

Tall Timbers Tasmania Kauri Bistro

V = Vegetarian GF = Gluten Free

DF = Dairy Free  = Tasmanian Produce

V	Artisan Sour Dough Bread lathered in garlic butter & char toasted	8.0	
V	Pizza Bread with basil pesto & parmesan cheese	10.0	
V	Pumpkin & Sage Arancini Balls with beetroot Feta cream	13.0	
	Salt & Szechuan Pepper Calamari with crispy noodle salad & sesame dressing	E: 17.0 M: 24.0	
DF	Tasmanian Curried Scallops pan seared with red curry veloute & wild rice	E: 21.0 M: 28.0	
Bao Buns (Minimum of 3)			
	Korean Fried Chicken with Gochujang	5.50	
	Fried Westhaven Halloumi, rocket pesto, 10 hour marinated dried herb tomatoes	5.50	
	Master stock Braised Pork Belly with pickled apple	5.50	
DF	Honey Siracha Glazed Tasmania Salmon with warm noodle broth & Bok Choy	35.0	
GF	Scottsdale Pork Cutlet with sweet potato mash, buttered greens, apple & blackcurrant reduction	33.0	
DF	Malay Satay Half Chicken with Choi Sum, Malay fried rice & traditional peanut sauce	29.0	
DF	James Boags Battered Gummy with steak house fries & chunky homemade tartare sauce	28.0	
V	Mediterranean Chargrilled Vegetable Salad with herbed pearl Cous Cous	20.0	

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

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	45.0	
Cape Grim Rib Eye 450gm	48.0	
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 (May be ordered with any Grill selection) 12.0

ON THE SIDE

v GF Sautéed Green Beans with toasted almond butter	6.0	
v GF Roasted Potatoes tossed in garlic & rosemary butter	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.



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Speciality Pizza's

		<u>Small</u>	<u>Large</u>		
v	Garlic	Smeared with Roasted Garlic, Mozzarella	10.0	13.0	
v	Basil Pesto	Basil Pesto, Mozzarella	10.0	15.0	
v	Margherita	Fresh Basil, Tomato, Bocconcini	12.0	20.0	
	Garlic Prawn	Garlic, Prawns, Capers, Chilli, Mozzarella	16.0	23.0	
	Seafood	Prawns, Mussels, Octopus, Salmon, Tomato, Mozzarella	20.0	28.0	
	Smoked Salmon	Spanish Onion, Capers, Tomato, Rocket with Sour Cream	16.0	24.0	
	Aussie	Bacon, Onion, Egg, Mozzarella on a BBQ Base	12.0	19.0	
	Lamb Yiros	Marinated Lamb, Red Onion, Mozzarella, Lettuce, Tzatziki	15.0	22.0	
	Meat Lovers	Roast Beef, Ham, Bacon , Sausage, Salami, Mozzarella	14.0	21.0	
	Hawaiian Chicken	Marinated Chicken, Pineapple, Ham, Mozzarella	12.0	19.0	
	BBQ Chicken	Marinated Chicken, Bacon, Onion, Capsicum, Mozzarella	12.0	19.0	
	Pepperoni	Pepperoni, Mozzarella on a Napolitano Base	12.0	19.0	
v	Vegetarian	Basil Pesto, Mushrooms, Capsicum, Mozzarella	14.0	21.0	
	Prawn & Bacon	Buttered Leek, Prawns, Bacon, Camembert, Spinach	15.0	23.0	

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 4.0

Gluten Free Base: 5.0

Public Holiday Surcharge 3.0 per person