

VALENTINE'S DAY - TUESDAY 14TH FEBRUARY
INSPIRED BY THE SEASON, A SPECIAL MENU FOR 2

4 course dinner menu for \$135.0pp

Amuse

Lobster bisque, mussel, scallops, finger lime

Entrée

Tasmanian pacific oysters, mignonette dressing

Cured ocean trout, cucumber, apple, buttermilk, dill, roe

Asparagus, avocado, smoked almond, olive, mint

King Island grass fed beef tartare, togarashi, seaweed crème fraiche,
soy, pickled kohlrabi

Main Course

Scottsdale pork belly, red cabbage, kohlrabi, apple, spiced jus

Huon salmon, pea, radish, grapefruit, guanciale, vin jaune sauce

King Island grass-fed beef eye fillet, kale, potatoes,
blackberry, bush tomato

Tasmanian Cressy Lamb, ratatouille, whole grain mustard,
pomme mousseline, basil

Sunflower Seed risotto, cauliflower, squash, zucchini,
pickled walnut, celeriac

Dessert

Bruny Island cheesecake, honey belle pear, meringue, pistachio sorbet

Anvers White Chocolate & mango parfait, mango jelly, Chantilly

Crème brûlée of Pyengana Dairy Farm cream

Tasmanian cheese plate;
Pyengana Dairy St Columba Blue
Bruny Island Raw Milk Vintage C2
King Island Dairy 'Furieux' double brie
...served with accompaniments

PURE
SOUTH
DINING

