



Tall Timbers
SMITHTON, TASMANIA

FUNCTION MENUS

\$48.00 PER PERSON

2 Main Courses

2 Desserts

Tea & Coffee

2 Course Alternate Drop

2 Main Courses

2 Desserts

Tea & Coffee

\$46.00 PER PERSON

\$56.00 PER PERSON

2 Entrees

2 Main Courses

2 Desserts

Tea & Coffee

3 Course Alternate Drop

2 Entrees

2 Main Courses

2 Desserts

Tea & Coffee

\$54.00 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 2026.



Tall Timbers
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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)

Panko Crumbed Chicken Tenderloin with Creamy Garlic Mashed Cauliflower &
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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FUNCTION MENUS SELECTIONS

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,
Pink Ling 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)

Braised Lamb Shoulder with Garlic Roasted Chat Potato, Buttered Green Beans &
Rich Gravy (GF, NF)

Crispy Pork Belly with Sweet Potato Mash, Pickled Cabbage &
Roasted Garlic Green Beans (GF, NF)

Burnt Butter Sage Pumpkin Ravioli with Roasted Pine nuts & Shaved Parmesan
(VEG)



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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, VÍno Cotto,
Hazel brae Hazelnut & Grapes

Classic Tiramísu 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