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ENTREE

- ST HELENS 'LEASE 65' OYSTERS
natural / lemon
- MIXED OLIVES ⑤
- HEIRLOOM TOMATOES ⑤
macadamia pesto / balsamic vinaigrette /
Bruny Island O.D.O cheese /
chargrilled olive toast
- ARANCINI (3) ⑤
roasted pumpkin / Pyengana Dairy Farm
cheddar / spiced seeds
- ROSEMARY + GARLIC PIZZA
- BURRATA ⑤ *GF
tomato / basil / chargrilled sourdough
+ Scottsdale Pork capocollo
- CITRUS CURED OCEAN TROUT GF DF
avocado / pickled fennel / peach / pistachio
- HARDY FAMILY OCTOPUS GF *DF
Mt Gnomon Farm chorizo / kale /
cannellini bean, cornichons + mint salsa /
roasted macadamia

PIZZA

- MARGHERITA ⑤
San Marzano tomato / fior di latte
- SMOKEY CHORIZO
Mt Gnomon Farm chorizo / San Marzano
tomato / mozzarella
- PRIMAVERA ⑤
San Marzano tomato / mozzarella /
roast capsicum / red onion / mushroom /
Red Cow Dairy chilli-fetta
- PROSCIUTTO + BRIE
King Island Dairy double-cream brie /
prosciutto / San Marzano tomato /
mozzarella

5ea

7

18

18

14

23

+ 12

22

23

PASTA

- PAPPARDELLE
braised King Island Beef short rib / black
pepper sauce / mushroom /
Grandvewe Primavera cheese
- LINGUINE MARINARA
Tasmanian scallops / Hardy Family octopus /
calamari / prawn / bisque
- FETTUCCINE 'PURE SOUTH CARBONARA'
Scottsdale ham hock / cream / garlic /
Pyengana Dairy cheddar / parsley
- POTATO GNOCCHI ⑤ *GF *DF *VG
spiced smoked eggplant / kale / coriander
- + CHARGRILLED SOURDOUGH ON SIDE

33

36

29

27

5

MAIN PLATES

- SCOTTSDALE FREE-RANGE PORK BELLY
black bean salsa / red capsicum soubise /
broccolini GF
- PAN ROASTED HUON SALMON
Israeli couscous / tomato / piquillo peppers /
green olive / anchovy
- KING ISLAND BEEF SCOTCH FILLET (300G)
chips / peppercorn sauce / herb salad * GF
- BRAISED KING ISLAND BEEF SHORT RIB
chips / peppercorn sauce / herb salad * GF
- WHOLE CHARGRILLED BASS STRAIT SNAPPER
brown butter / lemon / capers / parsley /
quindilla peppers GF

44

38

60

50

45

SIDES

- BROCCOLINI GF ⑤ DF
mandarin / smoked almond
- TWICE COOKED CHIPS, GARLIC AIOLI GF ⑤
- MIXED LEAF SALAD, LEMON DRESSING GF DF

12

9

9

DESSERT

- ANVERS DARK CHOCOLATE + RICOTTA TORTE
Van Diemens Land Creamery vanilla ice-cream
- CRÈME BRÛLÉE OF PYENGANA DAIRY
FARM CREAM
- TASMANIAN CHEESE PLATE
2 cheeses
extra cheese
- King Island Dairy 'Surprise Bay' cheddar
Bruny Island Cheese Co. Vintage 'C2'
King Island Dairy 'Roaring Forties' blue,
King Island Dairy 'Furneaux' double brie
Grandvewe 'Old Man'
lavosh / fruit loaf / chutney
- TRIO OF TASSIE ICE CREAM
Van Diemens Land Creamery
3 ice creams
extra ice cream
- Vanilla bean ice cream
Anvers Choc Hazelnut Gelato
Raspberry Sorbet DF
Pepperberry & Leatherwood Honey ice cream
Lemon Sorbet VG DF
served with sesame nougatine

18

16

26

+ 10

14

+5.5

KING ISLAND BEEF STEAK NIGHT
EVERY TUESDAY

King Island Beef scotch fillet 300g
chips / peppercorn sauce / herb salad
+ a glass of premium shiraz
(2021 Tellurian 'EVO' Shiraz, Heathcote or
2019 Tahbilk Grenache Shiraz Mourvèdre, Victoria)

grass fed / free range / MSA graded

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.

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

⑤ 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.

@puresouthkitchen

/puresouthkitchen

#itsthebardownstairs

#puresouthkitchen

PURE
SOUTH
KITCHEN

DRINK

COCKTAILS

	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 - Strait Tasmanian Gin / watermelon syrup / pineapple juice / lemon / egg white	20
	RIVERSIDE LYCHEE COLLINS - Hibiscus infused Strait Tasmanian Vodka / Soho lychee liqueur / mint / lemon	20

TAP BEER

Peroni	(400ml)	15
Peroni 3.5%	(425ml)	12.5
Carlton Draught	(425ml)	11
Moo Brew Lager	TAS (425ml)	12
4 Pines Pacific Ale (mid strength)	(425ml)	12.5
4 Pines American Pale Ale	(425ml)	14
Asahi	(425ml)	16.5
Balter XPA	(425ml)	14
Willie Smith's Organic Apple Cider	TAS (425ml)	12

BOTTLE BEER

Cascade Premium Light	TAS	10
Moo Brew Pale Ale	TAS	13
Moo Brew Pilsner	TAS	13
Crown Lager		11
Corona		11
Balter Cerveza		12
Mountain Goat Lager		12
Great Northern Super Crisp Lager (mid-strength)		10

FIZZ

NV Bandini Prosecco, Italy	150ml	250ml	Btl
NV Kreglinger Brut, Tasmania	12		65
NV Moët & Chandon, France	17		85
2009 House of Arras Grand Vintage, Tasmania			150
			170

WHITE WINE

2022 Rockbare Riesling, South Australia	150ml	250ml	Btl
2021 Pooley Riesling, Tasmania	14	23	64
2022 Tai Tira Sauvignon Blanc, New Zealand			80
2021 Moorilla 'Praxis', Sauvignon Blanc, Tasmania	12	20	55
2020 Rockford Semillon, South Australia			70
2021 Bay of Fires Pinot Gris, Tasmania			75
2023 42° South Pinot Grigio, Tasmania			95
2022 Banfi 'Le Rime' Pinot Grigio, Italy	12	20	55
2021 Pipers Brook Chardonnay, Tasmania	16	25	75
2022 Stefano Lubiana 'Primavera' Chardonnay, Tasmania			95
2022 Frogmore Creek Chardonnay, Tasmania			75
2019 Louis Latour 'Ardèche' Chardonnay, France			72

ROSE

2021 Jardin Des Charmes, France	150ml	250ml	Btl
	12	21	60

RED WINE

2022 Storm Bay Pinot Noir, Tasmania	150ml	250ml	Btl
2022 Kelvedon Estate Pinot Noir, Tasmania	16	25	65
2021 Red Claw Pinot Noir, Victoria			85
2018 Spikey Bridge Pinot Noir, Tasmania			75
2021 Tolpuddle Pinot Noir, Tasmania			125
2020 Valdemoreda Tempranillo, Spain			180
2016 Viticoltori Senesi Aretini Chianti Reserva, Italy	13	22	60
2021 Tellurian Redline Shiraz, Victoria			65
2019 Tait Family Winery 'The Ball Buster' Shiraz, South Australia	13	22	60
2018 Kilikanoon 'Covenant' Shiraz, South Australia			65
2013 Tahbilk 'Museum Release' Shiraz, Victoria			120
2017 Stoney Vineyard Cabernet Sauvignon, Tasmania			80
2020 Henschke 'Keyneton Euphonium' SH/CS, South Australia			79
2021 Hesketh Cabernet Sauvignon, South Australia	14	23	155
2019 Penny's Hill 'Malpas Road' Merlot, South Australia			65
2020 Rockford 'Moppa Springs' GSM, South Australia			60
			95

Rosé Spritz — The Riot Way.

(on tap)

Rosé-based cocktail. The taste profile is synonymous with a traditional spritz. An expert balance of bitterness from citrus botanicals like blood orange, passionfruit and elderflower, married with a slight sweetness from the grapefruit.

Lemon Lychee Spritz Cooler —

(on tap)

This zesty little lemon-lychee number is here to quench and delight all at once. We'll bring the twist, you bring the shout.

A cool blend of wine, soda, botanicals and grape juice

RIOT
WINE CO

\$11

NON-ALCOHOLIC BEER + CIDER

Peroni 0.0%	9
Carlton zero	8
Willie Smith Apple Cider	11

MOCKTAILS

NO-GRONI - A blend of Lyre's Dry London Spirit, Italian Orange and Aperitif Rosso to create the traditional Negroni, sans alcohol of course. Served over ice with an orange twist.	18
WATERMELON MOJITO - Lyres White Cane spirit built with supergreens watermelon juice / lime / mint	18
AMARETTI SOURZ - A quintessential Amaretto sours using Lyre's Amaretti / lemon/ egg served up martini style	18
GINGER NINJA - Apple juice / ginger beer / ginger syrup / lime	14

Full Drink List
Available.

Please ask one
of our staff