



# PURE SOUTH DINING

## CORPORATE LUNCH & DINNER PACKAGES

BREAKFAST | EVENTS | CORPORATE FUNCTIONS | WEDDING | COCKTAIL

Kindred Organics, Tasmania



# THE VENUE

We offer you a restaurant dining experience for groups at Pure South Dining; not a 'function'.

We have earned a reputation for impressing groups over the past 14 years. We have spaces designed to accommodate large tables comfortably in private or semi-private areas with stunning views.

We have flexible menus and pricing to offer and we are keen to ensure that your whole dining experience suits your occasion.

Our reservations team will create the right menu and drink list with you.

We can accommodate groups nicely for 12, 20, 30, 40, 50 or more.

We also offer exclusive use of one whole level for cocktail events up to 300 guests or even the whole restaurant for 400+

Chef David Hall and his team will offer our best seasonal produce from Farmers, Fishermen and Artisan Producers of Tasmania including King Island & Flinders Island.





# GROUP MENU #1

*For groups less than 30 guests*

## Shared Entrée

'Lease 65' oysters from St Helens

Robbins Island Wagyu pastrami, chimichurri,  
gruyère, brioche

Handline-caught cured kingfish, pea, tartare, taro

## Main Course

King Island grass fed beef cheek,  
swede, artichoke, kale, miso

Mount Gnomon Farm pork, chestnut, quince, radicchio

Pan roast Huon salmon,  
kohlrabi, mandarin, hazelnut, hollandaise

.. side dishes to share

## Dessert

Anvers chocolate pavè, smoked almond, vanilla

Pyengana Dairy cream crème brûlée

Tasmanian cheese plate;

King Island Dairy Surprise Bay cheddar

King Island Dairy 'stormy' washed rind

.. oat cake, lavosh, fruit loaf, chutney

## *Sample Menu*

*\*Dishes will change through the season  
due to the fresh produce supply that is the heart of the business.*



## GROUP MENU #2

*For groups less than 30 guests*

### Shared Entrée

'Lease 65' oysters from St Helens

Robbins Island Wagyu pastrami, chimichurri,  
gruyère, brioche

Handline-caught cured kingfish, pea, tartare, taro

Hardy Family octopus, pickled wombok,  
golden raisin, XO sauce

### Main Course

King Island grass-fed eye fillet,  
celeriac, leek, mushroom, sauce Bordelaise

Mount Gnomon Farm pork, chestnut, quince, radicchio

Bass Strait line-caught blue eye cod,  
kohlrabi, mandarin, hazelnut, hollandaise

.. side dishes to share

### Dessert

Anvers chocolate pavè, smoked almond, vanilla

Pyengana Dairy cream crème brûlée

Tasmanian cheese plate;

King Island Dairy Surprise Bay cheddar

King Island Dairy 'stormy' washed rind

.. oat cake, lavosh, fruit loaf, chutney

*Sample Menu*

*\*Dishes will change through the season  
due to the fresh produce supply that is the heart of the business.*



## GROUP MENU #3

*For groups less than 30 guests*

Chefs selection of 4 Canapés

Entrée (Shared or Choice)

Handline-caught cured kingfish, pea, tartare, taro

King Island beef tartare, Red Cow Dairy tilsit,  
shiitake, horseradish

Hardy Family octopus, pickled wombok,  
golden raisin, XO sauce

Main Course

King Island grass-fed eye fillet,  
celeriac, leek, mushroom, sauce Bordelaise

Tasmanian Cressy lamb, pea, zucchini,  
olive, bois boudran

Half King Island Southern Rock lobster,  
crushed pea, lemon, bisque

.. side dishes to share

Dessert

Anvers dark chocolate mousse, sake,  
mandarin, koji ice cream

Lemon meringue, liquorice, brioche,  
native thyme ice cream

Tasmanian cheese plate;  
King Island Dairy Surprise Bay cheddar  
King Island Dairy 'stormy' washed rind  
.. oat cake, lavosh, fruit loaf, chutney

*Sample Menu*

*\*Dishes will change through the season  
due to the fresh produce supply that is the heart of the business.*

# GROUP MENU #1

*For groups more than 30 guests*

## Shared Entrée

'Lease 65' oysters from St Helens

Robbins Island Wagyu pastrami, chimichurri,  
gruyère, brioche

Handline-caught cured kingfish, pea, tartare, taro

## Main Course *(alternate service)*

King Island grass fed beef cheek,  
swede, artichoke, kale, miso

Pan roast Huon salmon,  
kohlrabi, mandarin, hazelnut, hollandaise  
.. side dishes to share

## Dessert *(alternate service)*

Anvers chocolate pavè, smoked almond, vanilla  
Pyengana Dairy cream crème brûlée

### *Sample Menu*

*\*Dishes will change through the season  
due to the fresh produce supply that is the heart of the business.*



# GROUP MENU #2

*For groups more than 30 guests*

## Shared Entrée

'Lease 65' oysters from St Helens

Robbins Island Wagyu pastrami, chimichurri,  
gruyère, brioche

Handline-caught cured kingfish, pea, tartare, taro

Hardy Family octopus, pickled wombok,  
golden raisin, XO sauce

## Main Course *(alternate service)*

King Island grass-fed eye fillet,  
celeriac, leek, mushroom, sauce Bordelaise

Bass Strait line-caught blue eye cod,  
kohlrabi, mandarin, hazelnut, hollandaise

.. side dishes to share

## Dessert *(alternate service)*

Pyengana Dairy cream crème brûlée

Tasmanian cheese plate;  
King Island Dairy Surprise Bay cheddar  
.. oat cake, lavosh, fruit loaf, chutney

## *Sample Menu*

*\*Dishes will change through the season  
due to the fresh produce supply that is the heart of the business.*







# CANAPE MENU

## Canapés

Kingfish, teriyaki, daikon, furikake  
King Island grass fed beef tartare, bois boudran, chive  
King Island Mt Gnomon Farm ham hock, leek, mushroom  
Smoked Huon ocean trout, crème fraiche, dill  
Salt & pepper line-caught squid

## Oyster Bar

*(oysters shucked by the chefs in the room)*

St Helens 'Lease 65' Pacific oysters,  
with assorted dressings ..  
mignonette, Citrus, Lime vodka sorbet

## More Substantial Canapés

Tasmanian scallop pie, yellow curry, pear  
Lobster & Chili dumplings  
Crispy Chicken, Heidi Farm gruyere, jamon  
Scottsdale pork belly, cider glaze, apple gel  
Tasmanian King crab & salmon in brioche  
Roast mushroom & Heidi Farm gruyere in brioche

## Tasmanian Cheese Station

Healey's Pyengana Dairy 12+ month cheddar  
Coal River Farm triple cream brie  
King Island Dairy 'Roaring Forties' blue  
King Island Dairy 'Stormy' washed rind  
seasonal chutney, candied walnuts, fresh fruits,  
house baked fruit bread & sourdough, crisps

## Something Sweet

Anvers chocolate tart  
Italian doughnuts, lemon curd  
Macaroons

## Sample Menu

# BEVERAGE PACKAGE #1

## Wines

NV Bandini Prosecco, Veneto, Italy

2016 Tai Nui Sauvignon Blanc, Marlborough, NZ

2016 Aquilani Pinot Grigio, Friuli Grave, Italy

2014 Norfolk Rise 'Reserve' Shiraz, Limestone Coast, SA

2014 Rumney Cloud 'Daniel' Reserve Pinot Noir, Derwent Valley, TAS

## Tap Beer

Stella Artois      Wild Yak Pacific Ale      Carlton Draught

Soft drinks, Coffee & Tea

# BEVERAGE PACKAGE #2

## Wines

NV Moët & Chandon 'Imperial', Epernay, France

2016 Moorilla 'Praxis' Sauvignon Blanc, Tamar Valley, TAS

2016 Glaetzer-Dixon 'Uberblanc' Riesling, Coal River Valley, TAS

2016 Josef Chromy Chardonnay, Tamar Valley, TAS

2016 Bannockburn '1314' Pinot Noir, Geelong, VIC

2014 Norfolk Rise 'Reserve' Shiraz, Limestone Coast, SA

2015 Bowen Estate Cabernet Sauvignon, Coonawarra, SA

## Tap Beer

Stella Artois      Bonamy's Cider  
Wild Yak Pacific Ale      Dogbolter Dark Lager      Carlton Draught

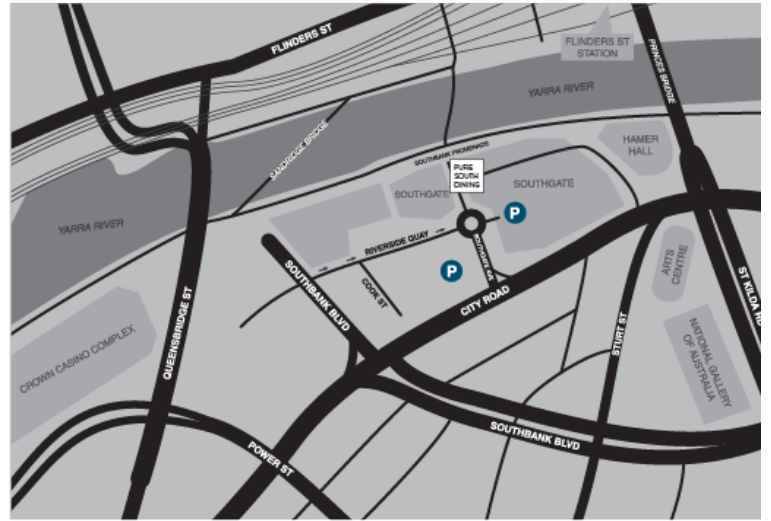
*\*\*Espresso Martini with Desserts on 4 Hour Package\*\**

Soft drinks, Coffee & Tea

## LOCATION

Pure South Dining is located on the banks of the Yarra River.

The venue features sweeping views of Melbourne's city skyline and iconic landmarks including Flinders St Station. The space is conveniently positioned on Southbank with direct access to public car parking below, and in close proximity to Flinders Street Station, St Kilda Road trams and Water Taxis.



## PARKING & TRANSPORT

Ample parking available at Southgate Melbourne which is located within the centre. Taxi rank is also close by and fantastic access to public transport with Flinders St station and trams nearby.

## VENUE ADDRESS

Pure South Dining  
River Level,  
Southgate Precinct  
3 Southgate Avenue  
Southbank, Melbourne,  
3006

## CONTACT

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