

# Tall Timbers Tasmania Kauri Bistro

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

V = Vegetarian GF = Gluten Free

DF = Dairy Free



= Tasmanian Produce

## ENTRÉE OR SHARING PLATES

V	Artisan Sour Dough Bread lathered in Garlic Butter & Char Toasted	8.0	
V	Pizza Bread with Basil Pesto & Parmesan Cheese	10.0	
DF	Abalone & Mushroom Spring Rolls with Spicy Suka	22.0	
	Lamb & Goats Cheese Croquettes, Minted Peas & Roasted Baby Beets	16.0	
DF	Pok Pok Fried "Nichols" Chicken Wings, Salty, Sweet and Sticky with fresh Coriander & Mint	16.0	
GF	"Stanley" Half Shell Scallops topped with House Churned Butter, Duck Fat Pickled Papaya and Julienne Green Apple	26.0	
GF DF V	Roasted Pumpkin Wedge with Garam Marsala & Candied Pecan	14.0	
DF	Balinese BBQ Pork Ribs with Traditional BBQ Glaze, Sweet & Spicy Papaya	22.0	

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

**Our Chicken is from “Nichols” Ethical Free Range at Sassafras on the North West Coast which is Barn raised, chemical free and RSPCA Approved.**

**Our Abalone, Scallops and Gummy are caught off the Bass Strait, North West area of Tasmania**

**Our Pork is high quality ethically produced paddock-bred in the “Cuckoo Valley” Scottsdale in North Eastern Tasmania.**

**We source our Lamb from the rich pastures of the North West Coast of Tasmania where it is farmed a few short kilometers from the town of Sheffield. “Roland Range Lamb” is Supplement Free, Hormone & Stress Free.**

**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'Entrecasteau Channel.**

**We source our Fruit & Vegetables straight from the paddock where possible and our Herbs are grown and hand picked from Chef's own garden.**

**We use “Coronea Grove” Olive Oil which is grown & bottled in Hadspen Northern Tasmania.**

## **Main Event**

GF	Tikka Masala “Nichols” Half Chicken on Saffron Rice, with Baked Cauliflower, Raita Fried Garlic and Fresh Coriander	<b>27.0</b>	
GF	18 Hour Smoked “Cape Grim” Brisket with old school Bacon & Potato Bake Chorizo & sautéed Cabbage with BBQ Jus	<b>32.0</b>	
DF GF	Braised Lamb Shoulder with Sweet Potato Crush, Buttered Beans & rich Rosemary Jus	<b>29.0</b>	
GF	“Scottsdale” Pork Scotch with Cider Apples, Potatoes & Seasonal Greens	<b>35.0</b>	
DF GF	Tasmanian Salmon with Turmeric, Coconut Curry, Garlic & Lime Rice, Bok Choy	<b>35.0</b>	
DF	Balinese BBQ 800gm Pork Rib Rack, Traditional BBQ Glaze with Sweet & Spicy Papaya Pickle	<b>44.0</b>	
DF	James Boag's Battered Gummy, Fries, Chunky Housemade Tartare Sauce	<b>28.0</b>	
V	Fresh made Pappardelle with Spreyton Mushrooms, Chef's Garden Herbs, Rocket & Hazelnuts tossed in Tasmanian Olive Oil and topped with Parmigiano Reggiano	<b>24.0</b>	

From the lush pastures of North West Coast Tasmania comes the finest quality hand selected wholesome Grass-Fed Cape Grim Beef, tender & 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

# CAPE GRIM GRILL

Cape Grim Eye Fillet 300g	46.0	
Cape Grim Scotch Fillet 300g	44.0	
Cape Grim Rib Eye 450gm	48.0	
Scottsdale Pork Cutlet	30.0	
Nichols Organic Chicken Breast	27.0	

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 

Bass Strait Reef Sauce - Local Scallops & Local Octopus in a Garlic Velouté 11.0  
(May be ordered with any Grill selection)

## ON THE SIDE

V GF Sautéed Broccoli with toasted Almond Butter	6.0	
V GF Roasted Potatoes tossed in Garlic & Rosemary Butter	6.0	
GF Old school Bacon & Potato Bake	6.0	
GF DF Steakhouse Fries with Aioli	6.0	
V DF GF Garden Salad	6.0	



An extensive selection of "Hill Farm" Mustards are available upon request



## Speciality Pizza's

		<u>Small</u>	<u>Large</u>		
v	<b>Garlic</b>	Smeared with Roasted Garlic, Mozzarella	10.0	13.0	
v	<b>Basil Pesto</b>	Basil Pesto, Mozzarella	10.0	14.0	
v	<b>Margherita</b>	Fresh Basil, Tomato, Bocconcini	11.0	17.0	
	<b>Garlic Prawn</b>	Garlic, Prawns, Capers, Chilli, Mozzarella	14.0	21.0	
	<b>Seafood</b>	Prawns, Mussels, Octopus, Salmon, Tomato, Mozzarella	15.0	23.0	
	<b>Smoked Salmon</b>	Spanish Onion, Capers, Tomato, Rocket with Sour Cream	15.0	23.0	
	<b>Aussie</b>	Bacon, Onion, Egg, Mozzarella on a BBQ Base	12.0	19.0	
	<b>Lamb Yiros</b>	Marinated Lamb, Red Onion, Mozzarella, Lettuce, Tzatziki	12.0	19.0	
	<b>Meat Lovers</b>	Roast Beef, Ham, Bacon , Sausage, Salami, Mozzarella	13.0	20.0	
	<b>Hawaiian Chicken</b>	Marinated Chicken, Pineapple, Ham, Mozzarella	12.0	19.0	
	<b>BBQ Chicken</b>	Marinated Chicken, Bacon, Onion, Capsicum, Mozzarella	12.0	19.0	
	<b>Pepperoni</b>	Pepperoni, Mozzarella on a Napolitano Base	12.0	19.0	
v	<b>Vegetarian</b>	Basil Pesto, Mushrooms, Capsicum, Mozzarella	12.0	19.0	
	<b>Prawn &amp; Bacon</b>	Buttered Leek, Prawns, Bacon, Camembert, Spinach	17.0	25.0	

**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**

**Gluten Free Base: \$5.0**

**Public Holiday Surcharge \$3.0**