

Valentine's Day

You can choose from two sittings for Dinner:

1st Sitting: Booking times: 5pm, 5.30pm and 6pm enjoy a comfortable 2 hour sitting

2nd Sitting: Book from 8.00pm, 8:15 or later; enjoy your table for the evening

2 course - \$68.0

3 course - \$85.0

Enjoy a glass of Italian Prosecco or Aperol Spritz on arrival

Entree (choice of)

'Lease 65' oysters, (6) St Helens East Coast Tasmania

Bass Strait wild-caught scallops, mushroom broth, wakame, sea herbs

Mt Gnomon Farm rare-breed ham hock terrine, piccalilli, brioche

Heirloom tomato, Tongola goats curd, black olive crumb

Cured Ocean trout, cucumber, lemon, radish

Main Course (choice of)

Sticky King Island beef short rib, soba noodles, sesame

Pan roast Nichols chicken, barley, chorizo, mushroom sauce

Pan roasted Huon salmon fillet, Lebanese zucchini, Spring Bay mussels, miso broth

Scottsdale pork scotch, caramelized apple, fennel, mustard

Slow Cooked Flinders Island lamb neck + ribs, eggplant, pinenut dukkah,
pomegranate, Mountain River yoghurt

Dessert (choice of)

Pyengana Dairy cream 'crème brûlée'

P.S. Pavlova, Burlington Farm berries, passionfruit curd

Anvers soft chocolate pavé, cherry, Pyengana Dairy ice cream

King Island Dairy cheese plate;
King Island Dairy Surprise Bay cheddar
King Island Dairy 'Roaring Forties' blue
.. oat cake, lavosh, fruit loaf, rhubarb jam



PURE SOUTH DINING

Southgate Building
3 Southgate Ave,
Southbank. Melbourne 3006.

+61 3 9699 4600
ps@puresouth.com.au