

BREAKFAST

FRUIT TOAST / SOURDOUGH / CROISSANT

house-made strawberry jam / honey / peanut butter / vegemite
*fruit toast contains nuts

BACON + EGG ROLL

house-cured Scottsdale rare-breed bacon / free-range egg /
house tomato-relish

COCONUT + ALMOND CHIA PUDDING

strawberry compote / house toasted granola

'TASSIE' CROISSANT

Scottsdale rare-breed bacon / King Island Dairy 'Surprise Bay' cheddar

AVOCADO

vanilla poached beetroot / yoghurt / spiced seeds / free-range poached egg /
on harvest grain sourdough

HUON SMOKED SALMON

cannellini bean, cornichons + mint salsa / free-range poached egg /
on sprouted wheat sourdough

PSK BIG BREKKIE

free-range poached eggs / Scottsdale rare-breed bacon / mushrooms /
avocado / tomato relish / toasted sourdough *^{GF}

PASTRIES \$7

... get them while they last !!

* rhubarb danish

* almond croissant

* pain au rasin

* croissant

* cinnamon cruffin

* banana bread

Ⓥ Vegetarian Ⓜ^{GF} Gluten Free Ⓜ^{DF} Dairy Free Ⓜ^{VG} 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 .

10% surcharge applies on Saturday + Sunday
15% surcharge will apply on all public holidays
A bank payment processing fee applies
to all card transactions

9

EGGS YOUR OWN WAY

15

FARM DIRECT EGGS ON SOURDOUGH TOAST
poached / fried / scrambled

12

16

EXTRAS

+ FREE-RANGE EGG

4

+ HOUSE-CURED SCOTTSDALE BACON

7

+ ROAST MUSHROOMS

6

+ AVOCADO

6

+ CURED SMOKED SALMON

8

24

25

28

BREKKIE COCKTAILS

PEACH BELLINI - Bandini Prosecco / peach puree

15

PSK BLOODY MARY - Strait Vodka / tomato juice,
tabasco, Worcestershire

20

JUICES \$8

O.J. FRESHLY (squeezed to order)

GREEN JUICE - kale, celery, cucumber, apple, lemon, capsicum

SUMMER - watermelon, pineapple, mint

IMMUNE BOOST - beetroot, carrot, celery, apple, lemon

COFFEE / TEA from \$5.0

PURE
SOUTH
KITCHEN

@puresouthkitchen

/puresouthkitchen

#itsthebardownstairs

#puresouthkitchen

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.

7030	Thorpe Farm	7216	Pyengana Dairy
7301	Great Southern Beef	7256	King Island Dairy
7132	Mount Gnomon Farm	7307	Anvers Chocolate
7330	Cape Grim Beef	7216	Lease 65 oysters
7331	Hardy Family Fisherman	7109	Mountain River Yoghurt
7250	Red Cow Dairy	7260	Hanslow Game Birds
7255	Flinders Island Lamb	7310	Kindred Organics
7259	Mountain Stream Fishery	7117	Huon Aquaculture
7162	Grandvewe Farm	7109	Tongola Farm
7330	Robbins Island Wagyu	7260	Scottsdale Pork
7304	Springfield Farm Venison	7307	Burlington Farm Berries
7256	King Island Beef	7307	Nichols Poultry
7260	Tulendeena Farm Gate	7304	Truffles of Tasmania

