

PURE SOUTH DINING

Entrée

St Helens 'Lease 65' oysters, natural

Handline-caught cured kingfish, bonito cream, guindilla pepper, desert lime

Asparagus, romesco, artichoke, smoked Tongola Goats curd, olive bread

King Island grass fed beef tartare, parmesan, dill pickle, caesar dressing

Main

Line-caught white fish, kohlrabi, witlof, almond, lobster sauce

Scottsdale free-range pork belly, savoy cabbage, date, walnut, mulberry, spiced jus

Tasmanian Cressy Lamb, fennel, Red Cow Dairy feta, Tuscan cabbage, black olive, apricot

King Island grass fed eye fillet, beetroot, sunflower seed risotto, daikon, pepper sauce

*** 10.0 supplement***

Sides

Closed Loop Farm salad, hazelnut, verjus; 10

Twice cooked chips, seasoning; 9

Dessert

Crème brûlée of Pyengana Dairy Farm cream

Tongola Goats Curd mousse, green apple, sultana, jasmine rice ice cream

Anvers white chocolate & Macadamia parfait, citrus, chantilly

Tasmanian cheese plate;

Healey's Pyengana Dairy 12+ month old cheddar

King Island Dairy 'Cape Wickham' double brie

King Island Dairy 'Roaring Forties' blue

...served with accompaniments

Executive Chef David Hall and his team are 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.

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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	Grandveve 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