

# PURE SOUTH DINING

## SINGLE USE MENU

### Lunch

2 course \$65.0pp

3 course \$85.0pp

### Entree

St Helens 'Lease 65' oysters, natural (6)

Tongola Farm goats curd, beetroot, blackcurrant, lemon verbena

King Island beef pastrami, chimichurri, corn bread

### Main

Rannoch Farm quail, globe artichoke, asparagus, onion

Huon salmon, pepperonata, heirloom zucchini

Tasmanian Cressy lamb shoulder, eggplant, kale

### Sides

Char-grilled broccolini, pomegranate, dukkah \$10.0

Twice cooked chips \$7.0

### Dessert

Tasmanian cherry & coconut sorbet, fresh cherries, toasted coconut

Anvers chocolate and salted caramel tart, hazelnut, chantilly

Tasmanian cheese plate;

King Island Dairy 'Surprise Bay' cheddar

King Island Dairy 'Roaring Forties' blue

served with accompaniments

*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	16	65
2018	Stargazer Riesling	TAS		90
2018	La Villa Pinot Grigio	TAS	14	55
2018	Josef Chromy Pinot Gris	TAS		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

	SUMMER PASSION MOJITO Havana white rum, passionfruit, lime	19
	CRADLE MOUNTAIN SIPPER Strait Vodka, Kahlua, Hellyers Road Distillery Single Malt	20
	STRAWBERRY FIELDS Dasher + Fisher Strawberry Gin, lemon juice, strawberry	21
	FROM LAUNCESTON..WITH LOVE Dasher + Fisher Mountain Gin, Cointreau	19

Please scan QR code  
for full wine list

