

October 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 cucumber, ponzu, sesame	half dozen 26
Grilled oysters, tomato, pancetta, garlic	half dozen 28

SALADS AND STARTERS

Char-grilled Stanley octopus, potato, nduja, wild fennel	26
Mozzarella, asparagus, green olive, pistachio, radicchio, sourdough	24
Cape Grim beef tartare, smoked yolk, horseradish, bitter leaves, rye bread	24
Rice-crust southern calamari, miso, yuzu aioli, smoked chilli	24
Mooloolaba king prawns, bonito 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
T-Bone - Cape Grim, TAS, grass fed	550g 57
Wagyu Cross Scotch - Rangers Valley NSW, grain fed, +5 marble score	300g 68
Wagyu Eye Fillet - Robbins Island TAS, grass fed, +9 marble score	180g 90

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

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

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

MAINS

Market fish, bok choy, grilled calamari, chicken ginger broth	44
Potato gnocchi, pecorino cream, oyster mushroom, hazelnut, pickled onion	34
Wild Clover lamb loin & croquette, Jerusalem artichoke, kale, parsley	44
Spicy saffron & tomato stew, char-grilled seafood, Spring Bay mussels	44

SIDES

Duck fat chips	9
Paris mash	9
Wood-fired broccoli, pancetta, chilli, pecorino	11
Roasted carrots, chard, wild rice, miso	9
House salad – cos, baby spinach, radicchio	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 tart, salted caramel, peanut butter ice-cream	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.

