

June 2020

“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 which 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 offer a memorable dining experience.

Our 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 & mustard dressing, chives & lemon	half dozen 26
Pickled wakame, cucumber, ponzu	half dozen 26
Grilled oysters, tomato, pancetta, garlic	half dozen 28

SALADS AND STARTERS

Char-grilled Stanley octopus, broad bean hummus, chorizo oil	24
Mozzarella, beetroot, olives, olive oil, pistachio, sorrel	24
Cape Grim beef tartare, cured yolk, horseradish, bitter leaves, sourdough	24
Rice-crust southern calamari, miso, yuzu aioli, smoked chilli	24
Mooloolaba king prawns, shellfish butter, tapioca, daikon	28

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, TAS, grass fed	300g 48
Eye Fillet - Great Southern Pinnacle, NW TAS, grass fed	200g 45 or 250g 56
Rib Eye - Cape Grim, TAS, grass fed	400g 60
Wagyu Cross Scotch Fillet - Rangers Valley NSW, grain fed	300g 68

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, wombok, grilled calamari, chicken ginger broth	44
Potato gnocchi, pecorino cream, oyster mushroom, hazelnut, pickled onion	34
Wood-fired lamb rump, carrot, caramelised yoghurt, almonds	44
Spicy saffron & tomato stew, char-grilled seafood, Spring Bay mussels	44

SIDES

Duck fat chips	9
Paris mash	9
Cauliflower, dukkah, gruyere, dates	9
Steamed greens, wakame butter, sesame	11
House salad – Longley Farm leaves, radish, mustard dressing	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

Crème caramel	14
Dark chocolate, mandarin, mascarpone, Cointreau granita	16
Apple tarte tatin, walnut, smoked honey ice-cream	15

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

