



PURE SOUTH DINING

New Year's Eve 2018

Celebrate all the glamour of New Year's Eve
in the city and dine with front row seats
to the spectacular fireworks show.

Pure South Dining offers a premium dining experience on
New Year's Eve.

Choose how you want to celebrate,
with early and late dining options

Early Menu

Adults: \$89.0 Children: \$59.0

Depart by 7:45pm

Entrée

(Your choice of)

Cold smoked line-caught kingfish, green tomato, Jasmine, parsley

Asparagus, hazelnut, Mountain River yoghurt, beurre noisette

King Island beef tartare, apple, bois boudain, radish

Mt Gnomon Farm ham hock terrine, pear chutney, brioche

Main Course

(Your choice of)

King Island grass fed eye fillet, beef cheek, kohlrabi, pearl onion, café de paris

Nichols chicken, polenta, corn, leek, black olive

Huon Tasmanian Salmon, zucchini, fennel, herb emulsion

Scottsdale Farm pork belly, cauliflower, cucumber, curry

Dessert

(Your choice of)

Anvers Chocolate 'soft chocolate ganache', Tasmanian cherries, coffee

Seasonal stone fruit, cheesecake, lemon curd

Tasmanian Cheese Plate:

Healey's Pyengana 12+ month cheddar

Coal River Farm triple cream brie

lavosh, oatcake, fruit loaf, chutney

Late Menu

\$229 Dinner & premium beverage package of wine, beer, soft drinks and a cocktail

\$269 Guaranteed Window Table

Appetiser

Finger lime, clam, southern rock lobster, bisque

Entrée

(Your choice of)

Cold smoked line-caught kingfish, green tomato, Jasmine, parsley

Asparagus, hazelnut, Mountain River yoghurt, beurre noisette

King Island beef tartare, apple, bois boudain, radish

Bass Strait scallops, ham hock, seaweed hollandaise

Main Course

(Your choice of)

King Island grass fed eye fillet, beef cheek, kohlrabi, pearl onion, café de paris

Nichols chicken, polenta, corn, leek, black olive

Huon Tasmanian Salmon, zucchini, fennel, herb emulsion

Scottsdale Farm pork belly, cauliflower, cucumber, curry

Dessert

(Your choice of)

Anvers Chocolate 'soft chocolate ganache', Tasmanian cherries, coffee

Seasonal stone fruit, cheesecake, lemon curd

Tasmanian Cheese Plate:

Healey's Pyengana 12+ month cheddar

Coal River Farm triple cream brie

lavosh, oatcake, fruit loaf, chutney

Beverage Package

included with the late sitting menu

Cocktail of the day

Wines

NV Clover Hill 'Tasmanian Cuvée' Pipers Brook, TAS

2016 Tai Nui Sauvignon Blanc, Marlborough, NZ

2014 Stone Chimney Pinot Gris, East Coast & Tamar Valley, TAS

2016 Pipers Brook 'Estate' Pinot Noir, Pipers Brook, TAS

2014 Norfolk Rise 'Reserve' Shiraz Limestone Coast, SA

A selection of 8 local and imported beers

soft drinks

Notes to help you enjoy your night

Menu

Our menu is derived from relationships with ethical, sustainable, premium farmers and fishermen of Tasmania, King Island, Flinders Island and the surrounding seas. Due to the nature of the Pure South Dining ethos, our menu relies on the seasons and the natural elements that affect farmers and fishermen, and so late changes may be unavoidable.

Fireworks in the city

City of Melbourne has confirmed fireworks will be from the rooftops of buildings all over the the city, aimed at an audience along the Yarra River corridor. Pure South Dining is in the ideal location to lap up the spectacle. Diners on the window have 'pole position', but everyone has a view.

9:30pm Yarra Park, focussed on the parks around the MCG and along the Yarra River.

Midnight Melbourne Rooftop Firework Display

Carparking

Wilson Southgate Carpark is in the same building as
Pure South Dining - Southgate Ave

Wilson Eureka Carpark is 100 metres from Pure South Dining -
Southgate Avenue

Long waits have been observed in previous years when exiting

Public Transport

Public Transport runs free on New Years Eve all night in Melbourne.

Melbourne's Public Transport hub is Flinders St Station, 80 metres from Pure South Dining; directly across the river by foot bridge.

Payment

In order for us to process your reservation we require full payment at the time of the booking.