

PURE SOUTH DINING

Bass Strait scallop pie, pear chutney	6	
Nichols chicken liver parfait, radicchio, waffle, hazelnut	6	
St Helens 'Lease 65' oysters, natural	4	
Tasmanian avocado, Tongola Farm goats curd, sesame, cucumber, mole	17	
King Island beef tartare, Red Cow Dairy tilsit, shiitake, horseradish	18	
Handline-caught cured kingfish, pea, tartare, taro	20	
Hardy Family octopus, hemp seed, smoked almond, green olives, black pepper sauce	25	
'Cullen Skink', Bass Strait scallops, Mount Gnomon Farm chorizo, potato, leek, herb veloute	27	
Pan-roasted Nichols chicken breast, pumpkin, sunflower seed, black garlic, kale	36	
Scottsdale pork, apple, cabbage, corn, spiced jus	36	
King Island grass fed beef cheek, beetroot, potato, mustard	38	
Tasmanian line-caught white fish, heirloom tomato, quinoa, fenugreek	43	
Tasmanian Cressy lamb, silverbeet, Jerusalem artichoke, mushroom	46	
King Island grass fed beef, zucchini, muntries, pine nut beurre noisette		
Eye fillet	260gm	58
Scotch fillet	300gm	54
Broccolini, Red Cow Dairy fetta, black olive	10	
Cosberg, dukkah, pistachio, pomegranate dressing	7	
Twice cooked chips, seasoning	8	

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.

PURE SOUTH DINING

Dessert

Pyengana Dairy crème brûlée	16
Anvers white chocolate, Burlington Farm strawberries, almond, crème fraiche	18
Tongola Farm Goat's curd mousse, granny smith apple, Mountain marigold, verjus	16
Cherry & coconut parfait, Tasmanian cherries, elderflower	17
Whipped King Island Furneaux, blackcurrant, hazelnut, sourdough	15
Affogato,	12
w/ vanilla bean ice cream, espresso coffee with liqueur,	18
Tasmanian Hellyers Road Whisky Cream Liqueur, Frangelico, Jameson Irish Whiskey, Amaretto Liqueur, Kahlua	
Tasmanian Cheese, with accompaniments	2 cheese 24 extra cheese 6

Healey's Pyengana Dairy 12+ month cheddar

Bruny Island Cheese 'Raw' C2

King Island Dairy 'Black Label' brie

King Island Dairy 'Bass Strait' blue

Tongola Farm 'Zoe' goats

7030	Thorpe Farm	7216	Pyengana Dairy
7301	Great Southern Beef	7256	King Island Dairy
7132	Mount Gnomon Farm	7307	Anvers Chocolate
7330	Cape Grim Beef	7216	Lease 65 oysters
7331	Hardy Family Fisherman	7109	Mountain River Yoghurt
7250	Red Cow Dairy	7260	Hanslow Game Birds
7255	Flinders Island Lamb	7310	Kindred Organics
7259	Mountain Stream Fishery	7117	Huon Aquaculture
7162	Grandvewe Farm	7109	Tongola Farm
7330	Robbins Island Wagyu	7260	Scottsdale Pork
7304	Springfield Farm Venison	7307	Burlington Farm Berries
7256	King Island Beef	7307	Nichols Poultry
7260	Tulendeena Farm Gate	7304	Truffles of Tasmania