

ENTREE

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| TASMANIAN PACIFIC OYSTERS natural / lemon | 5ea |
| MIXED OLIVES | 7 |
| EGGPLANT SALSA ON OLIVE CROSTINI olives / capers / Tongola Farm Goats curd | 18 |
| ARANCINI (3) of Pyengana Dairy Farm cheddar + caramelised cauliflower / pine nuts / golden raisins | 18 |
| ROSEMARY + GARLIC PIZZA | 14 |
| BURRATA tomato / basil / chargrilled sourdough +Scottsdale Pork capocollo | 23 + 12 |
| CURED KINGFISH avocado / edamame / blood orange / pistachio | 22 |
| HARDY FAMILY OCTOPUS Mt Gnomon Farm chorizo / cannellini bean, cornichons + mint salsa / kale / roasted macadamia | 23 |

PIZZA

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| MARGHERITA San Marzano tomato / fior di latte | 22 |
| SMOKEY CHORIZO Mt Gnomon Farm chorizo / San Marzano tomato / mozzarella | 26 |
| PRIMAVERA San Marzano tomato / mozzarella / roast capsicum / red onion / mushroom / Red Cow Dairy chilli-fetta | 26 |
| PROSCIUTTO + BRIE King Island Dairy double-cream brie / prosciutto / San Marzano tomato / mozzarella | 28 |

** Gluten friendly base available add 3

PASTA

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| PAPPARDELLE braised King Island Beef short rib / black pepper sauce / mushroom / Grandveve Primavera cheese | 33 |
| LINGUINE MARINARA Tasmanian scallops / Hardy Family octopus / calamari / prawn / bisque | 36 |
| FETTUCCINE 'PURE SOUTH CARBONARA' Scottsdale ham hock / Pyengana Dairy cheddar / cream / garlic / parsley | 29 |
| POTATO GNOCCHI roasted Heirloom tomato sauce / zucchini / squash / Grandveve Manchego cheese | 27 |
| + CHARGRILLED SOURDOUGH ON SIDE | 5 |

MAIN PLATES

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| SCOTTSDALE FREE-RANGE PORK BELLY creamed corn / baby leeks / currants / pine nuts / chive | 44 |
| PAN ROASTED HUON SALMON crushed peas / green olive / yoghurt / puffed rice | 38 |
| KING ISLAND BEEF SCOTCH FILLET (300G) chips / peppercorn sauce / herb salad | 60 |
| BRAISED KING ISLAND BEEF SHORT RIB chips / peppercorn sauce / herb salad | 50 |
| WHOLE CHARGRILLED BASS STRAIT SNAPPER brown butter / lemon / capers / parsley / guindilla peppers | 45 |

ON THE SIDE

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| BROCCOLINI mandarin / smoked almond | 12 |
| TWICE COOKED CHIPS, GARLIC AIOLI | 9 |
| MIXED LEAF SALAD, LEMON DRESSING | 9 |

DESSERT

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|---|------------|
| ANVERS DARK CHOCOLATE + RICOTTA TORTE buttermilk ice-cream | 18 |
| CRÈME BRÛLÉE OF PYENGANA DAIRY FARM CREAM | 16 |
| TASMANIAN CHEESE PLATE King Island Dairy 'Surprise Bay' cheddar 2 cheeses Bruny Island Cheese Co. Vintage 'C2' extra cheese King Island Dairy 'Roaring Forties' blue, King Island Dairy 'Furieux' double brie Grandveve 'Old Man' lavosh / fruit loaf / chutney | 26 + 10 |
| TRIO OF TASSIE ICE CREAM <i>Van Diemens Land Creamery</i> Vanilla bean ice cream 3 ice creams Anvers Choc hazelnut Gelato extra ice cream Raspberry Sorbet Pepperberry & Leatherwood Honey ice cream Lemon Sorbet served with sesame nougatine | 14 +5.5 |

V Vegetarian G Gluten Free D Dairy Free V Vegan
 * can be altered for specific dietary requirements

*Many of our menu items may contain traces of nuts, gluten, dairy and other allergens.
 If you have any allergies or food requirements please advise your waitperson.*

OUR PHILOSOPHY

ETHICAL | SUSTAINABLE | PROVENANCE

*Pure South has forged a reputation for offering a beautiful
 dining experience based on stunning produce from
 King Island, Flinders Island and Tasmania since 2004.*



*We visit Tasmania 'the pure south' regularly to enhance the
 menu that we offer you. The solid relationships that we have
 built with farmers and fishermen over the years ensures the
 quality of the produce that we put on the plate for you and
 your guests. Small planes deliver produce from Tasmania
 and the islands several times per week.*

*no split bills
 10% surcharge applies on Saturday + Sunday
 15% surcharge will apply on all public holidays
 A bank payment processing fee applies
 to all card transactions*

COCKTAILS

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|---|----|
|  SUMMER PASSION MOJITO - Havana white rum / passionfruit / lime | 20 |
|  THE NEW YORKER - Canadian Club / lemon juice / simple syrup / red wine | 22 |
|  TASMANIAN DEVIL - Espolon Tequila Blanco / lime / chilli / cointreau / ginger syrup | 22 |
|  WATERMELON SOUR - Forty Spotted 'classic' gin / watermelon syrup / pineapple juice / lemon / egg white | 20 |
|  RIVERSIDE LYCHEE COLLINS - Hibiscus infused Strait Tasmanian Vodka / Soho lychee liqueur / mint / lemon | 20 |
|  RIOT SPRITZ (on tap) - rosé-based cocktail with 10 natural botanicals including blood orange, passionfruit and elderflower | 11 |

MOCKTAILS

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|---|----|
|  MARGARITA - Lyre's Agave Reserva spirit / agave / lime | 18 |
|  WATERMELON MOJITO - Lyre's White Rum spirit / watermelon syrup / lime / mint | 18 |

TAP BEER

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|------------------------------------|-------------|------|
| Peroni | (400ml) | 15 |
| Carlton Draught | (425ml) | 11 |
| Moo Brew Lager | TAS (425ml) | 12 |
| 4 Pines Pacific Ale (mid strength) | (425ml) | 12.5 |
| Matilda Bay Redback Wheat Ale | (425ml) | 13.5 |
| 4 Pines American Pale Ale | (425ml) | 14 |
| Pirate Life Stout | (425ml) | 14 |
| Asahi | (425ml) | 16.5 |
| Balter XPA | (425ml) | 14 |
| Willie Smith's Organic Apple Cider | TAS (425ml) | 12 |

BOTTLE BEER

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|-------------------------------|-----|----|
| Cascade Premium Light | TAS | 10 |
| Moo Brew Pale Ale | TAS | 13 |
| Moo Brew Pilsner | TAS | 13 |
| Crown Lager | | 11 |
| Corona | | 11 |
| Mountain Goat Lager | | 12 |
| Peroni Leggera (mid-strength) | | 10 |
| Peroni Libera 0% | | 9 |
| Carlton Zero | | 8 |

FIZZ

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|--------------------------------------|-------|-----|----|-----|
| NV Bandini Prosecco, Italy | 120ml | BTL | 12 | 65 |
| NV Kreglinger Brut, Tasmania | | | 17 | 85 |
| NV Moet & Chandon, France | | | | 150 |
| NV Bollinger 'Special Cuvee', France | | | | 190 |

ROSE

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|---------------------------------|-------|-------|-----|----|----|----|
| 2021 Jardin Des Charmes, France | 150ml | 250ml | BTL | 12 | 21 | 60 |
|---------------------------------|-------|-------|-----|----|----|----|

WHITE WINE

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| 2022 Rockbare Riesling, South Australia | 150ml | 250ml | BTL | 14 | 23 | 64 |
| 2021 Pooley Riesling, Tasmania | | | | | | 80 |
| 2022 Tai Tira Sauvignon Blanc, New Zealand | | | | 12 | 20 | 55 |
| 2021 Moorilla 'Praxis' Sauvignon Blanc, Tasmania | | | | | | 70 |
| 2020 Rockford Semillon, South Australia | | | | | | 75 |
| 2021 Bay of Fires Pinot Gris, Tasmania | | | | | | 95 |
| 2021 Milton Pinot Gris, Tasmania | | | | | | 75 |
| 2021 Banfi 'Le Rime' Pinot Grigio, Italy | | | | 12 | 20 | 55 |
| 2022 Storm Bay Chardonnay, Tasmania | | | | 14 | 23 | 65 |
| 2021 Chartley Estate Chardonnay, Tasmania | | | | | | 105 |
| 2022 Clarence House 'Reserve' Chardonnay, Tasmania | | | | | | 85 |
| 2019 Louis Latour 'Ardèche' Chardonnay, France | | | | | | 72 |

RED WINE

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|---|-------|-------|-----|----|----|-----|
| 2022 Spring Vale 'Melrose' Pinot Noir, Tasmania | 150ml | 250ml | BTL | 15 | 25 | 60 |
| 2019 Kelvedon Estate Pinot Noir, Tasmania | | | | | | 85 |
| 2021 Nocton Vineyard Pinot Noir, Tasmania | | | | | | 70 |
| 2020 Stefano Lubiana 'Estate' Pinot Noir, Tasmania | | | | | | 135 |
| 2020 Tolpuddle Pinot Noir, Tasmania | | | | | | 180 |
| 2019 Valdemoreda Tempranillo, Spain | | | | 13 | 22 | 60 |
| 2018 Château du Cèdre Cahors 'Chateau' Malbec, France | | | | | | 60 |
| 2019 Tahbilk Family Shiraz, Victoria | | | | 13 | 22 | 60 |
| 2019 Tait Family Winery 'The Ball Buster' Shiraz, South Australia | | | | | | 65 |
| 2018 Rockford 'Basket Press' Shiraz, South Australia | | | | | | 210 |
| 2018 Kilikanoon 'Covenant' Shiraz, South Australia | | | | | | 120 |
| 2019 Condie 'The Gwen' Shiraz, Victoria | | | | | | 83 |
| 2017 Stoney Vineyard Cabernet Sauvignon, Tasmania | | | | | | 79 |
| 2021 Hesketh Cabernet Sauvignon, South Australia | | | | 14 | 23 | 65 |
| 2019 Penny's Hill 'Malpas Road' Merlot, South Australia | | | | | | 60 |
| 2019 Yalumba 'Samuel's Collection' GSM, South Australia | | | | | | 70 |

