

PURE SOUTH DINING

SINGLE USE MENU

4 course Degustation

\$95.0pp

Wine match \$60.0pp

Tongola Farm goats curd, beetroot, black currant, lemon verbena

King Island Rock Lobster bisque, wakame, finger lime

King Island grass-fed eye fillet, roasted shallot, creamed kombu, mushroom

Pyengana Dairy Farm buttermilk, rhubarb, almond

6 course Degustation

\$125.0pp

Wine match \$70.0pp

Tongola Farm goats curd, beetroot, black currant, lemon verbena

King Island Rock Lobster bisque, wakame, finger lime

Tasmanian Cressy lamb loin, smoked globe artichoke, asparagus, beurre noisette

King Island grass-fed eye fillet, roasted shallot, creamed kombu, mushroom

Pyengana Dairy Farm buttermilk, rhubarb, almond

Red Cow Dairy Tilsit, apple, rose, pistachio

*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

LIMITED WINE LIST

please ask to see full wine list

SPARKLING

NV	Clover Hill 'Tasmanian Cuvee'	TAS	17	80
2016	Pipers Brook Sparkling	TAS		85
2015	Kreglinger Sparkling	TAS		95
NV	Clover Hill 'Cuvee Rose' Sparkling	TAS		85

WHITE WINE

2018	Clarence House Estate Sauvignon Blanc	TAS	15	68
2018	Tai Nui Sauvignon Blanc	NZ		55
2017	Gembrook Hill Sauvignon Blanc	VIC		80
2017	Josef Chromy Riesling	TAS		65
2018	Stargazer Riesling	TAS		90
2018	La Villa Pinot Grigio	TAS		55
2018	Josef Chromy Pinot Gris	TAS	15	68
2018	Pooley Pinot Grigio	TAS		79
2018	Frogmore Creek Chardonnay	TAS	17.5	75
2018	Ministry of Clouds Chardonnay	TAS		85
2018	Pooley 'Butchers Hill' Chardonnay	TAS		125
2017	Apsley Gorge Chardonnay	TAS		155
2018	Monte Tondo 'Mito' Soave	ITL	13	55
2018	Nigl 'Gartling' Grüner Veltliner	AUSTRIA	15	75

ROSE

2018	Alma Cercius 'Le Rose'	FRANCE	13	60
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RED WINE

2018	Holm Oak Pinot Noir	TAS	16	75
2018	Priory Ridge Pinot Noir	TAS		65
2014	Grey Sands Pinot Noir	TAS		99
2018	Home Hill Estate Pinot Noir	TAS		120
2014	Viticoltori Senesi Aretini Sangiovese	ITALY	15	65
2017	Tellurian 'Redline' Shiraz	VIC	15	60
2016	S.C Pannell Shiraz	SA		85
2017	Wild Duck Creek 'Springflat' Shiraz	VIC		130
2016	Rockford 'Basket Press' Shiraz	SA		180
2016	Rockford 'Moppa Springs' GMS	SA		85
2014	Mitchell Grenache, Mataro, Shiraz	SA	16	65
2017	Moore's Hill Cabernet/Merlot	TAS	14	70
2012	Geoff Merrill 'Reserve' Cabernet	SA		95
2012	Domaine A 'Petit a' Cabernet Blend	TAS		110

TAP BEER

(425ml Unless Stated)

Stella Artois (330ml)	10
Pirate Life 'Acai & Passionfruit Sour'	13
Carlton Draught	10
Fat Yak Pale Ale	12
Cascade Pale Ale	11
Moo Brew Single Hop	14
4 Pines Draught Kolsch	12
Bonamys Apple Cider	10

BOTTLE BEER

Moo Brew Pilsner	13
Moo Brew Hefeweizen	13
Corona	10
Crown Lager	10
Lord Nelson 'Three Sheets' Pale Ale	12
Cascade Premium Light	8
White Rabbit Dark Ale	13
4 Pines Pacific Ale	9
Willie Smith's organic Apple Cider	13

COCKTAILS

	STRAWBERRY FIELDS Dasher + Fisher Strawberry Gin, mint, lime, soda	21
	BULLSEYE Markers Mark, vanilla, chamomile, bitters	20
	PASSIONFRUIT MOJITO Havana Club white rum, passionfruit, lime, soda	19
	ESPRESSO FLIP <i>Served warm & fuzy . . .</i> Mt Gay rum, crème de cacao, coffee, gingerbread cream	20

Please scan QR code
for full wine list

