



Tall Timbers
SMITHTON, TASMANIA

IN-ROOM DINING

Tall Timbers in-room dining offers a dining experience within the comfort and convenience of your guest room. Choose from an extensive menu day or night featuring a choice of traditional classics, light snacks options.

In room dining is ideal for travellers adjusting to time-zone changes, impromptu meetings, relaxing mornings or for a quiet private dining experience.

BREAKFAST

Forms must be filled out the evening before and handed to Reception before 7.30 pm
Orders are delivered between 8.00 am and 9.30 am

ALL DAY DINING

We welcome orders between:
12.00 pm - 8.00 pm Monday to Saturday
12.00 pm - 7.30 pm Sunday & Public Holidays



DIAL 9 TO PLACE YOUR ORDER

LIGHT MEALS

Artisan Sour Dough Bread confit garlic, whipped cultured butter	V	10.0
Housemade cob loaf with King Island smoked cheddar, bacon & herbs	NF	14.0
Tallies Southern Fried Chicken TFC, Tallies Fried chicken, tender Nichols chicken coated in herbs & spices, with chips, honey mustard slaw & creole sauce, with chips		24.0
'Cape Grim' Beef Burger Cape Grim beef, Scottsdale streaky bacon, smokey BBQ, milk bun, aioli, American cheddar cheese, chili tomato sauce, with chips		23.0
Chilli Chicken Wings 10pc of hot chilli wings served with celery & ranch dressing		18.0
Cape Grim Rump 250g Cape Grim rump served with salad, chips & your choice of sauce		30.0
Traditional Steak Sandwich Cape Grim scotch fillet with tomato, onion, lettuce, fried egg, beetroot & BBQ sauce on white bread, with chips		24.0
Falafel Burger Falafel, red onion, sliced tomato, mixed leaves, garlic & coconut dressing & cheese on a milk bun, with chips	V	22.0
Tempura Prawns Tiger prawns battered in tempura and mixed with chilli mayo or mayo		19.0

V - Vegetarian

VE - Vegan

DF - Dairy Free

GF - Gluten Free

NF - Nut Free

Public Holiday Surcharge \$3.00 per person

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

LIGHT MEALS

Old School Fish & Chips with vinegar, house-made tartare sauce & lemon	26.0
Chicken Schnitzel served with steakhouse fries, garden salad & your choice of sauce (Gravy, Mushroom, Pepper, Red Wine, Creamy Garlic)	21.0
Panko Crumbed Scallops rosemary sea salt, steakhouse fries, garden salad & house-made tartar	27.0
Chicken Parmigiana napolitano, ham & cheese served with chips & salad	27.0

SIDES

Steakhouse Fries 'Tall Timbers' garden herbs, sea salt, smoked hollandaise	V GF	10.0
Seasonal Garden Salad fresh garden greens, fruit, vegetables, 'Hill Farm' mustard dressing	GF V VE	10.0
Crushed Chat Potatoes black Tasmanian truffle, sea salt, cultured butter	V	12.0
Bowl Wedges with sour cream & sweet chilli sauce	V	10.0

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PIZZAS

		Small	Large
4 Cheese & Garlic	V Mozzarella, cheddar, bocconcini, brie, confit garlic, 'Tallies' garden herbs, sour cream	12.0	20.0
Margherita	V Gourmet vine ripened tomatoes, oregano, bocconcini, mozzarella, basil	14.0	23.0
The Tassie	Local tiger prawns, 'Scottsdale' pork belly, buttered leek base, chilli flakes, Tallies garden herbs, mozzarella, 'King Island' brie	23.0	31.0
The Forager	V Forest mushrooms, spinach, 'Tallies' garden herbs, mozzarella, buttered leek base, Tasmanian black truffle oil	20.0	26.0
Great Southern Ocean	Stanley scallops, tiger prawns, mussels, salmon, bronze fennel, 'Meander Valley' Perisan feta	26.0	34.0
Aussie	'Scottsdale' streaky bacon, red onion, local barn laid eggs, Tallies BBQ blend, mozzarella	17.0	23.0

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 1.0 Large 2.0

Prawns

Small 2.0 Large 4.0

Gluten Free Base

5.0

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		Small	Large
El Greco	Braised lamb shoulder, garlic yoghurt sauce, mint, red onion, crispy fries, mozzarella	20.0	28.0
Meat Lovers	Roast beef, ham, bacon , sausage, pepperoni, mozzarella	21.0	25.0
Aloha	Char grilled chicken, pineapple, 'Scottsdale' shaved ham off the bone, mozzarella, tomato salsa	19.0	28.0
BBQ Chicken	Char grilled chicken strips, bacon, red onion, spinach, 'King Island' brie, Tallies BBQ blend, mozzarella	17.0	23.0
Pepperoni	Mild pepperoni, oregano, mozzarella	18.0	24.0
First Date	Confit garlic, black tiger prawns, Tallies garden herbs, mozzarella, fried capers, chili flakes	22.0	30.0

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DESSERTS

Pear & Raspberry Crumble Served with Van Diemens Land Creamery blood orange sorbet	17.0
Classic Tiramisu Made with mascarpone cream, espresso coffee, Hellfire coffee liqueur & chocolate	17.0
Anvers White Chocolate Mousse Served with freeze-dried fruits & raspberry coulis	GF 17.0
Blue Hills Leatherwood Honey Lamington Tart Made with white Sassafras ganache, and plum jam, and coated with Hazelbrae Hazelnuts Served with Sassafras cream	17.0
Lumber Jack Cake Served with Van Diemens Land Creamery whiskey ice cream	17.0
Tasmanian Cheese Board Local and state-bound, best of the best for cheese lovers. Ask our friendly staff what's in the house today. Served with vincotto, walnuts, fresh grapes.	26.0



Tall Timbers is proud to be Tasmanian.
We celebrate the quality produce from our incredible
part of the world throughout our menu.



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