

# May 2026

*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   36
Smoked dashi, daikon, chilli	half dozen   36
Grilled oysters, tomato, pancetta, garlic	half dozen   38

## SALADS AND STARTERS

Burrata, beetroot, apple gel, rocket oil, hazelnuts, beetroot crisp	32
Kingfish sashimi, hakurei turnips, smoked soy, tofu cream, sesame	35
Smoked beef tartare, egg yolk jam, potato crisps, tarragon, horseradish	32
Rice-cruste southern calamari, miso, lemon aioli, smoked chilli	32
Char-grilled Stanley octopus, potato foam, herb butter, curry leaves	35

## FROM THE COALS | ASADO GRILL

*We proudly source our beef from Tasmania's finest producers—Cape Grim, Robbins Island and King Island. Cape Grim Beef is grass-fed and naturally tender, reflecting the purity of the northwest pastures. Robbins Island Wagyu offers exquisite marbling and buttery richness, raised on windswept island shores. King Island Beef from one of the world's cleanest environments, where cattle graze freely on nutrient-rich pastures, producing beef renowned for its flavour and consistency.*

Eye Fillet   King Island, TAS, grass fed	200g   59 <b>or</b> 250g	72
Wagyu Eye Fillet   Robbins Island, TAS, grass fed, +7-8 marble	180g	140
Scotch Fillet   Cape Grim, TAS, grass fed	300g	70
Wagyu Rump Cap   Robbins Island, TAS, grass fed, +9 marble score	200g	110
Dry Aged Sirloin on the bone   Cape Grim, TAS, grain fed, 4+ marble score	400g	90
Chef's Cut   Hand selected by our kitchen based upon season and quality		MP

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

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

*Luxury small add-on for your steak*

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

## MAINS

Potato gnocchi, tomato macadamia romesco, leek cream, parmesan	44
Blue eye trevalla, salsa verde, white anchovies, tomato, zucchini, velouté	58
Aged Scottsdale pork cutlet, plum, miso eggplant, pepperberry, citrus jus	54
Wood fired Wild Clover lamb rump, celeriac jus, baby turnip, winter greens	57

## TASMANIAN POTATOES

*Grown in the rich volcanic soils and cool climate, Tasmanian potatoes thrive in pristine conditions with pure rainfall and clean air. Our local growers are dedicated to producing premium-quality potatoes renowned for their flavour.*

Paris mash	14
Duck fat potatoes, smoked salt, garlic, crisp shallots	16
Jacket potato, smoked crème fraiche, accompaniments served at the table	16
Duck fat fried potato galette   layered potato, garlic, rosemary salt	17

## SIDES FOR THE TABLE

House salad – local leaves, radish, apple cider dressing	11
Steamed greens, lemon, olive oil	12
Pumpkin tempura, pepperberry, parmesan cheese	16

## DESSERTS

Poached pear 'bellini', pear sorbet, moscato	20
Crème caramel	16
Elderflower cream, strawberry, rhubarb, crisp meringue, sorbet	17
Huon Valley apple tart, walnut frangipane, Leatherwood honey ice-cream	18
Dark chocolate crèmeux, shortcrust pastry, raspberries, chocolate sauce	19

## CHEESE

Selection of farm house and artisan cheeses, curated tableside

*Coal River Valley Triple Cream Brie | Bruny Island 1792 Washed Rind*

*Pyengana Vintage Cloth Bound Cheddar | Vivaldi Gorgonzola*

**Two - 24 | Three - 34 | Four - 44**