

November 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, daikon, chilli	half dozen 32
Grilled oysters, tomato, pancetta, garlic	half dozen 34

SALADS AND STARTERS

Char-grilled Stanley octopus, potato, smoked wagyu dressing	32
Buffalo mozzarella, fennel jam, smoked almonds, green raisins, sour dough	24
Cape Grim beef tartare, egg yolk jam, oat cracker, horseradish	26
Rice-cruste southern calamari, miso, lemon aioli, sesame, nori	28
Kingfish sashimi, kohlrabi, white soy, tofu cream, 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 - Pinnacle, TAS, grass fed	200g 54 or 250g 65
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 - Black Onyx, NSW, grain fed, +5 marble score	Chef's Cut
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 110

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

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

“**Surf and turf**” - Southern rock lobster 45g | 40

MAINS

Blue eye trevalla, asparagus, celeriac, dashi butter	50
Smoked potato gnocchi, wood fired mushroom, black truffle butter	38
Smoked Wild Clover lamb loin, braised belly, heirloom carrot, kale	50
Aged Pork cutlet, grilled cabbage, nduja butter, native lime	50

SIDES

Duck fat pink-eye potatoes, rosemary, garlic	14
Paris mash	11
House salad – iceberg, radicchio, fennel, raspberry vinegar dressing	9
Steamed spring greens, olive oil, lemon	12
Grilled pumpkin, Tongola goat's curd, honey, silverbeet, pepperberry	15
Broccolini, pangrattato, pine nut, parmesan	15

CHEESE

Selection of farm house and artisan cheeses, curated tableside

Two - 28 | Three - 38 | Four - 48

DESSERTS

Crème caramel	16
Lemongrass panna cotta, roasted rhubarb, yoghurt sponge	16
Huon Valley apple tart, hazelnut frangipane, Frangelico ice cream, anglaise	17
Valrhona dark chocolate cremeux, mandarin sorbet, black sesame	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