



**TALL TIMBERS**  
RESTAURANT



**“Tall Timbers Manjimup proudly supports Southern Forests and Blackwood Valley producers by sourcing seasonal local produce”**

gf	gluten free	gfo	gluten free option available
v	vegetarian	vo	vegetarian option available
vg	vegan	vgo	vegan option available

15% Surcharge applies on public holidays

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## WINE + BEER + BEVERAGE

### BEER

Tall Timber Brewing Co. ....	8
Other .....	8

### BUBBLES

Sparkling .....	9
Champagne .....	9

### WHITE

Crisp + Fresh .....	10
Textural + Sophisticated .....	11

### RED + PINK

Pink .....	13
Juicy + Crunchy .....	13
Bold + Full Bodied .....	14

### SPIRITS

Other .....	14
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### COCKTAILS

Classics .....	15
Mocktail + Other .....	15



## LUNCH TIME MENU

CHEF'S MENU SELECTION



**Soup of the day (gfo)** 16  
Bread, EVOO

**Pork belly (gf)** 20  
Citrus glaze, sesame, orange, star anise



**Smoked Pemberton trout pate (gfo)** 20  
Pink peppercorns, grilled toast

\*

**Crispy skin Cone Bay barramundi** 42  
Soba noodle salad, teriyaki, lime

**Squid ink linguine** 38  
Sauteed seafood (prawn, squid, mussels, barra), smoked chilli oil



**Mick's parmesan truffled gnocchi (v)** 37  
Asparagus, rainbow chard, golden beets, mascarpone, orange + saffron glaze

**Special of the day** MP

**Char grilled 'Frankland River' pork cutlet (gfo)** 42  
Spiced peach relish, rocket puree house-made potato hash



**300g 'Stirling Ranges Butterfield' rump steak (gf)** 39  
House-cut Manjimup chips, truffled butter, red wine jus  
Add 'Reef & Turf' — 4 grilled prawns +12

\*



**House-made Manjimup apple crumble** 16  
Ice cream

**Vanilla Panna Cotta (gfo)** 16  
Amaretto prunes, sable biscuit

**Chocolate pave** 16  
Rich honey chocolate, orange glaze, pistachio praline

2 course 'Menu of the day' E + M 56

2 course 'Menu of the day' M + D 54

3 course 'Menu of the day' E + M + D 70



# LUNCH TIME MENU

## SNACK + ENTREES

	Garlic + herb bread	10
	Soup of the day (gfo) Bread, EVOO	16
	'Frankland River' pork belly (gf) Citrus glaze, sesame, orange, star anise	20
	Smoked Pemberton trout pate (gfo) Pink peppercorns, grilled toast'	20
	'Amelia Park' lamb ribs House-made sticky BBQ sauce	22
	'Classic Caesar' salad (gfo, vo) Fresh poached egg, croutons, American bacon Add Grilled chicken thigh Add Smoked salmon Add Grilled haloumi	24 +9 +9 +9

## SHARED





	Mediterranean platter Grilled chorizo, balsamic glaze, mixed warm olives, garlic + herb bread	36
	Antipasti platter Selected cold cuts, house-pickled veg, mixed warm olives, warm ciabatta	36
	Cheese platter Selected three cheeses, crackers, warm ciabatta, poached apple, muscatels, quince	36

## SIDES

	Sweet potato fries	15
	Seasonal vegetables	14
	House cut Manjimop chips	14



# LUNCH TIME MENU

SEASIDE	SEA	<b>Crispy skin Cone Bay barramundi</b>	<b>42</b>		
		Soba noodle salad, teriyaki, lime			
		<b>Squid ink linguine</b>	<b>38</b>		
		Sauteed seafood (prawn, squid, mussels, barra), smoked chilli oil			
		<b>Salt &amp; pepper squid salad</b>	<b>29</b>		
		Toasted pepitas, sundried tomato, rocket, walnut dressing			
		<b>Fish &amp; chips</b>	<b>31</b>		
		Battered fish fillets, 'Bendotti' chips, garden salad, sumac mayo			
		GARDEN + FARM	GARDEN + FARM	 <b>Mick's parmesan gnocchi (v)</b>	<b>29</b>
				Asparagus, rainbow chard, golden beets, mascarpone, orange + saffron glaze	
				<b>Soba Noodle Salad (v, vg)</b>	<b>28</b>
				Organic soba noodles, shitake mushrooms, pickled carrot, sesame teriyaki glaze	
 <b>Apple, beets, greens &amp; feta salad (v, gf, vgo)</b>	<b>28</b>				
Manjimup apple, pickled golden beets, mixed leaves, witloof, feta, 'Omega' walnut, apple balsamic					
Add Grilled chicken thigh	+9				
Add Smoked salmon	+9				
Add American bacon	+9				
Add Grilled haloumi	+9				
Paddock	Paddock			<b>Wok tossed chicken</b>	<b>36</b>
				Free range, Hokkien noodles, seasonal veg, sweet soy, cashews, star anise	
		<b>Chicken Parmigiana</b>	<b>30</b>		
		Free range, Napolitana sauce, ham, mozzarella, 'Bendotti' chips, garden salad			
		 <b>Crispy confit duck (gf)</b>	<b>34</b>		
		Fresh greens, house-made pickled veg, walnuts, orange mustard dressing			
		<b>'Stirling Ranges Butterfield' steak sandwich</b>	<b>28</b>		
		Turkish bread, caramelised onion, BBQ, lettuce, aioli, cheese, 'Bendotti' chips			
		Add American bacon	+9		
		<b>'Stirling Ranges Butterfield' Angus beef burger</b>	<b>28</b>		
		American bacon, cheese, lettuce, aioli, house pickle, tom relish, 'Bendotti' chips			
		 <b>300g 'Stirling Ranges Butterfield' rump steak (gf)</b>	<b>39</b>		
House-cut Manjimup chips, truffled butter, red wine jus					
Add 'Reef & Turf' — 4 grilled prawns	+12				
<b>Special of the day</b>	<b>MP</b>				



# LUNCH TIME MENU

## SWEETS



House-made Manjimup apple crumble Ice cream	16
Vanilla Panna Cotta (gfo) Amaretto prunes, sable biscuit	16
Sticky date pudding Caramel sauce, coconut, fresh blueberries	16
Chocolate pave Rich honey chocolate, orange glaze, pistachio praline	16
Selection of 'Sweet Delight' cakes (lrg)	8.8
Selection of 'Sweet Delight' cakes (sml)	6.5
Affogato	7.5

## HOT BEVERAGES



'Southern Roasting Co.' Manjimup coffee	cup
Short black/short macchiato	4
Long black	4.5
Long macchiato/cappuccino/flat white/latte	5
Mocha	5
Mug	+1
Add T/A	+1
Alter Decaf	+1
Alter Milk—Almond/Soy/Oat/Lactose free/Coconut	+1
Add Syrup—Caramel/Hazelnut/Vanilla	+1
Loose leaf tea	For 1 5 For 2 10
Chai Masala/Chamomile/Earl Grey/English Breakfast	
Green Tea/Lemongrass & Ginger/Peppermint	
Speciality drinks	cup
Chai Latte	6.5
Hot Chocolate/Turmeric Latte/Matcha/Beetroot Hot Chocolate	6

## COLD DRINKS

Selection of soft drinks	M	P
Coke/Sprite/Coke Zero/Lift/dry ginger Ale	5	7
LLB	6	7.5
Selection of juices	5	7
Sparkling water	4.5	7.5
Iced drinks		
Iced Latte/Iced Long Black/Ice Tea	7	
Ice cream & cream		
Ice Coffee/Ice Chocolate/Ice Chai/Ice Mocha	9	

