



PURE SOUTH DINING

**NEW YEAR'S
EVE 2019**

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NEW YEAR'S EVE

RELAX, DINE, DRINK & CELEBRATE

Celebrate all the glamour of New Year's Eve in the city and dine with front row seats to the spectacular fireworks show.

Pure South Dining offers a premium dining experience on New Year's Eve.

Choose how you want to celebrate, with early and late dining options



*To secure your table please contact us on
ps@puresouth.com.au or 61 3 96994600*

TWILIGHT MENU

Adults: \$89.0 Children: \$59.0
From 5.00pm Depart by 7:45pm

Entrée

(choice of)

Asparagus, seaweed hollandaise, lemon

Nichols chicken + ham hock terrine, beetroot chutney, brioche

Cured Huon ocean trout, parsley, cucumber, smoked eel

King Island grass fed beef tartare, apple, bois bourdain, yolk

Main Course

(choice of)

King Island grass fed eye fillet, braised beef cheek,
carrot, mushroom, café de paris

Huon Tasmanian salmon, kohlrabi, salsa verde,
Tongola Farm goats curd, radish

Twice-Cooked Scottsdale pork belly,
radicchio, sweet potato, baby turnip, spiced jus

Nichols chicken, polenta, cauliflower, bbq sauce

Dessert

(choice of)

Roast apple & walnut mille-feuille,
toasted Kindred Farm organic oat ice cream

Anvers chocolate pavé, cherries, macadamia ice cream

Tasmanian Cheese Plate:

Healey's Pyengana 12+ month cheddar
King Island Dairy 'Furneaux' double cream brie
house baked bread, matching condiments

** Please bear with us on detail of the final menu;
changes will happen a little through the season with fresh produce supply.*

LATE MENU

\$229 Dinner & premium beverage package of
wine, beer, soft drinks and a cocktail

\$269 Guaranteed Window Table
From 8.15pm

Appetiser

Finger lime, clam, Southern Rock lobster, bisque

Entrée

(choice of)

Cured kingfish, cucumber, lemon, crème fraîche, seaweed

Asparagus, hazelnut, Mountain River yoghurt, beurre noisette

King Island beef tartare, daikon, kombu, crème fraîche, puffed rice

Bass Strait wild-caught scallops, Scottsdale pork jowl,
fennel, rouille, seaweed bisque

Main Course

(choice of)

King Island grass fed eye fillet, beef cheek,
kohlrabi, pearl onion, café de paris

Nichols chicken, polenta, corn, leek, black olive

Huon Tasmanian salmon, zucchini, fennel, herb emulsion

Scottsdale Farm pork belly, radicchio, sweet potato, baby turnip, spiced jus

Dessert

(choice of)

Roast apple & walnut mille-feuille,
toasted Kindred Farm organic oat ice cream

Anvers chocolate pavé, cherries, macadamia ice cream

Tasmanian Cheese Plate:

Healey's Pyengana 12+ month cheddar
King Island Dairy 'Furneaux' double cream brie
house baked bread, matching condiments

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INCLUDED BEVERAGES

included with the 'Late Menu'

Wines

NV Clover Hill 'Tasmanian Cuvée' Pipers Brook, TAS

2018 Tai Nui Sauvignon Blanc, Marlborough, NZ

2018 42 Degrees Chardonnay, Coal River Valley, TAS

2017 Rameau D'Or Rose, France

2018 Storm Bay Pinot Noir, Coal River Valley, TAS

2017 Mountadam 'Five-Fifty' Shiraz, Barossa Valley, SA

Beers on Tap;

Stella Artois

Moo Brew single hop' pale ale

4 Pines Indian Summer Ale

Great Northern Super Crisp (mid-strength)

plus more . . .

Soft drinks

On arrival

Summer Cocktail of the day

** Some wine options may become unavailable for the event as vintage and supply changes.
We are readily able to provide an appropriate, like replacement.*

NOTES TO HELP YOU ENJOY YOUR DINNER

Menu

Our menu is derived from relationships with ethical, sustainable, premium farmers and fishermen of Tasmania, King Island, Flinders Island and the surrounding seas. Due to the nature of the Pure South Dining ethos, our menu relies on the seasons and the natural elements that affect farmers and fishermen, and so late changes may be unavoidable.

Fireworks in the city

City of Melbourne has confirmed fireworks will be from the rooftops of buildings all over the the city, aimed at an audience along the Yarra River corridor. Pure South Dining is in the ideal location to lap up the spectacle. Diners on the window have 'pole position', but everyone has a view.

9:30pm Yarra Park, focussed on the parks around the MCG
and along the Yarra River.

Midnight, Melbourne Rooftop Firework Display

Car Parking

Wilson Southgate Carpark is in the same building as
Pure South Dining – Southgate Ave
Long waits have been observed in previous years when exiting

Public Transport

Public Transport runs free on New Years Eve all night in Melbourne.
Melbourne's Public Transport hub is Flinders St Station, 80 metres from
Pure South Dining; directly across the river by foot bridge.

Payment

In order for us to process your reservation we require
full payment at the time of the booking.

NEW YEAR'S EVE

THURSDAY 31ST DECEMBER 2019

Credit card authorisation form
Please fill in completely and email to
Ps@puresouth.com.au

HOST NAME:

LIST OF GUESTS

PHONE NUMBER:

DIETARY REQUIREMENTS

E-MAIL ADDRESS:

MENU OPTION: *(please circle)*

NUMBER OF GUESTS:

Twilight menu

Adults (\$89.0) :

Children (\$59.0) :

Late menu

Restaurant (\$229.0) :

Window (\$269.0) :

TOTAL:

VISA MASTERCARD AMEX

*** please note the third party security & facility bank fees of 1.65%
applies to all cards.*

CARD NUMBER

.....

EXPIRY

CCV

.....

SIGNATURE

.....

ALTERNATIVELY -

PAY BY EFT TO PURE SOUTH DINING:

BSB 013-128 ACC 462034678

REFERENCE: (YOUR NAME) NYE

PLEASE SEND A REMITTANCE RECEIPT TO:

PS@PURESOUTH.COM.AU

PURE
SOUTH
DINING



PURE
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DINING

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