

# July 2022

*“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”.*

*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	29
Mozzarella, heirloom carrots, green olive, pistachio, sourdough	24
Cape Grim beef tartare, egg yolk jam, wasabi, radish, oat crisp	25
Rice-cruste southern calamari, miso, yuzu aioli, smoked chilli	26
Kingfish sashimi, tofu cream, green apple ponzu, turnip	27

## 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.*

Eye Fillet - King Island, TAS, grass fed	200g   48 <b>or</b> 250g   60
Scotch Fillet - King Island, TAS, grass fed	300g   52
Dry aged Sirloin on the bone, 30 days - Cape Grim, TAS, grass fed	400g   56
Black Angus Scotch - 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

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

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

## MAINS

Blue Eye trevalla, wood fired greens, cauliflower, spanner crab, dashi butter	47
Hand cut potato gnocchi, cygnet mushroom, taleggio, hazelnut, black truffle	38
Wild Clover lamb loin & confit belly, swede, 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 greens, cabbage, broccolini, bok choy, wakame, sesame	11
Carrots, beetroot, silverbeet, miso, wild rice	10
Cauliflower, cheese foam, gruyere, sourdough, curry leaves	12
Brussel sprouts, pancetta, chilli, dates, parmesan	12
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

## DESSERTS

Crème caramel	15
Yoghurt panna cotta, persimmon sorbet, shortbread crumble	16
Smoked Wellington honey ice cream, pear, miso butter, ginger crisp	16
Valrhona dark chocolate cremeux, liquorice 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.*

