

April 2024

“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, tapioca, ginger	half dozen 32
Grilled oysters, tomato, pancetta, garlic	half dozen 34

SALADS AND STARTERS

Char-grilled Stanley octopus, sweet potato, harissa, parsley	30
Buffalo mozzarella, zucchini, pistachio, radicchio, grilled sourdough	24
Cape Grim beef tartare, cured egg, horseradish, potato crisp, tarragon	26
Rice-crust southern calamari, chickpea miso, lemon aioli, chilli, mint	28
Kingfish sashimi, kohlrabi, green apple, white ponzu, wasabi	28

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 52 or 250g 63
Scotch Fillet - Pinnacle, NW, TAS, grass fed	300g 54
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
Black Angus Sirloin - Black Onyx, NSW, grain fed, +5 marble score	Chef's Cut
Wagyu Eye Fillet - Robbins Island, TAS, grass fed, +9 marble score	180g 110

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, wood fired greens, daikon, mussel butter	50
Smoked potato gnocchi, taleggio cream, fennel jam, walnut crumb, pear	38
Smoked Wild Clover lamb loin, braised belly, jerusalem artichoke, onion jus	50
Koji aged pork cutlet, pear, celeriac, horseradish, jus	47

SIDES

Duck fat potatoes, rosemary, garlic	14
Paris mash	11
House salad – iceberg, tatsoi, radish, raspberry vinegar dressing	9
Green beans, goats curd, almond, smoked butter	15
Dutch carrots, leatherwood honey, nduja, radicchio	15
Steamed greens, mint, olive oil, lemon	12

CHEESE

Selection of farm house and artisan cheeses, curated tableside

Two - 28 | Three - 38 | Four - 48

DESSERTS

Crème caramel	16
Yuzu cheesecake, rhubarb, oat crumble, raspberry sorbet	17
Huon Valley apple tart, walnut frangipane, brandy ice cream, anglaise	17
Valrhona dark chocolate tart, caramel ice cream, passionfruit	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.



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