

PURE SOUTH DINING

Chef's Tour

Pure South Chefs take you on a journey
of Tasmania's finest farmers & fishermen.

Tongola Farm chèvre, heirloom tomato, avocado, honeydew

Bass Strait cured scallops, corn, desert lime, ginger

*Optional Course**

*King Island Rock Lobster, celeriac, shiitake, water chestnuts, sauerkraut
(supplement, \$30 per guest)*

Rannoch Farm quail, carrot, sultanas, pine nuts, beurre noisette

King Island grass fed eye fillet, sweet potato,
edamame, padrón peppers

Whipped Pyengana Dairy cheesecake, poached quince,
cherry, almond

Tasmanian cheese plate;
Healey's Pyengana Dairy 12+ month old cheddar
King Island Dairy 'Fueneaux' double brie
King Island Dairy 'Roaring Forties' blue
...served with accompaniments

Menu 6 courses – 125 per guest

***Optional Rock Lobster course – 30 per guest**

Beverage match – 80, or 90 with optional course

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.

