



PURE SOUTH DINING

Christmas Day Lunch 2018

Relax, Dine, Drink, Celebrate

Your Christmas Day lunch menu is a celebration of
'the best of the season',

The Pure South Dining experience is driven by quality produce
from the best farmers, fishermen and artisan producers
in Tasmania, King Island & Flinders Island.

It's a special day to enjoy; with a few little surprises

Christmas Lunch

Four course Lunch
including premium beverage package
From 12 noon 'til 3.00pm

Adults	\$ 249.0
Teenagers	\$ 95.0
Kids	\$ 75.0
0 - 2	Free

Appetiser

Finger lime, clam, southern rock lobster, bisque, wakame

Entrée

(Shared plates)

Citrus cured kingfish, cucumber, Meyer lemon, Crème fraiche, seaweed

Huon ocean Trout taco, cocktail sauce, avocado

Robbins Island Wagyu pastrami, beetroot, Surprise Bay cheddar, brioche

'Lease 65' oysters from St Helens, natural

Main Course

(Your choice of)

King Island grass fed eye fillet of beef, braised beef cheek,
carrot, mushroom, café de Paris

Huon Tasmanian Salmon, kohlrabi, salsa verde, Tongola Faarm goats curd, radish

Scottsdale Farm pork belly, radicchio, sweet potato, baby turnip, spiced jus

Dessert

(Your choice of)

Anvers chocolate pavé, cherries, macadamia ice cream

Burlington Farm Strawberry & Raspberry pavlova, granola, Pyengana Dairy cream

Tasmanian Cheese Plate:

Healey's Pyengana 12+ month cheddar
King Island Dairy 'Furieux' double cream brie
lavosh, oatcake, fruit loaf, chutney

Beverage Package

Cocktail of the day - Aperol Spritz

Wines

NV Clover Hill 'Tasmanian Cuvée' Pipers Brook, TAS

2016 Alma Cersius 'Le Rose', Languedoc, France

2016 Tai Nui Sauvignon Blanc, Marlborough, NZ

2017 Pipers Brook 'Estate' Chardonnay, Pipers Brook, TAS

2016 Storm Bay Pinot Noir, Coal River, TAS

2016 Mountadam 'Five-Fifty' Shiraz, Barossa Valley, SA

A selection of 8 local and imported beers

soft drinks

Notes to help you enjoy your lunch

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.

Dining times

Christmas Lunch service is from 12noon until the bar closes 3:30pm
Guests are very welcome to gather for a drink earlier from 11:45am.
Booking times are from 11:45am until 1:00pm to give guests time to relax & enjoy the 4 courses

Dietary Requirements

We happily accommodate any special dietary requirements. Please inform us at the time of booking to ensure all your guests are well looked after.

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

Public Transport

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.