

“A feature of ‘Landscape’, the Asado Grill, is fired up daily with a selection of sherry, bourbon or port casks 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”.

Chefs, Alex Katsman and Nathaniel Embrey

FRESHLY SHUCKED OYSTERS | NORFOLK BAY, TASMANIA

Sparkling shiraz dressing, chives & lemon	half dozen 26
Pickled cucumber, sesame, salmon roe	half dozen 28
Grilled, smoked tomato, pancetta, garlic	half dozen 28

SALADS AND STARTERS

Rice-crusted calamari, bonito aioli, miso caramel, smoked chilli 24
Char-grilled Stanley octopus, romesco, nduja, hazelnut 24
Cape Grim beef tartare, cured yolk, horseradish, bitter leaves, sourdough 24
Mooloolaba king prawns, shellfish butter, tapioca, daikon 28
Mozzarella, beetroot, olives, pistachio, pickled leaves 24
Kingfish sashimi, smoked avocado, green apple, white soy, wasabi 26

FROM THE COALS | ASADO GRILL

Cape Grim is located in the far North West corner of Tasmania, a pristine area with abundant rainfall and the cleanest air in the world. Cape Grim farmers are committed to sustainable and ethical practices, creating nurtured 100% grass fed, free range, hormone and GMO free beef.

Angus Scotch Fillet - Cape Grim - Grass fed - 300g 48
Eye Fillet - Great Southern Pinnacle, North-West TAS - Grass fed 200g - 45 250g - 56
Rib Eye - Cape Grim - Grass fed - 400g 60
T-Bone - Cape Grim - Grass fed - 650g 60
Sirloin on the bone - Cape Grim - dry aged - Grass fed - 400g 55
Wagyu/cross - Scotch fillet - Rangers Valley NSW - Grain fed - marble score +5 300g 68
Pure Breed Wagyu - Eye fillet - Robbins Island TAS - marble score +7 200g 88

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

Mustard | House BBQ | Béarnaise | Café de Paris | Cabernet jus | Pepperberry & Cognac

“Surf and turf” - Southern rock lobster 50g | 27

MAINS

Market fish, baby turnip, broad beans, calamari, finger lime butter 44
Potato gnocchi, oyster mushroom, hazelnut, parmesan cream 34
Huon Valley Berkshire pork, black pudding, celeriac, mustard 42
Wood-fired lamb rump, buttermilk, kohlrabi, peas, onion 44
Spicy saffron & tomato stew, char-grilled seafood, Spring Bay mussels 44

SIDES

Duck fat chips 9
Paris mash 9
Broccoli, chilli, pancetta, pecorino 11
Cauliflower, dates, gruyere, dukkah, macadamia 9
Cygnets mushrooms, fermented butter, parsley, pine nut crumbs 12
Steamed greens, wakame butter, sesame 11
House salad – cos, radicchio, spinach, fennel 7

CHEESE

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

One - 16 | Two - 22 | Three - 28

DESSERTS

Wellington honey 15
Dark chocolate 16
Crème caramel 14
Pavlova 15

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

