



**Tall Timbers**  
SMITHTON, TASMANIA

## CARVERY SELECTIONS

**\$ 44.00 PER PERSON**

### TWO COURSE

2 Meats (served with vegetables)

2 Desserts

Tea & Coffee

**\$ 52.00 PER PERSON**

### THREE COURSE

2 Entrees

2 Meats (served with vegetables)

2 Desserts

Tea & Coffee

**\$ 57.00 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 2024. PRICES INCLUDE GST



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## CARVERY SELECTIONS

### ENTRÉE

*Soup - Pumpkin topped with Roasted Almond (GF,DF,VEGAN)*

*Soup—Ham and Potato with Tasmanian Black Truffle Oil (GF, NF, DF)*

*Swiss Brown stuffed Mushroom with Napolitana Sauce (GF, NF)*

*Tasmanian Seafood Arancini Balls with Bang Bang Sauce and Petite Herbs (GF, NF)*

*Grilled Chicken Tenderloin coated with "Blue Hills" Blackberry Honey, Crumbed  
Mancini Pumpkin Puree (NF)*

*"Cape Grim" Beef Carpaccio with Lemon Olive Oil, shaved Parmesan, Truffle, semi dried  
Tomato and petite herbs (GF, NF)*

*Quinoa, Beetroot and Sweet Potatoes Timbale with Tomato and Coriander Chutney  
(GF, DF, VEGAN)*

*Tasmanian Fish Croquette with Edge of the World Gin, Mint Sauce & Petite Herbs  
(DF, NF)*



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## CARVERY SELECTIONS

CHOOSE FROM THE FOLLOWING FOR YOUR CARVERY

Bourbon Glazed Ham

Cape Grim "Greenhams" Scotch Fillet

Roast "Wild Clover" Lamb

Roast "Scottsdale" Pork

Roast "Nichols" Chicken

ALL CARVERY MEALS ARE SERVED WITH

Rosemary Chat Potatoes

Baked Cauliflower Gratin

Carrots with Rosemary

Spiced Pumpkin

Minted Peas

Rich Gravy & Condiments



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## CARVERY SELECTIONS

### DESSERT

*"Anvers" White Chocolate Mousse served with freeze-dried fruits & Raspberry Coulis  
(GF)*

*Lumber Jack Cake with "Van Diemen's Land" Creamery Whiskey Ice Cream  
(GF)*

*Tasmanian Cheese Board—three local cheese, Crisps, Vino Cotto,  
Hazel brae Hazelnut & Grapes*

*Classic Tiramisu made with Mascarpone Cream, Espresso Coffee,  
Hellfire Coffee Liqueur & Chocolate*

*Sticky Date Pudding—Butterscotch Sauce & "Meander Valley" Clotted Cream*

*Pear & Raspberry Crumble with Blood Orange Sorbet  
(DF)*

*Fresh Fruit Salad—dollop of Cream & Raspberry Coulis*