

PURE SOUTH DINING

Mother's Day Lunch

3 courses \$120.0pp

Entrée

St Helens 'Lease 65' oysters, natural (6)

House-cured Petuna Ocean trout, cucumber, apple, buttermilk, dill, roe

King Island grass fed beef tartare, togarashi, seaweed crème fraîche, soy, picked kohlrabi

Heirloom zucchini, avocado, smoked almond, olive, Pyengana Dairy cheddar & walnut paste, mint

King Island crayfish, apricot, fennel, rouille, salted cashews

*** 10.0 supplement***

Main Course

Striped trumpeter, pea, radish, grapefruit, quanciale, vin jaune sauce

Tongola Farm goats curd, pan-fried Gnocchi, heirloom tomato, bois boudran, peas

Hanslow free-range duck, Mount Gnomon Farm chorizo, cassoulet, silverbeet

Tasmanian Cressy Lamb, heirloom carrots, yoghurt, spiced seeds, date sauce

King Island grass fed beef eye fillet, kale, potatoes, blackberry, bush tomato

... mixed leaf salad, twice cooked chips

Dessert

Crème brûlée of Pyengana Dairy Farm cream

Caramelised Anvers white chocolate, rhubarb, brioche, Turkish delight ice-cream

Burlington Farm Blackberries, lemon aspen curd, almond, Hellfire Bluff Limoncello

Tasmanian cheese plate,

Healey's Pyengana Dairy 12+ month old cheddar

King Island Dairy 'Roaring Forties' blue,

King Island Dairy 'Furneaux' double brie

w/house-made lavosh, focaccia, beetroot chutney,

Executive Chef David Hall and his team are inspired by fresh ingredients arriving daily at our kitchen door from farmers, fisherman & artisan producers in Tasmania, King Island & Flinders Island



