

PURE SOUTH DINING

A CHEFS TOUR OF TASMANIA

A culinary journey from King Island to the Tasmanian high country

Six course tasting menu 145

Paired wines from our sommelier 90

ENTRÉE

House-made wattleseed sourdough	4 pp
St Helens 'Lease 65' oysters, plum, pink peppercorn, shiso	36 half / 72 doz
Cured Huon Valley Wallaby, rye flat bread, beetroot, vegemite, aged cheddar	10 ea
Wild mushroom & celeriac dumpling, shiitake broth, spinach, kombu	24
Tasmanian Hiramasa Kingfish, mandarin, daikon, miso	22
King Island grass-fed beef tartare, cornichons, capers, egg, tapioca	25
Martin Hardy's octopus, XO sauce, fennel, barbeque glaze	26

MAIN COURSE

Today's White Fish, jalapeño, borlotti bean, fennel, beurre blanc	50
Roasted Sugarloaf Cabbage, cashew, harissa, golden raisin, spiced seeds	38
Scottsdale Free-Range Pork, fregola, sauerkraut, Tongola Farm goats curd, broccolini	44
Midlands Cressy Lamb Rump, lentil, swede, turnip, burnt apple	48
Seared Yellowfin Tuna, chimichurri	58

KING ISLAND GRASS-FED BEEF

The temperate climate and remarkable environment is protected by the remoteness of this rugged island location, which produces Australia's most pristine clean air and pastures for growing the best beef.

Eye Fillet	250 grams	
Scotch Fillet	300 grams	
Porterhouse	350 grams	
with condiments & choice of sauce Bordelaise, Peppercorn, Béarnaise		68

SIDE DISHES

Heirloom carrots, labneh, honey, pomegranate, dukkah	17
Twice cooked chips, chefs seasoning	10
Broccolini, mandarin, smoked almond	16
Closed Loop Farm salad, hazelnut, orange, honey	14