



pure *South*



New Years Eve

Celebrate & dine with all the glamour of New Year's Eve,
front row to the spectacular city fireworks.

Pure South offers premium dining experience on New Years Eve, to a limited few.

You choose from the best of our menus,
and the second sitting includes premium wines to match the menu.

The bar area on the river is an exclusive retreat for you,
our dinner guests only, to view the midnight fireworks.

The early sitting is for those who wish to move on to a party or a show, or the family fireworks.



Pure South Restaurant
River Level, Southgate

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Early Sitting

Dine early and celebrate, with the family or off to a show, depart in time for a short walk to the traditional Family Fireworks (at 9:15pm Yarra Park)

Booking Times: from 5:00pm - 6.15pm. Departure by 7:45pm

Adults 89.0 Kids 59.0

3 courses (Kids menu and soft drinks included) + all drinks at bar prices

entrée

Mark Eather's ike jime jack mackerel, tomato terrine, baby root vegetables

House oak-smoked Huon ocean trout, orange & macadamia salad

Raviolo of Southern rock lobster, lemongrass crème, lobster bisque

Smoked loin of Wild Clover Lamb, char grilled zucchini, Tongola goat curd, tapenade

main course

Cape Grim grass fed Black Angus eye fillet, mushroom crust, potato roesti, spinach cream

Pan-fried fillet of Huon Atlantic salmon, gribiche galette, fried oysters

Panko-crumbed roulade of Nichols chicken, garlic cream, sautéed potatoes, green beans, roast tomatoes

Free-range Wessex Saddleback pork loin, confit pork belly, potato soufflé, carrot purée, crushed peas

dessert

Raspberry & lemon tart, marscarpone sorbet

Lemon myrtle crème **brûlée**, shortbread, blueberry ice cream

Cherry parfait, chocolate biscuit, chocolate sauce, brandied cherries

Tasmanian Cheese Plate with pickled walnuts, spiced pear, house baked fruit bread & crisp bread

- Bruny Island Cheese Co. '1792' Washed Rind
- King Island Dairy Netherby Blue Cheshire





Second sitting

Dining in style with premium beverage list including premium wines, premium beers, soft drinks and a smart cocktail. Booking Times: from 8:00pm – 10.00pm (Closing at 1:00am)

Terrace 249.0 Private Dining Room 249.0 Restaurant 229.0

first entree

(Individual taste plate)

Terrine of Highthorpe Farm rabbit & shiitake, glazed shallots

Beetroot carpaccio, Tongola 'Capris' chevre, balsamic

Tasmanian oyster, cucumber jelly, crème fraiche, avruga

entrée

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Raviolo of Southern rock lobster, lemongrass crème, lobster bisque

Smoked loin of Wild Clover Lamb, char grilled zucchini, Tongola goat curd, tapenade

main course

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Free-range Wessex Saddleback pork loin, confit pork belly, potato soufflé, carrot purée, crushed peas

dessert

Raspberry & lemon tart, marscapone sorbet

Lemon myrtle crème **brûlée, shortbread, blueberry ice cream**

Cherry parfait, chocolate biscuit, chocolate sauce, brandied cherries

Tasmanian Cheese Plate with pickled walnuts, spiced pear, house baked fruit bread & crisp bread

- **Bruny Island Cheese Co. '1792' Washed Rind**
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