

September 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
Rockerfeller, spinach, parsley, sourdough	half dozen 34

SALADS AND STARTERS

Char-grilled Stanley octopus, sweet potato, harissa, parsley	29
Buffalo mozzarella, pickled eggplant, pistachio, mint, radicchio, sourdough	24
Cape Grim beef tartare, egg yolk jam, horseradish, shellfish cracker	26
Rice-cruste southern calamari, chickpea miso, lemon aioli, chili, sesame	26
Kingfish sashimi, tofu cream, mandarin ponzu, turnip, wasabi	27
Wood fired king 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 - King Island, TAS, grass fed	200g 52 or 250g 63
Scotch Fillet - Cape Grim, TAS, grass fed	300g 54
Dry aged Sirloin on the bone, 30 days - Cape Grim, TAS, grass fed	300g 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 105

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

Market fish, celeriac, grilled asparagus, spanner crab, wakame	50
Smoked potato gnocchi, wood fired mushrooms, black truffle butter, parmesan	38
Smoked Wild Clover lamb loin & belly, artichoke, kale, onion jus	46
Koji aged Berkshire pork cutlet, grilled cabbage, nduja butter, finger lime	47

SIDES

Triple cooked duck fat potatoes, rosemary, garlic	11
Paris mash	10
Brussel sprouts, pancetta, chili, green raisins, pecorino	16
House salad – cos, baby spinach, radicchio, pickled fennel	9
Cauliflower, macadamia, dukkha, dates, gruyere	13
Broccolini, goats curd, almonds, smoked butter	15
Steamed greens, lemon, extra virgin olive oil	12

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	16
Yuzu cheesecake, blood orange sorbet, oat crumble	17
Huon Valley apple tart, walnut frangipani, smoked honey ice cream, anglaise	17
Valrhona dark chocolate cremeux, passionfruit, liquorice ice cream	18

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.

