

“A feature of Landscape – the Asado Grill – is fired up daily with a selection of sherry, bourbon or port casks from the Callington Mill Distillery. These seasoned numbers which we char and smoke over, give a unique flavour to the dishes.

Our menu of re-imagined 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”.

Chef Nathaniel Embrey

FRESHLY SHUCKED OYSTERS | NORFOLK BAY, TASMANIA

Sparkling & mustard dressing, chives & lemon	half dozen 28
Smoked dashi dressing, daikon, chilli	half dozen 28
Grilled oysters, tomato, pancetta, garlic	half dozen 29

SALADS AND STARTERS

Char-grilled Stanley octopus, potato, smoked wagyu dressing, lemon	26
Mozzarella, Longley Farm zucchini, green olive, pistachio, sourdough	24
Cape Grim beef tartare, egg yolk, wasabi, radish, tapioca crisp	25
Rice-cruste southern calamari, miso, yuzu aioli, smoked chilli	25
Kingfish sashimi, tofu cream, green apple ponzu, turnip	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.

Scotch Fillet – Cape Grim, TAS, grass fed	300g 50
Eye Fillet - Cape Grim, TAS, grass fed	200g 47 or 250g 58
Sirloin on the bone - Cape Grim, TAS, grass fed, dry aged	400g 56
T-Bone - Cape Grim, TAS, grass fed	550g 59
Black Angus Scotch Fillet - Pure Black, VIC, barley fed, +5 marble score	300g 70
Wagyu Rump Cap - Robbins Island, TAS, grass fed, +9 marble score	200g 70
Wagyu Eye Fillet - Robbins Island, TAS, grass fed, +9 marble score	180g 95
<i>Our steaks are served with grilled baby gem lettuce and your choice of... Mustard Béarnaise Café de Paris Cabernet jus Pepperberry & Cognac</i>	
“Surf and turf” – Southern rock lobster	50g 32

MAINS

Blue Eye Trevalla, wood fired greens, leek, spanner crab, smoked dashi butter	46
Hand cut potato gnocchi, cygnet mushrooms, taleggio, walnut	38
Wild Clover lamb loin & confit belly, sunchoke, kale, onion jus	44
Huon Berkshire pork cutlet, sweet corn, nduja, charred cabbage	44

SIDES

Duck fat pink eye potatoes, rosemary, garlic	10
Paris mash	9
Wood-fired broccoli, pangrattato, pine nut, parmesan	12
Wood roasted carrots, beetroot, kale, miso, wild rice	10
Snow peas, almonds, goats curd, smoked butter	12
House salad – cos, baby spinach, radicchio, pickled fennel	7

CHEESE

Choose from a selection of farm house and artisan cheeses apple | fruit bread | local honey | fruit paste
One – 18 | Two – 24 | Three – 32

DESSERT

Crème caramel	15
Yoghurt panna cotta, Longley Farm organic blueberries, shortbread	16
Smoked Wellington honey ice cream, miso apple butter, ginger crisp	16
Valhrona dark chocolate tart, black sesame ice cream, passionfruit	17

We are proud to work with the Callington Mill Distillery who supply us with sherry, bourbon and port cask timber, to fire our Asado Grill daily.