

"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 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   29
Smoked dashi dressing, daikon, chilli	half dozen   29
Grilled oysters, tomato, pancetta, garlic	half dozen   30

## SALADS AND STARTERS

Char-grilled Stanley octopus, potato, smoked wagyu dressing, lemon	28
Mozzarella, Longley Farm zucchini, green olive, pistachio, sourdough	24
Cape Grim beef tartare, egg yolk jam, wasabi, radish, brioche	25
Rice-crust southern calamari, miso, yuzu aioli, smoked chilli	26
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   48 or 250g   60
Black Angus Scotch - Black Onyx, NSW, grain fed, +5 marble score	300g   65
T-Bone - Cape Grim, TAS, grass fed	550g   59
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

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	45g   32

## MAINS

Blue Eye Trevalla, wood fired greens, cauliflower, spanner crab, dashi butter	46
White polenta, wood fired cygnet mushrooms, spinach, hazelnut, pecorino	38
Wild Clover lamb loin & confit belly, sunchoke, kale, onion jus	44
Huon Berkshire pork cutlet, charred cabbage, nduja butter, fingerlime	44

## SIDES

Hand cut duck fat chips	11
Paris mash	10
Steamed beans, bok choy, cabbage, wakame butter, sesame	11
Wood roasted carrots, beetroot, kale, miso, wild rice	10
House salad – cos, baby spinach, radicchio, pickled fennel	8

## 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
Roasted quince, yoghurt sorbet, shortbread	16
Smoked Wellington honey ice cream, pear, miso butter, ginger crisp	16
Valrhona dark chocolate tart, black sesame ice cream, passionfruit	17

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.

