

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, Wild Clover Lamb, 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, confit garlic, whipped cultured butter, garden herbs.			11.0
NF	Housemade cob loaf with "King Island" smoked cheddar, bacon & herbs			15.0
	Tarkine Fresh Oysters			
	Natural			
GF NF DF	Served with a lemon wedge	4	18.0	
		8	36.0	
	Kilpatrick			
GF NF	Smoked "Scottsdale" bacon, smokey BBQ & Worcestershire sauce	4	20.0	
		8	40.0	
NF	Panko crumbed chicken tenderloins with mashed parsnip & beetroot puree			18.0
NF	Local "Tasmanian" scallops pan seared in garlic butter, with cauliflower puree & crispy pancetta.			23.0
NF	Tempura battered Tiger Prawns with Truffle Aioli & Sweet Chilli.			24.0
NF	"Scottsdale" Pork shoulder Croquettes with kimchi puree & sweet chilli rainbow slaw			20.0
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	Sous vide Portuguese marinated Kiev Cut Chicken with sweet potato mash & shirazi salad. (tomato, cucumber, onion & coriander)	37.0
GF NF	“Cape Grim” beef short rib, potato crème, broccolini, rosemary oil, pan jus	40.0
NF	Linguine with prawns, scallops, mussels, pink ling served in creamy garlic white wine sauce, topped with shaved parmesan.	40.0
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	36.0
NF GF	Moroccan Lamb backstrap with sweet potato mash, cous-cous salad & yoghurt sauce	45.0
V	Burnt Butter Pumpkin & Sage Gran Ravioli with toasted pine nuts & shaved Parmesan	29.0

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	Crispy fries, “Tall Timbers” garden herbs, sea salt, smoked hollandaise	10.0
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.	38.0

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	33.0
	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	16.0	26.0
	Meat Lovers	Roast beef, ham, bacon, sausage, pepperoni, mozzarella	21.0	27.0
	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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