

PURE SOUTH DINING

Mother's Day

2 courses \$69.0

3 courses \$79.0

3 hours of free flowing champagne \$70.0pp

Entrée

St Helens 'Lease 65' oysters (6)

Bass Strait wild-caught scallops, clambisque, wakame

Cured, smoked line-caught kingfish, mandarin, celeriac, nasturtium

Artichoke, Tongola Farm goats curd, honey, walnut

Robbins Island Wagyu pastrami, red cabbage, Surprise Bay cheddar, brioche

Main

King Island grass-fed eye fillet, eggplant, polenta, dill pickle, miso

Scottsdale pork scotch, mushroom, leek, black garlic

Pan roast Huon Salmon, pearl cous cous, herb emulsion,
Spring Bay mussels, smoked eel

Pan-roasted Nichols chicken breast & wing burnt carrot, beetroot

Gnocchi, heirloom tomato, rouille, zucchini, Pyengana cheddar

Dessert

Anvers soft chocolate pave, smoked almond, vanilla

Bergamot curd, cucumber, gin, basil

Tasmanian cheese plate;

King Island Dairy Surprise Bay cheddar

King Island Dairy 'stormy' washed rind
w/ Oat biscuit, lavosh, fruit loaf, chutney