



**Tall Timbers**  
SMITHTON, TASMANIA

## CARVERY SELECTIONS

**\$ 38.00 PER PERSON**

### TWO COURSE

2 Meats (served with vegetables)

2 Desserts

Tea & Coffee

**\$ 45.00 PER PERSON**

### THREE COURSE

2 Entrees

2 Meats (served with vegetables)

2 Desserts

Tea & Coffee

**\$ 50.00 PER PERSON**

### THREE COURSE

3 Entrees

3 Meats (served with vegetables)

3 Desserts

Tea & Coffee

House Baked Bread Rolls accompany all above meal selections

All carveries are for a minimum of 30 people, however, numbers under this amount may have a menu designed to their requirements.

MENU PRICES ARE VALID UNTIL 30th June 2020. PRICES INCLUDE GST



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SMITHTON, TASMANIA

## CARVERY SELECTIONS

### SOUP

Roasted Pumpkin  
Roast Tomato & Basil  
Cream of Mushroom

### ENTRÉE

Stanley Octopus - On Japanese Pickle Salad with toasted Sesame

Nichols Organic Chicken - On Salad of Corn, Cos Lettuce, Spanish Onion & Crispy  
Bacon Bits with House Ranch Dressing

Hot Smoked Tasmanian Ocean Trout, Dill & Fetta Tart

Bulgogi Braised Beef Cheek - On Black & White Rice with Wilted Silver Beet

Pumpkin, Rocket & Pistachio Salad - With Persian Fetta & Onion Jam



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## CARVERY SELECTIONS

CHOOSE FROM THE FOLLOWING FOR YOUR CARVERY

Honey Baked Ham - Accompanied by Seeded Mustard

Slow Roasted "Greenhams" Scotch Fillet - Accompanied by Horseradish Sauce

Roast Leg of Lamb - Accompanied by Mint Jelly

Roast Leg of Pork - Accompanied by Apple Sauce

Seasoned Roast Chicken - Accompanied by Rich Gravy

ALL CARVERY MEALS ARE SERVED WITH

Roast Potatoes

Cauliflower Cheese

Carrots with Rosemary

Roasted Pumpkin

Minted Peas

Rich Gravy



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## CARVERY SELECTIONS

### DESSERT

Fresh Fruit Salad - Served with Fresh Whipped Cream

"Blue Hills" Honeycomb & Chocolate Cheesecake - Drizzled with Whisky Chocolate Sauce accompanied with chunks of Leatherwood Honeycomb

Banoffee Pie - Chocolate Shortcrust Pastry filled with Goopy Caramel & topped with Banana Crumble

Kahlua & Espresso Panna Cotta - Topped with Chocolate Snow, Pistachio Praline & Coffee Syrup

Sticky Date Pudding - With a rich Butterscotch Sauce

Tasmanian Cheese Plate - Accompanied with Dried Fruits & Crackers