



pure *South*



Tasmanian Wine Degustation Dinner
Tuesday, 13th September

For bookings, phone (03) 9699 4600

Time: Is a less-formal staggered start, so book for a time that suits you.
\$125 included Degustation Menu & 11 matching wines.

As the menu is a celebration of the best fresh produce of the day,
dishes may change slightly.





Sashimi of ike jime striped trumpeter, ike jime kingfish,
Huon ocean trout, St Helens wakame,
shima wasabi, miso dressing

*2008 Frogmore Creek Evermore Cuvee, Coal River
NV Pirie, Tamar Valley*

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Seared Spring Bay scallop, celeriac,
Mountain Stream salmon pearls,
asparagus salad, riesling beurre blanc

*Frogmore Creek Riesling 2010, Coal River
Goaty Hill Riesling 2010, Tamar Valley*

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Roasted Winnaleah pork loin, quinoa salad, broad beans,
compressed apple, crispy crackle, sherry sauce

*Cape Bernier Chardonnay 2010, Bream Creek
Spring Vale Reserve Chardonnay 2010, East Coast*

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Highthorpe Farm rabbit & Rannoch Farm quail,
morels, spring flavours

*Cape Bernier Pinot Noir 2008, Bream Creek
Spring Vale Pinot Noir 2009, East Coast
Tamar Ridge Kayena Vineyard Pinot Noir 2009, Tamar Valley*

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Apple trifle, botrytis riesling jelly, crème fraiche sorbet

*Tamar Ridge Kayena Vineyard Botrytis Riesling 2009, Tamar Valley
Frogmore Creek Iced Riesling 2008, Coal River*



CAPE BERNIER
TASMANIA

TASMANIA UNBOTTLED 2011

KAYENA VINEYARD
TAMAR RIDGE
Tasmania

GOATYHILL
TASMANIA

PIRIE

SPRING VALE
FREYCINET COAST, TASMANIA
A family passion.

