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

Pan Seared Scallops - GF NF I $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 insired chicken dish so delicious it's said to inspire a marraige 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

V - VEGETARIAN VEG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE NF - NUT FREE
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

V - VEGETARIAN VEG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE NF - NUT FREE
A - AUSTRALIAN SEAFOOD I - IMPORTED SEAFOOD M - MIX OF IMPORTED & AUSTRALIAN SEAFOOD
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

TALL TIMBERS