

# Tall Timbers 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 or meats such as North West lamb and Scottsdale pork our quality meats come from top tier local producers.

To compliment our offerings herbs are grown and hand picked from Tall Timbers' own garden. We pride ourselves on using fresh Tasmanian produce.



## To Share

<b>Tarkine Fresh Oysters</b>			
<b>GF NF</b>	<b>Natural</b>	4	<b>16.0</b>
	Served with lemon wedge	8	<b>32.0</b>
<b>GF NF</b>	<b>Kilpatrick</b>	4	<b>18.0</b>
	Smoked Scottsdale bacon, smokey BBQ & Worcestershire sauce	8	<b>36.0</b>
<b>GF NF</b>	<b>Rockafella</b>	4	<b>18.0</b>
	Diced red onions, butter, spinach & topped with breadcrumbs	8	<b>36.0</b>
<b>NF</b>	Housemade cob loaf with King Island smoked cheddar, bacon & herbs		<b>12.0</b>
<b>V NF</b>	Artisan sourdough bread, garden herbs, confit garlic, whipped cultured butter		<b>11.0</b>
<b>NF</b>	Macancini Balls - mac & La Cantara cheddar & blue cheese, Scottsdale bacon & parmesan crumb		<b>17.0</b>
<b>NF V GF</b>	Local Tassie scallops, grilled, served in the shell with lemon garlic butter & shaved apple		<b>20.0</b>
<b>NF</b>	Cape Grim beef carpaccio served with lemon olive oil, shaved parmesan, truffle & croutons		<b>18.0</b>

**V - Vegetarian**

**VEG - Vegan**

**GF - Gluten Free**

**DF - Dairy Free**

**NF - Nut Free**

Please inform the waiting staff if you have any special dietary requirements and we will endeavour to cater to your needs.

**Public Holiday Surcharge 3.0 per person**

## Main event

<b>GF NF</b>	12-hour slow cooked BBQ pork rib, served with wedges, slaw & pickled onions	<b>32.0</b>
<b>GF NF</b>	Cape Grim beef short rib, potato crème, broccolini, rosemary oil, pan jus	<b>42.0</b>
<b>GF DF NF</b>	Thai barbecued Nichols free range half chicken, Hellyer Whiskey vinegar, bandit sauce, potato crisps	<b>37.0</b>
<b>DF NF</b>	Old school fish'n'chips - Battered local flake, with fries, malt vinegar, house made tartare & lemon	<b>34.0</b>
<b>NF</b>	Osso buco ragù pappardelle topped with parmesan	<b>30.0</b>
<b>NF DF</b>	Braised Cape Grim beef cheeks, served with truffle mash, Dutch carrots & char grilled broccolini	<b>38.0</b>
<b>DF GF VEG NF</b>	Chickpea ragù with eggplant, coconut sumac & chilli crisps	<b>30.0</b>

## Something on the side

<b>V GF NF</b>	Crushed potatoes, Tasmanian truffle oil, sea salt, cultured butter	<b>10.0</b>
<b>V GF NF</b>	Market fresh vegetables, Tall Timbers garden herbs, cultured butter, drizzled with olive oil	<b>10.0</b>
<b>V DF NF VEG</b>	Crispy fries, Tall Timbers garden herbs, sea salt, smoked hollandaise	<b>8.0</b>
<b>DF NF GF VEG</b>	Seasonal garden salad, fresh garden greens, Hill Farm mustard dressing	<b>10.0</b>

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From the lush pastures of North West Coast Tasmania comes the finest quality, hand selected wholesome grass-fed Cape Grim beef. Tender and 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

## From the grill

GF NF	Cape Grim Eye Fillet 300g	54.0
GF NF	Cape Grim Scotch Fillet 300g	52.0
GF NF	Cape Grim Rib Eye 450gm	67.0
GF NF	Nichols Grilled Chicken Breast	35.0

All char-grill meals are accompanied with rosemary salt crushed potato with cultured butter, Dutch carrots, broccolini, and your choice of house made sauce



## Sauces

GF	Red Wine Jus, Forest Mushroom, Pepper, Diane or Garlic Cream	5.0
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*Sauces can be added to your meals for an additional cost*

*An extensive selection of Hill Farm mustards are available upon request*

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## Specialty pizzas

				Large
V	<b>4 Cheese &amp; Garlic</b>	Mozzarella, cheddar, bocconcini, brie, confit garlic, Tall Timbers garden herbs, sour cream	10.0	18.0
V	<b>Margherita</b>	Gourmet vine ripened tomatoes, oregano, bocconcini, mozzarella, basil	12.0	21.0
	<b>The Tassie</b>	Local tiger prawns, Scottsdale pork belly, buttered leek base, chili flakes, Tall Timbers garden herbs, mozzarella, King Island brie	21.0	29.0
V	<b>The Forager</b>	Forest mushrooms, spinach, Tall Timbers garden herbs, mozzarella, buttered leek base, Tasmanian black truffle oil	18.0	24.0
	<b>Great Southern Ocean</b>	King Island scallops, tiger prawns, mussels, salmon, bronze fennel, Meander Valley Persian feta	24.0	32.0
	<b>Aussie</b>	Scottsdale streaky bacon, red onion, local barn laid eggs, house made BBQ blend, mozzarella	15.0	21.0
	<b>El Greco</b>	Braised lamb shoulder, garlic yoghurt sauce, mint, red onion, crispy fries, mozzarella	18.0	26.0
	<b>Meat Lovers</b>	Roast beef, ham, bacon, sausage, pepperoni, mozzarella	19.0	23.0
	<b>Aloha</b>	Char grilled chicken, pineapple, Scottsdale shaved ham off the bone, mozzarella, tomato salsa	17.0	26.0
	<b>BBQ Chicken</b>	Char grilled chicken strips, bacon, red onion, spinach, King Island brie, house made BBQ blend, mozzarella	15.0	21.0
	<b>Pepperoni</b>	Mild pepperoni, oregano, mozzarella	16.0	22.0
	<b>First Date</b>	Confit garlic, black tiger prawns, Tall Timbers garden herbs, mozzarella, fried capers, chili flakes	20.0	28.0

**Pizza sizes                  Small - 9 inch                  Large - 12 inch**

All served on Tall Timbers Chef's special base

<b>Extras</b>	Mushroom, Onion, Cheese, Ham, Chicken, Tomato, Pineapple, Chilli, Sausage, Bacon	1.0	2.0
	Prawns	2.0	4.0
	Gluten free base (medium)		5.0

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