

August 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.

We only serve seafood sourced from within Australia (A).

FRESHLY SHUCKED OYSTERS (A)

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	34
Kingfish sashimi, hakurei turnips, smoked soy, tofu cream, sesame (A)	35
Smoked beef tartare, egg yolk jam, potato crisps, tarragon, horseradish	32
Rice-crusted southern calamari, miso, lemon aioli, smoked chilli (A)	32
Char-grilled Stanley octopus, potato foam, herb butter, curry leaves (A)	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 or 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		
<i>Luxury small add-on for your steak</i>		
“Surf and turf” - Southern rock lobster (A)	50g	75

MAINS

Potato Gnocchi, Tunnel Hill mushrooms, pecorino foam, pangrattato, snow pea sprout	48
Market Fish, wood fired broccolini, cauliflower puree, tomato butter, cray fish emulsion (A)	58
Koji marinated Scottsdale pork loin, apple sauce, caramelised shallot, picked apple	54
Wood fired Wild Clover lamb rump, celeriac jus, baby turnip, winter greens	57

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

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

DESSERTS

Poached pear ‘bellini’, pear sorbet, moscato	20
Crème caramel	16
Yuzu cream, green tea sponge, strawberry sorbet	17
Huon Valley apple tart, walnut frangipane, Leatherwood honey ice-cream	18
Dark chocolate crèmeux, shortcrust pastry, passionfruit, 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

Please be advised that a 15% surcharge applies on all public holidays