

PURE SOUTH DINING

Pre-theatre chef's tour

Exceptional Tasmanian produce in a quick-4-course menu pre-show.
Inspired by fresh ingredients arriving daily at our kitchen door
from farmers, fisherman & artisan producers in Tasmania & King Island

4 Courses - 89

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

~

Hardy Family octopus, kumquat, fennel, rouille, salted cashews

~

King Island grass-fed beef short rib, kale, purple congo, blackberry, bush tomato

~

Crème brûlée of Pyengana Dairy Farm cream

"... Pure South Dining has forged a reputation in Melbourne for offering a beautiful dining experience based on stunning produce from King Island and Tasmania since 2004".

A payment processing fee applies to all card transactions.



Craig Lockwood 'Lease 65 Oysters', St Helens, Tasmania