

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 confit garlic, whipped cultured butter	V	13.0
Housemade cob loaf with King Island smoked cheddar, bacon & herbs	NF	14.0
Tallies Southern Fried Chicken TFC, Tallies Fried chicken, tender Nichols chicken coated in herbs & spices, with chips, honey mustard slaw & creole sauce, with chips		29.0
'Cape Grim' Beef Burger Cape Grim beef, Scottsdale streaky bacon, smokey BBQ, milk bun, aioli, American cheddar cheese, chili tomato sauce, with chips		26.0
Cajun & Pepper Calamari Cajun & pepper calamari rings, served with chips & Kewpie mayonnaise		20.0
Cape Grim Rump 300g Cape Grim rump served with salad, chips & your choice of sauce		32.0
Traditional Steak Sandwich Cape Grim scotch fillet with tomato, onion, lettuce, fried egg, beetroot & BBQ sauce on white bread, with chips		28.0
Tallies Pork Burger Tallies pork burger with BBQ sauce, crunchy slaw, red onion, American cheese and served with chips		25.0
Garlic Prawns Traditional garlic prawns in a creamy garlic sauce served on a bed of rice.	iF	30.0

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, garden salad & 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
SIDES	

Fries	V	G F	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			
	7		
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	V	Mozzarella, cheddar, bocconcini, brie, confit garlic, 'Tallies' garden herbs, sour cream	12.0	20.0
Margherita	V	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
The Forager	V	Forest mushrooms, spinach, 'Tallies' garden herbs, mozzarella, buttered leek base, Tasmanian black truffle oil	20.0	26.0
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, 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	23.0	29.0
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, 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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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	F	17.0
Served with freeze-dried fruits & raspberry coulis		
Blue Hills Leatherwood Honey Lamington Tart		17.0
Made with white Sassafras ganache, and plum jam, and coated with		
Hazelbrae Hazelnuts Served with Sassafras cream		
Lumber Jack Cake		17.0
Served with Van Diemens Land Creamery whiskey ice 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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Public Holiday Surcharge \$3.00 per person