

PURE SOUTH DINING

Sunday Roast Lunch

created for you by

Tasmania's Finest Farmers & Fishermen

Every Sunday | \$55.0pp

Entree

St Helens 'lease 65' oysters, natural (6)

(Craig Lockwood)

Cured smoked Huon ocean trout, avocado, cucumber, Tongola Farm goats curd, mole

(Frances & Peter Bender, Iain & Kate Field)

Nichols chicken liver parfait, spiced pear chutney, brioche

(Rob Nichols)

Pumpkin velouté, Dutch cream potato, leek

Main Course

King Island rolled lamb saddle, mushroom, chestnut, spinach

(Jim Cooper)

Roast Mount Gnomon Farm pork loin, spiced jus

(Guy Robertson)

Served with boulangère potato, braised red cabbage, brussels sprouts, chestnut

To Finish

Apple & rhubarb crumble, vanilla bean ice cream

Lamington 'Iced VoVo'

Tasmanian Cheese Plate

King Island Dairy 'Furneaux' double cream brie

Ashgrove Dairy cheddar

... served with matching condiments