavour to cater to your needs.

V = Vegetarian VO = Vegetarian Option GF = Gluten Free

DF = Dairy Free

= Tasmanian Produce



TO BEGIN

v	Traditional Ciabatta Bread Lathered in Garlic Butter & Char Toasted			8.0
v	Pizza Bread with House Churned Butter & Fresh Herbs			9.0
v	Schiatta Garlic Pizza Bread, Fresh Tomato, Baby Bocconcini, Fresh Basil, Olive Oil	S	L	11.0 18.0

ENTRÉE OR SHARING PLATES

GF	Charred Chorizo, Local Octopus, Kipfler Potatoes, Gremolata, Midnight Corn	E	M	17.0 29.0
DF	Croquettes, Potato, Manchego Cheese, Speck, Fennel Salsa Verde, Beetroot Dust			15.0
GF	Fried Haloumi Cheese, Crispy Pancetta, Pickled Baby Beets, Toasted Hazelnuts, Shallot Dressing			14.0
VO	Thai Style Fried Squid, Wasabi Aioli, Charred Lemon			17.0
	Trio of Bao Buns (Asian Tacos) Pork Belly & Asian Slaw, Hoisin Duck & Pickled Vegetables			
	Karaage Fried Chicken, Coriander, Carrot & Wasabi Aioli			18.0
GF	Pan Fried Tasmanian Scallops, Adobo Sauce, Kumera Crush, Thumb Fennel, Rice Crisp	E	M	18.0 30.0
DF				





We pride ourselves on sourcing local seasonal produce where possible to enhance the experience of our valued guests.

Our Chicken is from “Nichols” at Sassafras on the North West Coast which is Barn raised Chemical free and RSPCA Approved

Our Octopus is a top quality product sourced from the Roaring Forties waters of the Bass Strait by local family owned business “Tasmanian Octopus Products”, located in Stanley on the North West Coast of Tasmania





Nets are not used in the catching of this resource and when caught they are gutted and iced down immediately which ensures this product is at its optimum level of freshness

Our Gummy is caught off the Continental Shelf of the Bass Strait and the beautiful East Coast of Tasmania






Our Pork is high quality paddock bred 100% natural pork sourced from the “Cockatoo Valley” in Scottsdale on the beautiful North East Coast of Tasmania

Our Salmon is bred and sourced from where water from the Tasmanian Wilderness Heritage Area flows into the Huon River and meets the Southern ocean in the D’Entrecasteaux Channel

ON THE LIGHTER SIDE

DF	Lamb Loin, Shaved Fennel, Rocket, Pickled Beets, Micro Herbs, Citrus Gremolata	27.0	
DF	BBQ Chicken Thighs, Mixed Lettuce, Preserved Lemon, Radish, Charred Asparagus, Chimichurri	22.0	
DF	Smoked Salmon, Rocket, Blistered Cherry Tomatoes, Baby Beets, Dill, Goats Curd, Light Dressing	27.0	
DF	Baked Pumpkin, Rocket, Speck, Pine Nuts, Fennel, Spiced Honey	15.0	

MAIN EVENT

Jamaican Spice Half Chicken, Warm Sweet Potato Salad, Jalapeno Flat Bread, Coriander Yoghurt	27.0	
Char-grilled Local Octopus on Crisp Sprout Salad, Shaved Fennel, Radish, Romesco Tapenade	27.0	
3 Little Pigs, Moisture Infused Pork, Scotch Spiced Pork Scratching's, Pork Fairy Floss Buttered Mash, Finger Leeks, Aniseed Myrtle Fig Conserve	27.0	
Pan Seared Salmon, Kipfler Potatoes, Roast Fennel, Baby Carrots, Skin Crisps, Miso Hollandaise	36.0	
“Boags” Battered Gummy, Fries, Salad, Chunky House Made Tartare Sauce	28.0	



From the lush pastures of North West Coast Tasmania comes the finest quality hand selected wholesome grass-fed Cape Grim Beef, tender and rich in flavor cooked to your preference

All our Beef is MSA Standard, Grass Fed, Hormone Free, Antibiotic Free & sourced locally from "Greenham Meats" Smithton Tasmania

Our Lamb is sourced from "Wild Clover" Ulverstone on the North West Coast of Tasmania where it is farmed on a rich pasture legume specifically planted for the flock to graze the nutrition rich leaves from four types of ankle deep clover

FROM THE CHAR-GRILL

250g Eye Fillet	42.0	
300g Scotch Fillet	40.0	
400g Rib Eye	44.0	
500g Marinated Rump	30.0	
300g Lamb T-Bone - "Wild Clover" Lamb	34.0	



**All Char-Grill Meals are served with your choice of Sauce
Sautéed Vegetables & Roast Cocktail Potatoes**

Sauces: Gravy, Mushroom, Pepper, Red Wine or Creamy Garlic

Sauces served with meals other than from the Char-Grill will be charged **2.5** 

Reef Sauce – Local Scallops & Australian Prawns in a Garlic Velouté **8.0** 
(May be ordered with any Grill selection)

ON THE SIDE

v	Charred Asparagus, Steamed Broccolini, Gremolata	10.0	
v	Rosemary & Sea Salt Chats	6.0	
v	Herb Buttered Roasted Baby Carrot, Parsnip, Fennel, Pumpkin	6.0	
	Buttered Mash, Melted Aged Cheddar	6.0	
	Steak Fries with Aioli	6.0	
v	Garden Salad	6.0	



**An extensive selection of "Hill Farm" Mustards & House Made Relish
are available from the Buffet**





Speciality Pizza's

	<u>Small</u>	<u>Large</u>
v Garlic - Smearred with Roasted Garlic, Mozzarella	9.0	12.0
v Basil Pesto Pizza - Basil Pesto, Mozzarella	9.0	12.0
Margherita - Fresh Basil, Tomato, Bocconcini	10.0	16.0
Garlic Prawn - Garlic, Prawns, Capers, Chilli, Mozzarella	11.0	18.0
Seafood - Prawns, Mussels, Octopus, Salmon, Fresh Tomato, Mozzarella	13.0	20.0
Tasmanian Smoked Salmon - Spanish Onion, Capers, Tomato, Rocket topped with Sour Cream	13.0	20.0
Aussie - Bacon, Onion, Egg, Mozzarella on a BBQ Base	11.0	18.0
Lamb Yiros - Marinated Lamb, Red Onion, Mozzarella, Lettuce, Tzatziki	11.0	18.0
Meat Lovers - Roast Beef, Ham, Bacon , Sausage, Salami, Mozzarella	12.0	19.0
Hawaiian Chicken - Marinated Chicken, Pineapple, Ham, Mozzarella	11.0	18.0
BBQ Chicken - Marinated Chicken, Bacon, Onion, Capsicum, Mozzarella	11.0	18.0
Pepperoni - Pepperoni, Mozzarella on a Napolitano Base	11.0	18.0
v Vegetarian - Basil Pesto, Mushrooms, Capsicum, Mozzarella	11.0	18.0

Pizza Size

Small - 9 inch

Large - 12 inch

All served on Tall Timbers Chef's Special Base

Extras : Mushroom, Onion, Cheese, Ham, Chicken, Tomato,

Pineapple, Chilli, Sausage, Bacon

Small 0.5 Large 0.8

Prawns: Small 2.0 Large 2.0

Public holiday surcharges per person 3.0

Customers are advised that in order to ameliorate the high costs of doing business on public holidays a surcharge will apply to all restaurant accounts on those days