

# OUR MENU

## BREAD

- Garlic Bread - V NF** \$15.99  
Artisan sourdough, confit garlic, whipped cultured butter, garden herbs
- COB Loaf - NF** \$18.99  
House made cob loaf with King Island smoked cheddar, Philadelphia cream, bacon and garden herbs
- Garlic Naan - V NF** \$15.99  
Chargrilled naan, brushed with garlic butter with tomato relish
- 4 Cheese and Garlic Pizzette - V** \$15.99  
Confit garlic base, mozzarella, cheddar, bocconcini, brie, Tall Timbers garden herbs and sour cream
- Margherita - V** \$15.99  
House made Napolitana sauce, gourmet vine ripened tomatoes, oregano, bocconcini, mozzarella and basil

## TO SHARE/ENTRÉE/STARTERS

- Local Tarkine Fresh Oysters (Smithton)**  
**Natural - GF NF DF A** 4 - \$19.99 or 8 - \$39.99  
Served with lemon wedges
- Kilpatrick - GF DF** 4 - \$22.99 or 8 - \$42.99  
A diced bacon, smokey BBQ and Worcestershire sauce
- Mornay - GF** 4 - \$22.99 or 8 - \$42.99  
Home made béchamel sauce, King Island smoked cheddar, topped with mozzarella
- Chicken Momo Dumpling - NF** \$24.99  
Nepalese masala chicken dumpling served with chilli oil, house made tomato, chilli, coriander chutney
- Porcini Truffle Arancini - V** \$25.99  
House made mushroom arancini, mixed with truffle and mozzarella, basil aioli, Parmigiano Reggiano
- Tempura Battered Tiger Prawn - NF I** \$26.99  
With truffle aioli and sweet chilli sauce
- Fish Tacos - DF NF A** \$25.99  
Chef's special marinated white fish, guacamole, crunchy slaw, cherry tomato, house made taco sauce and coriander
- Bao Bun - DF** \$ 8 / Each  
Pork belly and pickled apples OR  
Karaage chicken, crunchy slaw and aioli
- Zucchini and Corn Fritters - VEG V DF** \$25.99  
Nepalese fusion inspired fritters, deep fried, served with tomato achar sauce
- Local Tasmanian Scallops - GF NF A** \$30.99  
Pan seared in garlic butter, served in shell with julienne carrot, zucchini, vermicelli noodles, topped with crispy pancetta

## TALL TIMBERS



# MAINS – TALL TIMBERS CLASSICS

Cape Grim Beef Short Ribs - GF NF \$49.99  
Served with mashed potato, broccolini and red wine jus

Cotoletta di Pollo - NF \$34.99  
Crumbed butterflied chicken breast topped with your choice of sauce, vegetables or chips and salad

Pollo alla Parmigiana - NF \$34.99  
Crumbed butterflied chicken breast topped with slow-simmered rich Napoli sauce, double sliced ham, lavish layer of melted mozzarella and your choice of vegetables or chips and salad

A True Aussie Feast Between Buns - NF \$36.99  
A juicy flame grilled Cape Grim beef patty, crispy bacon, milk bun, smokey chipotle mayo, butter lettuce, sliced beetroot and pineapple, tomato, red onion, melted cheese served with steak fries

12 hour Slow Cooked Pork Ribs - NF \$42.99  
Served with potato wedges, crunchy slaw and pickled onion

Old School Fish n Chips - NF A \$32.99  
Battered local shark with fries, malt vinegar, house made tartare and lemon

12 hour Slow Braised Cape Grim Beef Cheek - GF NF \$45.99  
Served with truffle potato mash, Dutch carrots and chargrilled broccolini

Tall Timbers Marry Me Chicken - NF \$36.99  
(Tuscan inspired chicken dish so delicious it's said to inspire a marriage proposal)  
Served with sweet potato mash, asparagus, semi-dried tomato, topped with crispy pancetta

# CHEF'S SPECIALTIES

Hand Crafted Squid Ink Ravioli - NF M \$39.99  
Filled with ricotta, prawns, scallops topped with blistered cherry tomato and clams

Goat Curry - GF NF DF \$34.99  
Nepalese style cooked goat curry served with saffron basmati rice and papadum

Moroccan Lamb Backstrap - GF NF \$43.99  
With sweet potato mash, cous cous salad and yoghurt sauce

Pan Seared Tasmanian Salmon - NF GF DF A \$42.99  
Served with buttered leek polenta, garlic spinach, mushroom, and garlic cream sauce

Spanish Chorizo and Seafood Paella - GF NF M \$49.99  
Bomba rice cooked in prawn bisque, local Tasmanian seafood, Spanish chorizo cooked with mixed vegetables

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A - AUSTRALIAN SEAFOOD I - IMPORTED SEAFOOD M - MIX OF IMPORTED & AUSTRALIAN SEAFOOD  
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

TALL TIMBERS



# CHEF’S SPECIALTIES continued

|                                                                                                                |         |
|----------------------------------------------------------------------------------------------------------------|---------|
| Linguine - NF M                                                                                                | \$44.99 |
| With prawns, scallops, mussels, pink ling served in creamy garlic white wine sauce topped with shaved parmesan |         |
| Burnt Butter Sage Ravioli - V                                                                                  | \$32.99 |
| With toasted pine nuts and shaved parmesan                                                                     |         |
| Spaghetti Bolognaise - NF                                                                                      | \$32.99 |
| House made beef bolognaise, Napolitana sauce, spaghetti pasta topped with shaved parmesan                      |         |

## SOMETHING ON THE SIDE....

|                                                         |         |
|---------------------------------------------------------|---------|
| Crushed Potatoes                                        | \$15.99 |
| Tasmanian truffle oil, rosemary salt, cultured butter   |         |
| Market Fresh Vegetables                                 | \$15.99 |
| Tall Timbers garden herbs, cultured butter              |         |
| Crispy Fries                                            | \$15.99 |
| Tall Timbers garden herbs, sea salt, smoked hollandaise |         |
| Seasonal Garden Salad                                   | \$15.99 |
| Fresh garden greens, Hill Farm mustard dressing         |         |
| Broccolini                                              | \$15.99 |
| Sauteed with garlic and cultured butter                 |         |

## CAPE GRIM GRILL

|                                                                                                                                             |         |
|---------------------------------------------------------------------------------------------------------------------------------------------|---------|
| All chargrilled meals served with rosemary salt crushed potatoes, Dutch carrots, chargrilled broccolini and your choice of house made sauce |         |
| Cape Grim Eye Fillet 300gm                                                                                                                  | \$65.99 |
| Tasmanian truffle oil, rosemary salt, cultured butter                                                                                       |         |
| Cape Grim Scotch Fillet 300gm                                                                                                               | \$55.99 |
| Tall Timbers garden herbs, cultured butter                                                                                                  |         |
| Cape Grim Rib Eye 450gm                                                                                                                     | \$69.99 |
| Tall Timbers garden herbs, sea salt, smoked hollandaise                                                                                     |         |

## SAUCES

|              |        |              |
|--------------|--------|--------------|
| Mushroom     | Pepper | Garlic Cream |
| Red Wine Jus | Gravy  | Diane        |

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# SPECIALTY PIZZA - All served on Tall Timbers Chef's special base

|                                                                                                                                                |           |           |
|------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|
| <b>4 Cheese and Garlic - V</b>                                                                                                                 | S \$15.99 | L \$19.99 |
| Confit garlic base, mozzarella, cheddar, bocconcini, brie, Tall Timbers garden herbs and sour cream                                            |           |           |
| <b>Margherita - V</b>                                                                                                                          | S \$15.99 | L \$19.99 |
| House made Napolitana sauce, gourmet vine ripened tomatoes, oregano, bocconcini, mozzarella and basil                                          |           |           |
| <b>The Tallies - I</b>                                                                                                                         | S \$23.99 | L \$29.99 |
| Buttered leek base, tiger prawns, pork belly, chilli flakes, Tall Timbers garden herbs, mozzarella and La Cantara Brie                         |           |           |
| <b>Kathmandu Pizza</b>                                                                                                                         | S \$21.99 | L \$26.99 |
| Nepalese style tomato base, shredded mozzarella, Nepalese spice marinated chicken, capsicum, red onion, mushroom and topped with chilli flakes |           |           |
| <b>Chicken Pesto Supreme</b>                                                                                                                   | S \$21.99 | L \$26.99 |
| Basil pesto base, mozzarella, chicken, capsicum and cherry tomato                                                                              |           |           |
| <b>Vegetarian Supreme - V</b>                                                                                                                  | S \$21.99 | L \$26.99 |
| Basil pesto base, mozzarella, marinated eggplant, capsicum, mushroom, bocconcini and spinach                                                   |           |           |
| <b>Great Southern Ocean - M</b>                                                                                                                | S \$24.99 | L \$29.99 |
| House made Napolitana sauce, scallops, tiger prawns, mussels, salmon and traditional feta cheese                                               |           |           |
| <b>Aussie</b>                                                                                                                                  | S \$21.99 | L \$27.99 |
| BBQ sauce base, streaky bacon, red onion, local barn-laid eggs and mozzarella                                                                  |           |           |
| <b>El Greco</b>                                                                                                                                | S \$21.99 | L \$27.99 |
| House made Napolitana sauce, braised lamb shoulder, garlic yoghurt sauce, red onion, crispy fries and mozzarella                               |           |           |
| <b>Meat Lovers</b>                                                                                                                             | S \$22.99 | L \$29.99 |
| House made Napolitana sauce, roast beef, ham, bacon, sausage, pepperoni and mozzarella                                                         |           |           |
| <b>Aloha</b>                                                                                                                                   | S \$21.99 | L \$27.99 |
| House made Napolitana sauce, chargrilled chicken, pineapple, shaved ham, mozzarella and tomato salsa                                           |           |           |
| <b>BBQ Chicken</b>                                                                                                                             | S \$21.99 | L \$27.99 |
| BBQ sauce base, chicken, bacon, red onion, spinach, La Cantara Brie and mozzarella                                                             |           |           |
| <b>Pepperoni</b>                                                                                                                               | S \$21.99 | L \$27.99 |
| House made Napolitana sauce, mild pepperoni, oregano and mozzarella                                                                            |           |           |
| <b>First Date - I</b>                                                                                                                          | S \$23.99 | L \$29.99 |
| Confit garlic base, black tiger prawns, Tall Timbers garden herbs, mozzarella, fried capers and chilli flakes                                  |           |           |

Pizza sizes: Small (S) - 9 inch Large (L) - 12 inch

Extras (per item): S \$1.99 L \$2.99

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

Prawns Extra: S \$3.99 L \$5.99 | Gluten free base: S \$5.99 L \$8.99