

Tall Timbers Tasmania Kauri Bistro








The "Kauri Bistro" is an upscale grill restaurant, with the focus on local quality and sustainability, serving some of the best produce Tasmania has to offer. Whether its seafood from the "Bass Strait" free range chicken from the "North West Coast" "Cape Grim" Beef direct from the local abattoir "Greenhams" or game meats such as "Bennet's" wallaby along with "Wild Clover" lamb there is something for everybody. To compliment our offerings herbs are grown and hand picked from "Chef's" own garden.

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

Let's Begin

V	A selection of breads, cultured butter & black garlic	8.0	
V/NF	Artisan Sour-Dough Bread, confit garlic, whipped Duck River butter	10.0	
NF/GF	Bennett's Wallaby Tataki, buttered leek, black garlic, beetroot, red vein sorrel	20.0	
V	Meander Valley Goats Cheese Souffle, beetroot caramel, shima wasabi, apple shards	18.0	
	North West Tasmanian Crayfish Ravioli, citrus beurre monte, grilled alliums, bronze fennel	29.0	
GF/NF	Wild Clover Lamb Belly, oyster mushroom, blackberry, wild sorrel	26.0	
DF/GF/NF	Edge of The World Wild Mist Gin cured salmon, blood orange & chilli glaze petit herbs, rosemary salmon bark	20.0	
	Tallies Trio Taste Plate, Bennett's Wallaby Tataki, Meander Valley Goats Cheese Souffle, Edge of the World Gin cured salmon	36.0	

Where it's at

GF	Black Lip Abalone, caramelized Scottsdale pork belly, parsnip cream snow pea & green apple salad, orange nahm jim jaew	49.0	
GF/NF	Cape Grim beef short ribs, carrot gel, ginger crisp, dutch carrots, pan jus, sorrel	42.0	
NF	Pretzel crusted Nichols organic chicken breast, cauliflower mac & cheese spinach, aged apple balsamic	29.0	
DF/NF	Old school fish n chips, battered local flake, with steak-house fries, malt vinegar Tallies tartare & lemon	32.0	
NF	Braised Bennet's wallaby shank, rum & maple sweet potato, charred broccolini, pan jus	39.0	
	Chef's Pasta North West Tasmanian crayfish, salmon, scallops, pasta, confit garlic pinot gris & double cream	48.0	
V/VEG	King Brown mushrooms, miso broth & petit greens	32.0	


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

GF	Cape Grim Eye Fillet 300g	54.0	
GF	Cape Grim Scotch Fillet 300g	52.0	
GF	Cape Grim Rib Eye 450gm	65.0	
GF	Cape Grim Striploin 250gm	48.0	

All Char-Grill Meals will be accompanied by the Chefs daily salad, rosemary salt baked potato and your choice of a sauce:

GF/NF	Sauces: Red Wine Jus, Forest Mushroom, Pepper, Diane or Garlic Cream		
	Sauces served with meals other than from the Char-Grill will be charged	4.0	

A LITTLE SOMETHING EXTRA

V/GF/NF	Crushed Chat Potatoes, black Tasmanian truffle, sea salt, cultured butter	10.0	
V/GF	Market Fresh Vegetables, Tall Timbers garden herbs, confit garlic, whipped Duck River butter	8.0	
DF/NF	Steakhouse Fries, Tall Timbers garden herbs, sea salt, smoked hollandaise	8.0	
V/DF/GF/VEG	Seasonal Garden Salad, fresh garden greens, fruit, vegetables, Hill Farm mustard dressing	10.0	



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