



PURE SOUTH DINING
PRIVATE DINING ROOM 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

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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

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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

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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

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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

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River Level,
Southgate Precinct
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Southbank, Melbourne,
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CONTACT

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