

PURE SOUTH KITCHEN



Welcome,

We have created menus to deliver a restaurant dining experience for large tables to enjoy; exploring the best produce from around Tasmania and her islands.





Menu I

SHARED ENTREE

St Helens 'Lease 65' oysters, natural

Hardy Family octopus, Mount Gnomon Farm chorizo, pepperonata

Burrata, tomato, basil, chargrilled sourdough

MAIN COURSE (CHOICE)

Main course can be changed into shared plates if preferred

Scottsdale free-range pork belly,
creamed corn, baby leeks, currants, pine nuts, chive

Pan roasted Huon salmon, crushed peas, green olive,
yoghurt, puff rice

Potato Gnocchi, roasted Heirloom tomato sauce, zucchini,
squash, Grandveve Manchego cheese

Choice of pizza;

Margherita - San Marzano tomato, fior di latte

Smokey Chorizo - Mt Gnomon Farm free-range chorizo,
San Marzano tomato, mozzarella

... sides to share

DESSERT (CHOICE)

Anvers dark chocolate + ricotta torte, buttermilk ice-cream

Crème brûlée of Pyengana Dairy Farm cream

Sample Menu only. Dishes will change a little through the season due to fresh produce supply that is the heart of the business.

Dietary requirements can also be catered for with prior notice.

10% surcharge applies on Saturday + Sunday

15% surcharge will apply on all public holidays

A bank payment processing fee applies to all card transactions



Menu 2

SHARED ENTREE

St Helens 'Lease 65' oysters, natural

Cured Kingfish, avocado, edamame, blood orange, pistachio

Burrata, tomato, basil, chargrilled sourdough with
Scottsdale Pork capocollo

MAIN COURSE (CHOICE)

Main course can be changed into shared plates if preferred

King Island grass-fed beef short rib,
chips, peppercorn sauce, herb salad

Scottsdale free-range pork belly,
creamed corn, baby leeks, currants, pine nuts, chive

Pan roasted Huon salmon, crushed peas, green olive,
yoghurt, puff rice

Fettuccine Carbonara, Scottsdale ham hock, Pyengana Dairy cheddar,
cream, garlic, parsley

... sides to share

DESSERT (CHOICE)

Anvers dark chocolate + ricotta torte, buttermilk ice-cream

Crème brûlée of Pyengana Dairy Farm cream

Tasmanian cheese plate;
King Island Dairy 'Furneaux' double brie
King Island Dairy 'Surprise Bay' cheddar
.. house baked bread, condiments

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