

"ROBBINS ISLAND WAGYU"

SUNDAY ROAST LUNCH

created for you by

**TASMANIA'S FINEST
FARMERS & FISHERMEN**



PURE SOUTH DINING

Sunday Roast Lunch

\$55 per guest

Sunday 1st September 2019

Entrée

St Helens 'Lease 65' oysters, natural (three)
(Farmer: Craig Lockwood)

Tasmanian avocado, Tongola Farm goats curd, cucumber, mole
(Avocado: Paul & Maria Bidwell) (Farmers/cheesemakers: Iain & Kate Field)

Nichols chicken liver parfait, beetroot chutney, brioche
(chicken: Rob Nichols)

Tasmanian scallop and crab pie, herb salad

Main

King Island grass fed beef Wellington
(King Island Butcher)

Roast Mount Gnomon Farm pork loin, spiced jus
(Guy Robertson)

Served with roast potato, braised red cabbage, brussels sprouts, fennel

Dessert

Tasmanian organic apple tarte tatin, Pyengana Dairy vanilla ice cream
(Dairy Farmers: Jon & Lyndall Healey)

Lemon meringue pie

Tasmanian Cheese Plate
King Island Dairy 'Surprise Bay' cheddar;
with tomato chutney, lavosh, fruit loaf, focaccia