

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 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

V NF	Artisan sourdough bread, garden herbs, confit garlic, whipped cultured butter	11.0
NF	Housemade cob loaf with "King Island" smoked cheddar, bacon & herbs	12.0
Tarkine Fresh Oysters		
GF NF	Natural Served with lemon wedge	4 16.0 8 32.0
GF NF	Kilpatrick Smoked "Scottsdale" bacon, smokey BBQ & Worcestershire sauce	4 18.0 8 36.0
GF NF	Grilled "Top Fish Stanley" Octopus and Calamari, served with rocket & Gremolata sauce	25.0
GF NF	Local "Tasmanian" scallops, pan seared in garlic butter, with chunky peas & crispy pancetta.	22.0
NF	Whole Tiger Prawns, garlic tomato sugo & house bread.	20.0
GF NF DF	"Scottsdale" Pork loin san choy bow with chilli, coriander, mint & toasted corn.	15.0
DF	Bao Bun - Pork Belly & pickled apple	EACH 8.0
NF	Karaage Chicken, crunchy slaw & aioli	EACH 8.0
DF VEG NF V	Kim Chi	EACH 8.0

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

GF NF	Garlic Lemon & Herb Roasted Half Chicken with warm sweet potato mash & shirazi salad. (tomato, cucumber, onion & coriander)	35.0
GF NF	“Cape Grim” beef short rib, potato crème, broccolini, rosemary oil, pan	40.0
NF	Linguine with prawns, scallops, mussels, pink ling served in creamy garlic white wine sauce, topped with shaved parmesan.	36.0
DF NF	Old school fish’n’chips - Battered local flake, with fries, malt vinegar, house made tartare & lemon	34.0
NF GF	Pan Seared “Tasmanian” Salmon with chat potato, cucumber & corn salsa	34.0
NF GF	Braised “Cape Grim” beef cheeks, served with truffle mash, Dutch carrots & char grilled broccolini	38.0
DF GF VEG V	Chargrilled Watermelon steak, black rice, lettuce, heirloom tomato, lime dressing & chilli crisps.	25.0

Something on the side

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

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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	50.0
GF NF	“Cape Grim” Rib Eye 450gm	64.0
GF DF NF	Chargrilled “Scottsdale” Pork Cutlet with black rice, apple chilli salad & plum sauce.	34.0

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

Extras	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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