

'CAPE GRIM' GRILL @ KAURI BISTRO

We at Tall Timbers endeavour to source fresh local seasonal produce where possible to enhance the experience of our valued guests and showcase the quality that our region is famous for. All our dishes are prepared by our professional team lead by Head Chef Robert Johnston.

Tall Timbers Kauri Bistro was established in 1989 and named after the local 'Kauri Timber' company. The Kauri Bistro now incorporates 'Cape Grim' Grill to fully compliment the quality hand selected wholesome grass feed, world renowned 'Cape Grim' beef which is MSA standard, hormone free, antibiotic free and sourced locally from 'Greenham Meats' located just 5 minutes from the venue.

Our Tasmanian oysters are sourced from 'Tarkine Fresh Oysters' also 5 minutes from the venue and are shucked onsite daily. Tasmanian scallops and gummy are caught off the bass strait North West area.

Our Salmon is 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.

Our Chicken is from 'Nichol's' Ethical free-range farm at Sassafras on the north West Coast which is barn raised, chemical free and RSPCA approved.

Our Pork is high quality ethically produced paddock-bred on the 'Cuckoo Valley' in Scottsdale, North East Tasmania.

Our 'Roland Range' lamb is supplement, hormone free, stress free and grazes on the rich pastures of the North West Coast of Tasmania where it is farmed a few short kilometres from the town of Sheffield.

We source our fruit and vegetables straight from the paddock where possible and our herbs are grown and handpicked daily from 'Chef's' own garden.
















Our dessert selections incorporate chocolate from 'Anvers' located on the North West Coast which is renowned for some of the world's finest chocolates along with ice cream and gelato from 'Van Diemen's Land Creamery' and 'Hazelbrae' hazelnuts located at Hagley which had become one of the largest family owned groves in Australia.

Our cheese selections are sourced from 'King Island' which is situated in the Bass Strait between Tasmania and Mainland Australia. All the cheeses are made on the island from 100% King Island Milk.


Join us on a wonderful culinary journey and savour the exceptional produce from our backyard and surrounds

ENTREE

(Can be served sharing style)

Artisan Sour Dough Bread lathered in Garlic Butter & Char Toasted (v)	8.0		
Pizza Bread with Basil Pesto & Parmesan Cheese (v)	10.0		
Tarkine Fresh Oysters	1/2 Doz	1 Doz	
- Oysters Natural (gf,df)	24.0	48.0	
- Oven Baked Kilpatrick (gf,df)	25.0	50.0	
- Chipotle & Bourbon Butter	25.0	50.0	
- Tempura with Pickled Ginger & Soy	25.0	50.0	
Half Shell Tasmanian Scallops			
- Garlic Butter & Herb Sourdough	27.0		
- Gochujang & Sesame (df)	27.0		
- Duck Fat Butter, Pickles Papaya, Green Apple (gf)	27.0		
- Soy, Ginger & Seaweed Salad (df)	27.0		
Bao Buns (minimum of 3)			
- Korean Fried Chicken with Gochujang	5.5		
- Pork Belly & Pickled Apple	5.5		
- Fried Westhaven Halloumi, Rocket Pesto, 10 hour Marinated Herb Dried Tomato	5.5		
Chorizo, Smoked Cheddar, Potato Croquettes	16.0		
Tempura Vegetables with Tarragon Ponzu (v)	15.0		

v = Vegetarian df = Dairy Free gf = Gluten Free

 = Tasmanian Produce

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

MAIN

Master Stock Braised Pork Belly , Pumpkin Puree, Roasted Pearl Onions, Pickled Heirloom Carrots (df)	34.0	
Garlic Lemon & Herb Roasted 'Nichol's' Half Chicken with Warm Sweet Potato, Rocket, Fetta & Onion Jam Salad, Drizzled with Lemon & Herb Butter (gf)	27.0	
Miso Glazed Tasmanian Salmon Baked on Cedar Plank Served with Garlic Lime Rice, Bok Choy (gf,df)	35.0	
James Boag's Battered Gummy, Steakhouse Fries, Chunky Housemade Tartare Sauce (df)	28.0	
Braised Lamb Salad with Hummus, Toasted Chickpeas, Green Leaves, Fennel, Cherry Tomatoes & Minted Yoghurt Dressing (gf)	24.0	
Vietnamese Beef Salad with Cabbage, Cucumber, Carrot, Ginger, Coriander, Mint & Rice Noodles, Topped with Fresh Chilli & Roasted Peanuts (df)	24.0	
Roasted Pumpkin, Rocket, Pepitas & Marinated Fetta (v)	18.0	

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CAPE GRIM GRILL

Cape Grim Eye Fillet 300g	46.0	
Cape Grim Scotch Fillet 300g	45.0	
Cape Grim Rib Eye 450g	48.0	
Scottsdale Pork Cutlet	33.0	
Nichols Organic Chicken Breast	27.0	


All Cape Grim Grill meals are served with Sauteed Vegetables, Roast Cocktail Potatoes & Your Choice of Sauce


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

Sauces served with meals other than the 'Cape Grim Grill' selections will be charged 2.50 

Bass Strait Reef Sauce - Local Scallops & Local Octopus in a Garlic Veloute (may be ordered with any Grill Selection) 11.00 

SIDES

Sauteed Broccolini with Toasted Almond Butter (v,gf) 6.0 


Roasted Potatoes Tossed in Garlic & Rosemary Butter (v,gf) 6.0 

Steakhouse Fries with Aioli (gf,df) 6.0 

Garden Salad (v,gf,df) 6.0 

An extensive selection of 'Hill Farm' Mustard's are available upon request

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PIZZA'S

		Small	Large	
Garlic	Smearred with Roasted Garlic, Mozzarella (v)	10.00	13.00	
Basil Pesto	Basil Pesto, Mozzarella (v)	10.00	14.00	
Margherita	Fresh Basil, Tomato Bocconcini (v)	12.00	19.00	
Vegetarian	Basil Pesto, Mushrooms, Capsicum, Mozzarella (v)	14.00	21.00	
Garlic Prawn	Garlic, Prawns, Capers, Chilli, Mozzarella	15.00	23.00	
Seafood	Prawns, Mussels, Octopus, Salmon, Tomato, Mozzarella	20.00	28.00	
Smoked Salmon	Spanish Onion, Capers, Tomato, Rocket with Sour Cream	16.00	24.00	
Prawn & Bacon	Buttered Leek, Prawns, Bacon, Camembert, Spinach	15.00	23.00	
Aussie	Bacon, Onion, Egg, BBQ Sauce, Mozzarella	12.00	19.00	
Lamb Yiros	Marinated Lamb, Red Onion, Lettuce, Tzatziki, Mozzarella	14.00	21.00	
Meat Lovers	Roast Beef, Ham, Bacon, Sausage, Salami, Mozzarella	14.00	21.00	
Hawaiian Chicken	Marinated Chicken, Pineapple, Ham, Mozzarella	12.00	19.00	
BBQ Chicken	Marinated Chicken, Bacon, Onion, Capsicum, Mozzarella	12.00	19.00	
Pepperoni	Pepperoni, Napolitano Sauce, Mozzarella	12.00	19.00	

All served on Tall Timbers Chef's Special Base

Extras	Small	Large
Mushroom, Onion, Cheese, Ham, Chicken, Tomato, Pineapple, Chilli, Sausage, Bacon (price is per extra item)	0.50	0.80
Prawns	2.00	2.00
Gluten Free Base (small pizza only)	5.00	

Pizza Sizes

Small 9 inch **Large** 12inch

Public Holiday Surcharge \$3.00 per person

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