

# PURE SOUTH DINING ROOM UPSTAIRS

LUNCH Sun - Fri from 12noon

DINNER - 7 days from 5pm

St Helens 'Lease 65' oysters	4	King Island grass fed beef, eggplant, polenta, dill pickle, miso:	
Artichoke, Tongola Farm goats curd, honey, walnut	17	Eye fillet    260gm	55
King Island beef tartare taco, daikon, avocado, finger lime	18	Scotch fillet    300gm	50
Robbins Island Wagyu pastrami, red cabbage, Surprise Bay cheddar, brioche	18	Mixed leaves, herbs, onion dressing	7
'Cullen Skink', smoked mackerel, leek, potato, herb velouté	20	Twice cooked chips, seasoning	8
Hardy Family octopus, Jamon, curry, potato, pomelo	25	Broccolini, anchovy, Mountain River Yoghurt	10
Bass Strait wild-caught scallops, Scottsdale pork jowl, fennel, rouille, seaweed bisque	27	<u>Chef's Tour</u>	DESSERT
Flinders Island pasture-fed wallaby, parsnip, native pepperberry sauce	36	Let Chef David Hall take you on a tour through 6 of his favorite regions in Tasmania	Aerated Anvers chocolate, coconut, lime parfait, roasted cocoa sorbet
Scottsdale pork scotch, sweet potato, farro, brussel sprouts, horseradish	36	<u>6 courses \$115</u>	Warm tapioca pudding, caramelised pineapple, macadamia sorbet
Pan-roasted Nichols chicken breast & wing, burnt carrot, beetroot, boudin noir	36	St Helens Marion Bay	Poached pear, burnt leatherwood honey cream, chamomile sorbet
King Island grass fed beef cheek, salt baked swede, caramelised cauliflower	38	Bass Strait & Scottsdale Flinders Island	Pyengana Dairy crème brûlée
Tasmanian line-caught white fish, celeriac, mandarin, hazelnut, hollandaise	43	King Island Pyengana	Pumpkin, mandarin, olive oil, shortbread
Flinders Island saltgrass lamb loin, pea, zucchini, olive, bois boudran	45		Tasmanian Cheese w/ Oat biscuit, lavosh, fruit loaf, rhubarb jam
			2 cheeses
			extra cheese
			24
			6
		Healey's Pyengana Dairy 12+ month cheddar	
		Coal River Farm washed rind	
		King Island Dairy 'Furieux' double cream brie	
		King Island Dairy 'Roaring Forties' blue	