

PURE SOUTH DINING

Daily Table d'hôte menu

2 course - 39.0

3 course - 49.0

Entrée

St Helens 'Lease 65' oysters, natural (3)

Handline-caught cured kingfish, pea, tartare, honeydew

King Island beef tartare, horseradish, hen's egg

Main

Scottsdale pork loin, apple, cabbage, corn, spiced jus

Pan roast Huon salmon, heirloom tomato, fenugreek

Sunflower seed risotto, grilled zucchini, Jerusalem artichoke

Dessert

Willie Smith cider apples, sultanas,
malted cornflakes, brandy custard

Cherry & coconut sorbet, maraschino cherries, elderflower

King Island Dairy 'Black Label' brie
.. house baked bread, chutney

Executive Chef David Hall; Head Chef Justin Edwards

Pure South Dining is inspired by the fresh ingredients that arrive daily at our kitchen from farmers, fisherman & artisan producers in Tasmania, King Island & Flinders Island.

A payment processing fee applies to all card transactions.