

PURE SOUTH DINING

daily lunch special

2 COURSES \$49

3 COURSES \$59

ENTREE

St Helens 'Lease 65' oysters, natural, shucked to order (3)

Terrine of Scottsdale ham hock, Nichols chicken & pistachio,
blackberry chutney, brioche

Curried cream of parsnip soup

MAIN COURSE

Confit Hanslow free-range duck leg, red cabbage, Dutch carrots, coq au vin sauce

Gnocchi, pumpkin, pine mushrooms, walnut, Grandveve Primavera

Pan roasted Huon Salmon, heirloom zucchini, pea, spiced seeds, yoghurt

DESSERT

Crème brûlée of Pyengana Dairy Farm cream

Anvers dark chocolate + ricotta torte, chantilly cream

Tasmanian cheese plate;

King Island Dairy 'Surprise Bay' cheddar

King Island Dairy 'Furieux' double brie

w/house-made lavosh, fruit toast, 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.

A payment processing fee applies to all card transactions.