



**Tall Timbers**  
SMITHTON, TASMANIA

## FUNCTION MENUS

**\$ 42.00 PER PERSON**

2 Main Courses  
2 Desserts  
Tea & Coffee

**\$ 50.00 PER PERSON**

2 Entrees  
2 Main Courses  
2 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

**\$ 40.00 PER PERSON**

**\$ 48.00 PER PERSON**

**\$ 65.00 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 30 must be alternate drop

MENU PRICES ARE VALID UNTIL 30th June 2022. PRICES INCLUDE GST



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## FUNCTION MENU SELECTIONS

### ENTRÉE

*Soup - Roasted Pumpkin*

*Soup - Roast Tomato Bisque & Basil*

*Classic Seafood Cocktail - Iceberg, cherry tomato, orange cocktail sauce*

*Tropical Nichols Organic Chicken Salad - with nuts and garden crisps.*

*Tasmanian Smoked Salmon Cheese Mousse - dill cranberry reduction,  
shaved cucumber.*

*Bulgogi Braised Beef Cheek - On sour-creut mustard crumb*

*Half Potato Shell- Filled with vegetable mornay & sour dough crumb.*



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## FUNCTION MENU SELECTIONS

### MAIN COURSE

Slow Roasted "Greenhams" Scotch Fillet - with Potato Gratin, grilled seasonal vegetable with rich BBQ Jus

Bacon Wrapped Nichols Organic Chicken Breast - Stuffed mushroom duxel, sundried tomato cream sauce, curried peas, Paris mash

Baked Tasmanian Salmon- With butternut and semi-dried tomato tart, garlic creole velouté

Slow Braised Pulled Pork - bacon and maple relish, roasted pumpkin, cauliflower, salsa verde

Tasmanian Lamb Shoulder with roast potatoes, seasonal vegetables and Minted Red Wine Jus

Oven Baked Tasmanian Fish Fillet - With a Herb crust, green beans, trout aioli

Cajun Spiced Cauliflower - Coconut Cream sauce, wilted spinach and nut crumble



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## FUNCTION MENU SELECTIONS

### DESSERT

Fresh Fruit Salad - Served with Fresh Whipped Cream

Creamy Vanilla Cheesecake - "Blue Hills" Honey infused Cheesecake  
accompanied by Wild Berry Compote

Lemon Crème Brule Tart - with Van Diemen's Vanilla Bean ice-cream

Almond Milk & Malibu Pannacotta - Served with passion fruit emulsion,  
rhubarb and ginger confit

Sticky Date Pudding - With a rich Butterscotch Sauce

Tasmanian Cheese Plate - Accompanied with Dried Fruits & Crackers





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## PREMIUM FUNCTION MENU SELECTIONS

### ENTRÉE

Steamed Tiger Prawns - On peppered brown rice and citrus gremolata

Slow Cooked Lamb Salad - with minted yoghurt dressing

Smoked Duck Breast - Tomato maple chutney, sweet potato mustard salad

Grilled Duck River Meadows - "La Cantara Artisan" Casablanca Cheese

With Mediterranean chickpea salad.

### MAIN

Greenham's Leek Crusted Scotch Fillet - On Potato Gratin, Asparagus & Thyme Jus

Oven Baked Tasmanian Fish - Green beans and trout aioli.

Nichols Sous-vide Organic Chicken Breast - On Sweet Potato Crush

with Charred leek velouté.

### DESSERT

Anvers Dark Chocolate Fondant - "Van Diemen's" Vanilla Bean Ice Cream, chocolate soil

Summery Fruit Tart - Lemon curd and crushed dill meringue

Creamy Vanilla Cheesecake - "Blue Hills" Honey infused Cheesecake

accompanied by Wild Berry Compote