

“A feature of ‘Landscape’, the Asado Grill, is fired up daily with a selection of sherry, bourbon or port cask from the Tasmanian Cooper Company.

These local or seasoned timbers that 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 present a most memorable dining experience. The kitchen is ingredient-focused, sourcing from our well-established group of Tasmanian farmers; the menu features the very best of their produce”.

Oli Mellers, Executive Chef

FRESHLY SHUCKED OYSTERS | NORFOLK BAY, TASMANIA

Champagne dressing, chives & lemon	½ dozen 24
Cucumber & gin sorbet with tarragon	½ dozen 26
Smoked tomato, sticky soy & pancetta	½ dozen 26

SALADS AND STARTERS

Char-grilled octopus, sweet potato, harissa, preserved lemon 24
Beef tartare, cured yolk, wasabi, puffed tapioca 24
Grilled wallaby, rhubarb, smoked beetroot, walnut 24
Kingfish sashimi, ponzu, tofu cream, finger lime 26
Rice-crusted Southern calamari, green peppercorn, miso caramel, bonito aioli 24
Mooloolaba king prawns, brown butter emulsion, smoked wagyu dressing 26
Buffalo mozzarella, pumpkin, oak wood olive oil, sourdough 24

FROM THE COALS | ASADO GRILL

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

Angus Scotch Fillet - Cape Grim (Smithton TAS) grass fed 300g 46
Eye Fillet - Cape Grim (Smithton TAS) grass fed 200g 42 250g 54
Rib Eye - Cape Grim (Smithton TAS) grass fed 400g 52 500g 65
Sirloin - Cape Grim (Smithton TAS) 30 day dry aged, marble score + 4, 300g 65
T-Bone - Cape Grim (Smithton TAS) grass fed 650g 55
Wagyu Eye Fillet - Robbins Island (TAS) marble score +7, 200g 84

“Surf and turf” - Southern rock lobster 50g | 16

YOUR CHOICE OF SAUCE

Café de Paris | Cabernet jus | Béarnaise | Pepperberry & Cognac | Blue cheese

MAINS

Free range Berkshire pork cutlet, wood fired, celeriac, green apple, walnut 38
Orecchiette, scallops, crab, abalone, tarragon, garlic, white wine, chilli 38
Open ravioli of Cygnet mushroom, asparagus, duck egg 34
Grilled blue eye, spring vegetables, soba noodle, dashi, wakame 44
Flinders Island lamb rump, smoked potato, Cygnet mushrooms 44
Saffron & chilli bouillabaisse, clams, char-grilled seafood 38

SIDES

Duck fat chips 9
Paris mash 8
Asparagus, goats curd, sunflower 12
Roast cauliflower, cumin, gruyere, raisins 9
Baby carrots, tarragon, buckwheat 8
Tasmanian mushrooms, parsley, madeira 12
Broccoli, soy butter, chilli, wild rice 11
House salad – cos, radicchio, spinach, fennel 7

CHEESE

Choose from a selection of farm house and artisan cheeses
fruit bread | local honey | fruit compote

One - 16 | Two - 22 | Three - 28

DESSERTS

French apple tart 16
Chocolate hazelnut 16
Crème caramel 14
Bombe Alaska for two 22