



Tall Timbers
SMITHTON, TASMANIA

CARVERY SELECTIONS

\$ 42.00 PER PERSON

TWO COURSE

2 Meats (served with vegetables)

2 Desserts

Tea & Coffee

\$ 50.00 PER PERSON

THREE COURSE

2 Entrees

2 Meats (served with vegetables)

2 Desserts

Tea & Coffee

\$ 55.00 PER PERSON

THREE COURSE

3 Entrees

3 Meats (served with vegetables)

3 Desserts

Tea & Coffee

House Baked Bread Rolls accompany all above meal selections

All carveries are for a minimum of 30 people, however, numbers under this amount may have a menu designed to their requirements.

MENU PRICES ARE VALID UNTIL 30th June 2023



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CARVERY SELECTIONS

ENTRÉE

Soup- Cauliflower & Almond with Tasmanian black truffle oil (GF, DF, VEGAN)

Soup - Spiced Pumpkin Bisque with crayfish oil & fried sage (GF, NF, DF)

"Edge of the World" Gin Cured Salmon, blood orange & chili glaze, petit herbs, rosemary salmon bark (GF, NF, DF)

Pepper Berry Dusted Chicken - millet, Persian fetta, green pea & mint salad (GF, NF)

Cape Grim Beef Tartare - rosemary bark, hills farm pub mustard (NF)

Twice Baked Tasmanian Scallop Souffle - fennel & radish slaw

Pan-fried Potato Gnocchi - wild mushrooms, cashew crème, black truffle oil
(DF, VEGAN)



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CHOOSE FROM THE FOLLOWING FOR YOUR CARVERY

Bourbon Glazed Ham

Slow roasted "Greenhams" Scotch fillet

Roast "Wild Clover" Lamb

Roast "Scottsdale" Pork

Roast "Nichols" Chicken

ALL CARVERY MEALS ARE SERVED WITH

Rosemary Potatoes

Cauliflower Gratin

Carrots with Rosemary

Spiced Pumpkin

Minted Peas

Rich Gravy & Condiments



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DESSERT

Fresh Fruit Salad - Served with Fresh Whipped Cream

Tasmanian Cheese Board - three local cheeses, crisps, vino cotto, walnuts & grapes

*Star Anise Poached Pear - "Van Diemen's" blood orange sorbet, pistachio
(GF, DF, VEGAN)*

Torched Lemon Curd Tart - raspberry coulis, baked meringue

Sticky Date Pudding - butterscotch sauce, clotted cream