



**Tall Timbers**  
SMITHTON, TASMANIA

## FUNCTION MENUS

**\$46.00 PER PERSON**

2 Main Courses  
2 Desserts  
Tea & Coffee

2 Course Alternate Drop

2 Main Courses  
2 Desserts  
Tea & Coffee

**\$44.00 PER PERSON**

**\$54.00 PER PERSON**

2 Entrees  
2 Main Courses  
2 Desserts  
Tea & Coffee

3 Course Alternate Drop

2 Entrees  
2 Main Courses  
2 Desserts  
Tea & Coffee

**\$52.00 PER PERSON**

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 2024.



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## FUNCTION MENUS 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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### MAIN COURSE

Cape Grim Beef Short Ribs with hand cut Fries, Garlic Roasted Green Beans  
& Red Wine Jus (GF, NF)

Pan Roasted Chicken Breast with Roasted Chat Potato, Steamed Broccolini & Button  
Mushroom Sauce (GF)

"Bass Strait" market fresh Seafood Risotto—Mussels, Tiger Prawns, Scallops,  
Trumpeter folded gently into a Creamy Garlic & White Wine Risotto, Petite Herbs &  
Grana Padano (GF, NF)

Chickpea Ragout with Char Grilled Eggplant, Sumac Coconut & Chilli Crisps  
(GF, DF, VEGAN)

Tasmanian Salmon served with preserved Lemon Chat Potato, Broccolini & Dijon Mus-  
tard Cream Sauce (GF)

Barbecued Lamb Shoulder—Garlic Roasted Chat Potato, Radish, Spicy Cannellini  
Beans & Mint Chutney (GF, NF)

Crispy Pork Belly with baked Sweet Potatoes, Granny Smith Apple Sauce, Radish,  
Chilli & Apple Salad (GF, DF, NF)

Roasted Cauliflower Steak with Garden Salad, Bang Bang Sauce & Petite Herbs  
(GF, NF, DF, VEGAN)



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## FUNCTION MENUS 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