

April 2023

“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

Sparkling & mustard dressing, chives & lemon	half dozen 32
Smoked dashi dressing, daikon, chilli	half dozen 32
Grilled oysters, tomato, pancetta, garlic	half dozen 34

SALADS AND STARTERS

Char-grilled Stanley octopus, sweet potato, harissa, parsley	29
Buffalo mozzarella, spiced fennel jam, witlof, pistachio, sourdough	24
Cape Grim beef tartare, egg yolk jam, horseradish, radish, oat cracker	26
Rice-cruste southern calamari, macadamia miso, lemon aioli, chili, sesame	26
Kingfish sashimi, tofu cream, ponzu, cucumber, turnip, wasabi	27
Wood fired tiger prawns, potato, smoked wagyu dressing, lemon	36

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 - Cape Grim, TAS, grass fed	200g 48 or 250g 60
Scotch Fillet - Cape Grim, TAS, grass fed	300g 52
Dry aged Sirloin on the bone, 30 days - Cape Grim, TAS, grass fed	400g 56
Black Angus Scotch - Black Onyx, NSW, grain 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 100

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 | 40

MAINS

Blue Eye Trevalla, cauliflower, spanner crab, wood fired greens, dashi butter	50
Hand cut potato gnocchi, wood fired zucchini, walnut, radicchio, taleggio	38
Wild Clover lamb loin & confit belly, swede, kale, onion jus	44
Koji aged Berkshire pork cutlet, roasted peach, mustard, horseradish	46

SIDES

Triple cooked duck fat chips	11
Paris mash	10
Broccolini, pangrattato crumb, pine nut, parmesan	13
Roasted carrots, kale, beetroot, dukkah, smoked labneh	12
Steamed mixed greens, lemon, Ashbolt farm olive oil	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
Yuzu cheesecake, strawberries, white chocolate, shortbread crumb	16
Huon Valley apple pie, smoked honey ice cream, walnut, spiced oats	16
Valrhona dark chocolate cremeux, red wine, cherry, black sesame ice cream	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.



Please be advised that a 10% surcharge applies on all public holidays