

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



LIGHT MEALS

Artisan Sour Dough Bread	V	13.0
confit garlic, whipped cultured butter		
Housemade cob loaf	NF	14.0
with King Island smoked cheddar, bacon & herbs		
Tallies Southern Fried Chicken		29.0
TFC, Tallies Fried chicken, tender Nichols chicken coated in herbs & spices,		
with chips, honey mustard slaw & creole sauce, with chips		
'Cape Grim' Beef Burger		27.0
Cape Grim beef, Scottsdale streaky bacon, smokey BBQ, milk bun, aioli,		
American cheddar cheese, chili tomato sauce, with chips		
Cajun & Pepper Calamari		20.0
Cajun & pepper calamari rings, served with chips & Kewpie mayonnaise		
Cape Grim Rump		32.0
300g Cape Grim rump served with salad, chips & your choice of sauce		
Traditional Steak Sandwich		29.0
Cape Grim scotch fillet with tomato, onion, lettuce, fried egg,		
beetroot & BBQ sauce on white bread, with chips		
Scottedala Bangare and Mach		31.0
Scottsdale Bangers and Mash Scottsdale thick traditional English Pork sausages served with Potato mash,		51.0
Peas and onion gravy		
Homemade Beef Rissoles		32.0
Homemade Beef Rissoles served with Potato mash, steamed carrots,		
steamed broccolini and gravy		

V - Vegetarian VE - Vegan DF - Dairy Free GF - Gluten Free NF - Nut Free

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,& 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
CIDEC	

SIDES

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

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PIZZAS

		Small	Large
4 Cheese & Garlic	Mozzarella, cheddar, bocconcini, brie, confit garlic, 'Tallies' garden herbs, sour cream	12.0	20.0
Margherita	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
Vegetarian Supreme	Basil Pesto base, mozzarella, marinated egg plant, capsicum, mushroom, bocconcini, spinach	22.0	30.0
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

Small - 9 inch Large - 12 inch
All served on Tall Timbers Chef's Special Base

EXTRAS

Mushroom, Onion, Capsicum Cheese, Ham, Chicken, Tomato, Pineapple, Chilli, Sausage, Bacon

Small 1.0 Large 2.0

Prawns

Gluten Free Base

Small 2.0 Large 4.0

5.0

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PIZZAS

		Small	Large
El Greco	Braised lamb shoulder, garlic yoghurt sauce, mint, red onion, crispy fries, mozzarella	20.0	28.0
Meat Lovers	Roast beef, ham, bacon , sausage, pepperoni, mozzarella	24.0	32.0
Aloha	Char grilled chicken, pineapple, 'Scottsdale' shaved ham off the bone, mozzarella, tomato salsa	19.0	28.0
BBQ Chicken	Char grilled chicken strips, bacon, red onion, spinach, 'King Island' brie, Tallies BBQ blend, mozzarella	17.0	23.0
Pepperoni	Mild pepperoni, oregano, mozzarella	18.0	24.0
First Date	Confit garlic, black tiger prawns, Tallies garden herbs, mozzarella, fried capers, chili flakes	22.0	30.0

Small - 9 inch Large - 12 inch
All served on Tall Timbers Chef's Special Base

EXTRAS

Mushroom, Onion, Capsicum, Cheese, Ham, Chicken, Tomato, Pineapple, Chilli, Sausage, Bacon

Small 1.0 Large 2.0

Prawns

Gluten Free Base

Small 2.0 Large 4.0

5.0 (Small)

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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	
Anvers Chocolate Brownie	17.0
Served with Blackberry coulis, and Van Diemen's Land Creamery	
Strawberry & ripple ice cream	
Sticky Fig Pudding	17.0
Served with Butterscotch sauce and Meander Valley clotted 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.	





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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