



Tall Timbers
SMITHTON, TASMANIA

FUNCTION MENUS

\$ 44.00 PER PERSON

2 Main Courses
2 Desserts
Tea & Coffee

\$ 52.00 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

\$ 42.00 PER PERSON

\$ 50.00 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 2023.



Tall Timbers
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FUNCTION MENU SELECTIONS

ENTRÉE

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

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

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

Barbecued Lamb - chilli dipping sauce, cucumber & mint (GF, 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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FUNCTION MENU SELECTIONS

MAIN COURSE

Slow Roasted "Cape Grim" Beef Short Rib - with hand cut fries, charred sweet corn & pan jus (GF, NF)

"Bass Strait" market fresh seafood risotto - mussels, tiger prawns, scallops, trumpeter folded gently into a creamy garlic & white wine risotto, petit herbs & grana pandano
(GF, NF)

Hay Smoked Broccoli - miso hummus, sumac coconut yoghurt, sea salt almond brittle
(GF, DF, VEGAN)

Pan Roasted Chicken Breast - salmoriglio, buttermilk polenta, forest mushroom jus
(GF, NF)

Tasmanian Salmon Darne - leatherwood honey glazed parsnips, onion soubise, beetroot gel & petit greens (GF, NF)

Twice Cooked Pork Belly - roast cabbage, cauliflower, apple & chili salad (GF, NF)

Beetroot & Red Onion Tarte Tatin - garden salad, tomato jam & petit herbs
(NF, DF, VEGAN)

Pressed Lamb Shoulder - preserved lemon chat potatoes, harissa spiced beans, minted yoghurt (GF, NF)



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FUNCTION MENU SELECTIONS

DESSERT

Fresh Fruit Salad - Served with Fresh Whipped Cream

Anvers Chocolate Brownie - blackberry coulis, "Van Diemen's" maple & walnut
ice-cream

Peanut Butter Fudge - coconut yoghurt, "Van Diemen's" salted lime sorbet

(GF, DF, VEGAN)

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



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PREMIUM FUNCTION MENU SELECTIONS

ENTRÉE

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

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

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

“Bass Strait” Seafood Arancini with lemon hollandaise & petit herbs (NF)

MAIN

Slow Roasted “Cape Grim” Beef Short Rib - with hand cut fries, charred

sweet corn & pan jus (GF, NF)

“Bass Strait” market fresh seafood risotto - mussels, tiger prawns, scallops, trumpeter folded gently into a creamy garlic & white wine risotto, petit herbs & grana pandano (GF, NF)

Twice Cooked Pork Belly - roast cabbage, cauliflower, apple & chili salad (GF, NF)

Hay Smoked Broccoli - miso hummus, sumac coconut yoghurt, sea salt almond brittle

(GF, DF, VEGAN)

DESSERT

Star Anise Poached Pear - “Van Diemen’s” blood orange sorbet, pistachio (GF, DF, VEGAN)

Sticky Date Pudding - butterscotch sauce, clotted cream

Anvers Chocolate Brownie - blackberry coulis, “Van Diemen’s” maple & walnut ice-cream

Fresh Fruit Salad - Served with Fresh Whipped Cream