



**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	<b>V</b>	13.0
Housemade cob loaf with King Island smoked cheddar, bacon & herbs	<b>NF</b>	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		29.0
'Cape Grim' Beef Burger Cape Grim beef, Scottsdale streaky bacon, smokey BBQ, milk bun, aioli, American cheddar cheese, chili tomato sauce, with chips		26.0
Cajun & Pepper Calamari Cajun & pepper calamari rings, served with chips & Kewpie mayonnaise		20.0
Cape Grim Rump 300g Cape Grim rump served with salad, chips & your choice of sauce		32.0
Traditional Steak Sandwich Cape Grim scotch fillet with tomato, onion, lettuce, fried egg, beetroot & BBQ sauce on white bread, with chips		28.0
Tallies Pork Burger Tallies pork burger with BBQ sauce, crunchy slaw, red onion, American cheese and served with chips		25.0
Garlic Prawns Traditional garlic prawns in a creamy garlic sauce served on a bed of rice.	<b>GF</b>	30.0

**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	29.0
Chicken Schnitzel served with fries, garden salad & your choice of sauce (Gravy, Mushroom, Pepper, Red Wine, Creamy Garlic)	28.0
Panko Crumbed Scallops rosemary sea salt, fries, garden salad & house-made tartar	31.0
Chicken Parmigiana napolitano, ham & cheese served with chips & salad	32.0
Tallies Southern Fried Chicken Burger Tallies crispy Southern Fried Chicken coleslaw, bacon, cheese, house made creole sauce and served with chips	32.0

# SIDES

Fries 'Tall Timbers' garden herbs, sea salt, smoked hollandaise	<b>V GF</b>	12.0
Seasonal Garden Salad fresh garden greens, fruit, vegetables, 'Hill Farm' mustard dressing	<b>GF V VE</b>	12.0
Crushed Chat Potatoes black Tasmanian truffle, sea salt, cultured butter	<b>V</b>	12.0
Bowl Wedges with sour cream & sweet chilli sauce	<b>V</b>	13.0

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# PIZZAS

		Small	Large
4 Cheese & Garlic	<b>V</b> Mozzarella, cheddar, bocconcini, brie, confit garlic, 'Tallies' garden herbs, sour cream	12.0	20.0
Margherita	<b>V</b> 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	<b>V</b> 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	35.0
Aussie	'Scottsdale' streaky bacon, red onion, local barn laid eggs, Tallies BBQ blend, mozzarella	17.0	23.0

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**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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# DESSERTS

- Pear & Raspberry Crumble** 17.0  
Served with Van Diemens Land Creamery blood orange sorbet
- Classic Tiramisu** 17.0  
Made with mascarpone cream, espresso coffee, Hellfire coffee liqueur & chocolate
- Anvers White Chocolate Mousse** **GF** 17.0  
Served with freeze-dried fruits & raspberry coulis
- Blue Hills Leatherwood Honey Lamington Tart** 17.0  
Made with white Sassafras ganache, and plum jam, and coated with Hazelbrae Hazelnuts Served with Sassafras cream
- Lumber Jack Cake** 17.0  
Served with Van Diemens Land Creamery whiskey ice cream
- Tasmanian Cheese Board** 26.0  
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.



**La Cántara**  
Artisan Cheeses



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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