

“A feature of ‘Landscape’, the Asado Grill, is fired up daily with a selection of sherry, bourbon or port cask from the Tasmanian Cask Company. These seasoned timbers that we char and smoke over give a unique flavour to the dishes.

“Our menu of reimagined classics showcases the best of the season and our sole purpose is to present a most memorable dining experience. The kitchen is ingredient-focused, sourcing from our well-established group of Tasmanian farmers; the menu features the very best of their produce”.

Chef - Nathaniel Embrey

FRESHLY SHUCKED OYSTERS | NORFOLK BAY, TASMANIA

Champagne dressing, chives & lemon	½ dozen 24
Cucumber & gin sorbet with tarragon	½ dozen 26
Tempura, yuzu, sesame, bonito, caviar	½ dozen 26

SALADS AND STARTERS

- Char-grilled octopus, hummus, smoked almonds, preserved lemon | 24
- Beef tartare, cured yolk, radish, wasabi, tapioca crisp | 24
- Rice-crusted Southern calamari, chilli, miso caramel, bonito aioli | 24
- Char-grilled quail breast, parsnip, mushroom, lardo | 26
- Mooloolaba king prawns, wagyu bresaola , brown butter, kohlrabi | 26
- Buffalo mozzarella, pistachio, raisin, zucchini, olive oil | 24
- Kingfish sashimi, ponzu, tofu cream, finger lime, tapioca | 26

FROM THE COALS | ASADO GRILL

Our steaks are served with grilled baby gem lettuce and choice of sauce

- Angus Scotch Fillet - Little Joe (Longford TAS), grass fed, marble score 4 + 300g | 46
- Eye Fillet - Cape Grim (Smithton TAS), grass fed 200g | 42 250g | 54
- Sirloin on the bone - Cape Grim (Smithton TAS), 40 day dry aged 400g | 52
- Rib Eye - Cape Grim (Smithton TAS), grass fed 400g | 52
- T-Bone - Cape Grim (Smithton TAS), grass fed 650g | 55
- Wagyu Scotch Fillet - Rangers Valley (NSW), grass fed, marble score +5 300g | 59

“Surf and turf” - Southern rock lobster 50g | 22

YOUR CHOICE OF SAUCE

Café de Paris | Cabernet jus | Béarnaise | Pepperberry & Cognac | Onion confit

MAINS

- Carnaroli risotto, lobster, calamari, fennel, shellfish oil, roe | 42
- Potato gnocchi, oyster mushroom, hazelnut, parmesan cream | 34
- Wood-fired market fish, spring greens, clams, ginger chicken broth | 44
- Huon Valley Berkshire pork cutlet, roasted parsnip, apple, honey, mustard | 38
- Wood fired wild clover lamb rump, sweet potato, caramelised yoghurt, kale | 44

SIDES

- Paris mash | 8
- Duck fat kipfler potato, garlic, rosemary | 9
- Roast cauliflower, cumin, gruyere, dates | 9
- Roasted carrots, buckwheat | 8
- Cygnnet mushrooms, parsley, lemon | 12
- Broccolini, anchovy foam, parmesan | 11
- House salad – cos, radicchio, spinach, fennel | 7

CHEESE

Choose from a selection of farm house and artisan cheeses
fruit bread | local honey | fruit paste

One - 16 | Two - 22 | Three - 28

DESSERTS

- Leatherwood honey parfait | 15
- Chocolate fondant | 16
- Crème caramel | 14
- White chocolate cheesecake | 14

We are proud to work with the Tasmanian Cask Company who supply sherry, bourbon and port cask timber to fire our Asado Grill daily.



Glover Bull study for a painting, circa 1816