



pure *South*



Melbourne Food & Wine Festival
Tasmanian Dissected Dinner
Tasmanian Pinot Noir Vintage 2009

Pure South Chef Nick Anthony and 'Pinot Unearthed'
are arguably the artists most qualified to sculpt
a unique degustation menu
to showcase the best of Tasmanian food & wine.

'Pinot Unearthed'
and
'Wine Industry Tasmania'

invite you to attend Pure South Restaurant
for this exciting Dinner event.

Date
Wednesday March 9th.

Time
At your convenience, bookings from 6pm.

\$150 per guest,
5 courses and the 13 wines inclusive

[Click here to book online](#)

Restaurant: 03 9699 4600





Tasmanian Pinot Noir Vintage 2009

Starter

Canapé of roasted Rannoch Farm quail, foie gras, pickled walnut, Jerusalem artichoke, young sorrel

2004 Winstead Blanc de Noir

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Bracket One – Tamar Valley, Pipers River and the North East

Panfried Huon Salmon, ballotine of Highthorpe Farm rabbit, pine mushrooms, peas, cauliflower, pencil leeks

2009 Pinot Noir

*Tamar Ridge 'Kayena Vineyard', Tamar Valley
Gryphonwood 'One Bunch Pinot', Pipers River
Ghost Rock, North West*

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Bracket Two – Tasmania & Huon Channel

Crisp Winnaleah pork belly, Spring Bay abalone, kohlrabi, Tasmanian wakame, soya beans, miso

2009 Pinot Noir

*Glaetzer-Dixon 'Avance', Tasmania
Pirie Estate, Tamar Valley
Bay of Fires, Tasmania*

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Bracket Three - Coal River & Derwent Valleys (south)

Seared Springfield Venison, celeriac, spiced brik pastry, black figs, brussel sprout leaves

2009 Pinot Noir

*Pembroke, Cambridge
Bagdad Hills, Bagdad
Moorilla Estate 'Muse', Berriedale*

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Bracket Four – East Coast

The Cheese: Bruny Island 'Saint' brie & Bruny Island 1792 washed rind, hand rolled lavosh, fruit bread, English watercress

2009 Pinot Noir

*Kelvedon Estate, Swansea
Freycinet, Bicheno
Cooibend, Bicheno*

