

# September 2025

“A feature of Landscape - the Asado Grill - is fired up daily with a selection of sherry, bourbon or port casks. 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”.

## FRESHLY SHUCKED OYSTERS

Sparkling & mustard dressing, chives & lemon	half dozen   35
Smoked dashi, daikon, chilli	half dozen   35
Grilled oysters, tomato, pancetta, garlic	half dozen   37

## SALADS AND STARTERS

Char-grilled Stanley octopus, smoked potato, herb butter, curry leaves	34
Buffalo mozzarella, fennel jam, smoked almonds, green raisins, sourdough	29
Smoked beef tartare, egg yolk jam, potato crisps, tarragon, horseradish	29
Rice-cruste southern calamari, miso, lemon aioli, smoked chilli	31
Kingfish sashimi, hakurei turnips, smoked soy, avocado, sesame	35

## 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   58 or 250g	70
Wagyu Eye Fillet   Robbins Island, TAS, grass fed, +9 marble score	180g	120
Scotch Fillet   Cape Grim, TAS, grass fed	300g	60
Scotch Fillet   Black Onyx, NSW, grain fed, +5 marble score	Chef's cut	
Wagyu Rump Cap   Robbins Island, TAS, grass fed, +9 marble score	200g	80
Dry aged Sirloin on the bone, 30 days   Cape Grim, TAS, grass fed	400g	60

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

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

*Luxury small add-on for your steak*

“**Surf and turf**” - Southern rock lobster 50g | 75

## MAINS

Blue eye trevalla, smoked mussel butter, broccolini	58
Potato gnocchi, goat curd, wood fired mushroom, black truffle, walnut	44
Smoked Wild Clover lamb loin and belly, peas, celeriac, kale, onion jus	54
Aged Pork cutlet, charred cabbage, nduja butter, native lime	54

## SIDES

Duck fat potatoes, rosemary, garlic	16
Thick-cut duck fat chips, smoked salt, fried shallot, charcoal aioli	16
Paris mash	13
House salad – local leaves, radish, apple cider dressing	11
Steamed greens, lemon, olive oil	12
Pumpkin tempura, pepperberry, parmesan cheese	16
Carrots, silver beet, miso, wild rice	17

## CHEESE

Selection of farm house and artisan cheeses, curated tableside

One - 14 | Two - 24 | Three - 32 | Four - 40

## DESSERTS

Crème caramel	16
Yuzu cheesecake, blood orange, oat crumble, sorbet	17
Huon Valley apple tart, hazelnut frangipane, smoked honey ice-cream	17
Valrhona caramel cremeux, dark chocolate sorbet, peanut praline	19