



Tall Timbers

SMITHTON, TASMANIA

FUNCTION MENUS

\$ 39.00 PER PERSON

2 Main Courses
2 Desserts
Tea & Coffee

\$ 48.00 PER PERSON

2 Entrees
2 Main Courses
2 Desserts
Tea & Coffee

\$ 52.00 PER PERSON

3 Entrees
3 Main Courses
3 Desserts
Tea & Coffee

2 COURSE ALTERNATE DROP

2 Main Courses
2 Desserts
Tea & Coffee

3 COURSE ALTERNATE DROP

2 Entrees
2 Main Courses
2 Desserts
Tea & Coffee

\$ 37.00 PER PERSON

\$ 45.00 PER PERSON

\$ 60.00 PER PERSON PREMIUM SELECTIONS

3 Entrees
3 Main Courses
3 Desserts
Tea & Coffee

House Baked Bread Rolls accompany all above meal selections

All above function menus are for a minimum of 20 people,
Any numbers over 40 must be alternate drop

MENU PRICES ARE VALID UNTIL 30th June 2021. PRICES INCLUDE GST



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FUNCTION MENU 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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FUNCTION MENU SELECTIONS

MAIN COURSE

18 Hour Smoked Cape Grim Brisket with Potato Gratin, Fried Chorizo & Braised Cabbage with BBQ Jus

Nichols Organic Chicken Breast Roulade - Stuffed with semi dried Tomato, Fetta, Baby Spinach & accompanied with a Pesto Cream Sauce

Baked Tasmanian Salmon - With Chat Potatoes, Roasted Fennel & Baby Carrots finished with Beetroot Cream

Pork Scotch with Sweet Potato Puree, Seasonal Vegetables & Apple Cider Jus

Tasmanian Lamb Shoulder with Roast Potatoes, Seasonal Vegetables & Minted Red Wine Jus

Oven Baked Tasmanian Fish Fillet - With a Herb crust & Lemon Dill Potatoes

Spreyton Mushrooms - Stuffed with Roasted Pumpkin & Persian Feta topped with a Herb crust



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FUNCTION MENU SELECTIONS

DESSERT

Fresh Fruit Salad - Served with Whipped Cream

Tasmanian Cheese Plate - Accompanied with dried Fruits & Crackers

"Blue Hills" Honeycomb & Chocolate Cheesecake - Drizzled with a Whiskey Chocolate Sauce accompanied with chunks of Leatherwood Honey

Banoffee Pie - Chocolate Short Crust Pastry filled with gooey Caramel & topped with a Banana Crumble

Sticky Date Pudding - With a rich Butterscotch Sauce & Vanilla Ice Cream

Kahlua & Espresso Panna Cotta - With White Chocolate Snow, Pistachio Praline & Coffee Syrup



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PREMIUM FUNCTION MENU SELECTIONS

ENTRÉE

Steamed Tiger Prawns - On Peppered Brown Rice & Citrus Gremolata

Slow Cooked Lamb Salad - With Minted Yoghurt Dressing

Smoked Duck Breast - On Pistachio Cous Cous & Chimmi Churri

MAIN

Greenhams Leek Crusted Beef Fillet - On Potato Gratin, Asparagus & Thyme Jus

Oven Baked Tasmanian Fish - On Moroccan style Lentils, Carrot

Puree & Chermoula Sauce

Nichols Organic Chicken Breast - On Sweet Potato Crush with Jus de Roti & Broccolini

DESSERT

Vanilla Bean Panna Cotta - With Blueberry Compote & Pistachio Biscotti

Eton Mess - With fresh Fruit & Berries layered with Crunchy Meringue & whipped Coconut Cream

Chocolate Hazelnut Tart - With candied Hazelnuts & White Chocolate Snow