

October 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 & 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	500g	100	
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 (A)	50g	80
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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

A 10% surcharge applies on Sundays

A 15% surcharge applies on all public holidays