

“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

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| 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

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| Char-grilled octopus, hummus, smoked almonds, preserved lemon 24 |
| Beef tartare, cured yolk, radish, wasabi, tapioca crisp 24 |
| Rice-cruste 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

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| 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

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| 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

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| 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

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| 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.

