Tall Timbers
SMITHTON, TASMANIA

CARVERY SELECTIONS

$ 44.00 Per Person

Two Course

2 Meats (served with Vegetables)
2 Desserts
Tea & Coffee

$ 52.00 Per Person

Three Course

2 Entrees
2 Meats (served with vegetables)
2 Desserts
Tea & Coffee

$ 57.00 Per Person

Three Course

3 Entrees
3 Meats (served with vegetables)
3 Desserts
Tea & Coffee

House Baked Bread Rolls accompany all above meal selections

All carveries are for a minimum of 30 people, however, numbers under
this amount may have a menu designed to their requirements.

MENU PRICES ARE VALID UNTIL 30th June 2025. PRICES INCLUDE GST

Tall Timbers
SMITHTON, TASMANIA

CARVERY 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)

Tall Timbers
SMITHTON, TASMANIA

Choose From The Following For Your Carvery

Bourbon Glazed Ham

Cape Grim "Greenhams" Scotch Fillet

Roast "Wild Clover" Lamb

Roast "Scottsdale" Pork

Roast "Nichols" Chicken

All Carvery Meals Are Served With

Rosemary Chat Potatoes

Baked Cauliflower Gratin

Carrots with Rosemary

Spiced Pumpkin

Minted Peas

Rich Gravy & Condiments

Tall Timbers
SMITHTON, TASMANIA

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, Vino Cotto,
Hazel brae Hazelnut & Grapes

Classic Tiramisu 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