

Tall Timbers Tasmania




Kauri Bistro

V = Vegetarian VEG = Vegan GF = Gluten Free
 DF = Dairy Free  = Tasmanian Produce NF = Nut Free

Starters

V/VEG	Freshly Baked House Made Bread Chef's special dukkha, Tasmanian olive oil	8.0	
V/NF	Artisan Sour-Dough Bread lathered in garlic butter & char-toasted	8.0	
V/GF	Duck River Meadows "La Cantara" Artisan Grilled Queso Blanco, summery quinoa salad balsamic reduction, herb crumble & pineapple relish	15.0	
DF	Vietnamese Prawn Salad, rice noodles, vegetables & Chef's Asian dressing	E: 16.0 M: 28.0	
	"Cape Grim" Beef Cigars, with "Hill Farm" mustard mayo, sweet chilli sauce & crispy salad	15.0	
GF	Grilled Calamari, charred eggplant, capsicum, peppery rocket & creole dressing	E: 16.0 M: 28.0	
DF/GF	Nichols Smoked Chicken, cherry tomato & garlic confit, fungi aioli & pickled slaw	15.0	
NF	Tasmanian Scallops, pan seared, swiss brown mushrooms braised in tarragon butter chorizo crumb & crispy rice vermicelli	E: 20.0 M: 36.0	
	Bao Buns (Minimum of 3)		
DF	8 Hour Braised pulled pork, with balsamic onion confit	6.5	
V/DF	Teriyaki tofu with fried kale	6.5	
DF	Confit Duck with tomato chutney	6.5	

Main Event

	Tasmanian Salmon, grilled, sundried tomato, butternut pumpkin bake, broccolini & creole sauce	32.0	
	Herb Crusted Tasmanian Lamb Cutlets, tossed minted potato salad, zaatar aioli & pickled beets	30.0	
	Tagliatelle Pasta, with slow cooked "Cape Grim" brisket in rich smoky capsicum sauce, truffle oil & ricotta	25.0	
DF/NF	James Boags Battered Gummy with steak house fries & chunky homemade tartare	28.0	
GF	"Nichols Chicken", grilled with "Hill Farm" honey & infused lemon myrtle, roasted potatoes, charred leeks & hollandaise sauce	27.0	
GF	Duck Leg, confit duck legs, honey glazed roasted pumpkin, wilted spinach & plum tomato bisque	29.0	
V/VEG	Oven Roasted Cajun Cauliflower, "Hill Farm" Rainforest mustard, coconut sauce, fried nut mixture & beans	24.0	

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	49.0	
Cape Grim Scotch Fillet 300g	48.0	
Cape Grim Rib Eye 450gm	52.0	
Nichols Organic Chicken Breast	27.0	
Scottsdale Pork Cutlet	36.0	

All Char-Grill Meals are served with your choice of:

Sauce, Rosemary Potatoes & Grilled Vegetables

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






Sauces served with meals other than from the Char-Grill will be charged 3.0



Bass Strait Reef Sauce - Local Scallops & Local Octopus in a Garlic Velouté (May be ordered with any Grill selection) 14.0



ON THE SIDE

V/GF/VEG	Flash fried Broccolini, dusted with nut crumb	6.0	
V/GF	Crushed Potatoes with paprika hollandaise	6.0	
V/GF/VEG	Grilled Seasonal Vegetables	6.0	
DF	Steakhouse Fries with Fungi Aioli	6.0	
V/DF/GF/VEG	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	16.0	
v	Margherita	Fresh Basil, Tomato, Bocconcini	12.0	21.0	
	Garlic Prawn	Garlic, Prawns, Capers, Chilli, Mozzarella	19.0	26.0	
	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	16.0	23.0	
	Meat Lovers	Roast Beef, Ham, Bacon , Sausage, Salami, Mozzarella	18.0	22.0	
	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	23.0	
	Prawn & Bacon	Buttered Leek, Prawns, Bacon, Camembert, Spinach	19.0	27.0	

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

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