

New
Year's
Eve



PURE
SOUTH
DINING

Relax, Dine, Drink & Celebrate

Celebrate all the glamour of New Year's Eve in the city and dine with front row seats to the spectacular fireworks show.

Pure South Dining offers a premium dining experience on New Year's Eve.

Choose how you want to celebrate, with early and late dining options

Twilight Menu

Adults: \$99.0 Children: \$59.0

From 5.00pm Depart by 7:45pm

+ 10% Sunday surcharge

(latest booking time 6.15pm)

Late Menu

4 course menu including a premium beverage package

\$269.0pp

From 8.15pm

TWILIGHT MENU

Adults: \$99.0

Children: \$59.0

+ 10% Sunday surcharge

From 5.00pm Depart by 7:45pm

Entrée

(choice of)

St Helens 'Lease 65' oysters, natural

Heirloom zucchini, avocado, smoked almond, olive, Pyengana Dairy cheddar & walnut paste, mint

King Island grass fed beef tartare, togarashi, seaweed crème fraîche, soy, pickled kohlrabi

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

Main

(choice of)

Huon salmon, cauliflower, curry, pomegranate, capers, kaffir lime

Scottsdale free-range pork loin, chorizo cassoulet, silverbeet

King Island grass-fed beef eye fillet, kale, purple congo, blackberry, bush tomato

Tongola Farm goats curd, pan-fried Gnocchi, heirloom tomato, bois boudran, peas

Dessert

(choice of)

Burlington Farm Blackberries, lemon aspen curd, almond, Hellfire Bluff Limoncello

Pyengana Dairy Farm crème brûlée

Tasmanian cheese plate;
King Island Dairy 'Surprise Bay' cheddar
King Island Dairy 'Furieux' double cream brie
.. house baked bread, condiments

SAMPLE MENU





LATE MENU

\$269 Dinner & premium beverage package of wine, beer, soft drinks and a cocktail

From 8.15pm

Appetiser

Finger lime, clam, southern rock lobster, bisque

Entrée (choice of)

St Helens 'Lease 65' oysters, natural

Heirloom zucchini, avocado, smoked almond, olive,
Pyengana Dairy cheddar & walnut paste, mint

King Island grass fed beef tartare, togarashi, seaweed crème fraiche,
soy, pickled kohlrabi

Cured ocean trout, cucumber, apple, buttermilk, dill, roe

Main (choice of)

Huon salmon, cauliflower, curry, pomegranate, capers, kaffir lime

Scottsdale pork belly, chorizo cassoulet, silverbeet

King Island grass-fed beef eye fillet,
kale, purple congo, blackberry, bush tomato

Tasmanian Cressy Lamb, heirloom carrots, yoghurt,
spiced seeds, date sauce

Tongola Farm goats curd, pan-fried Gnocchi, heirloom tomato,
bois boudran, peas

Dessert (choice of)

Anvers dark chocolate brownie, hazelnut, tonka bean caramel,
banana & cardamom ice cream

Pyengana Dairy Farm crème brûlée

Tasmanian cheese plate;
King Island Dairy 'Surprise Bay' cheddar
King Island Dairy 'Furieux' double cream brie
.. house baked bread, condiments

SAMPLE MENU

PREMIUM BEVERAGES

included with the late sitting menu

Wines

NV Kreglinger Sparkling, Pipers Brook, TAS

2022 Tai Tira Sauvignon Blanc, New Zealand

2021 Pipers Brook Chardonnay, Pipers Brook, TAS

2021 Jardin Des Charmes, France

2022 Spring Vale 'Melrose' Pinot Noir, East Coast TAS

2021 Mountadam 'Five-Fifty' Shiraz, Barossa Valley, SA

Beers on Tap;

Carlton Draught

Peroni

Moo Brew Lager

Peroni 3.5% (mid strength)

Willie Smith's Organic Apple Cider

plus more . . .

Soft drinks

Cocktail of the day - Aperol Spritz



** Some wine options may become unavailable for the event as vintage and supply changes.*

NOTES TO HELP YOU ENJOY YOUR NIGHT

Menu

Our menu is derived from relationships with ethical, sustainable, premium farmers and fishermen of Tasmania, King Island, Flinders Island and the surrounding seas. Due to the nature of the Pure South Dining ethos, our menu relies on the seasons and the natural elements that affect farmers and fishermen, and so late changes may be unavoidable.

Carparking

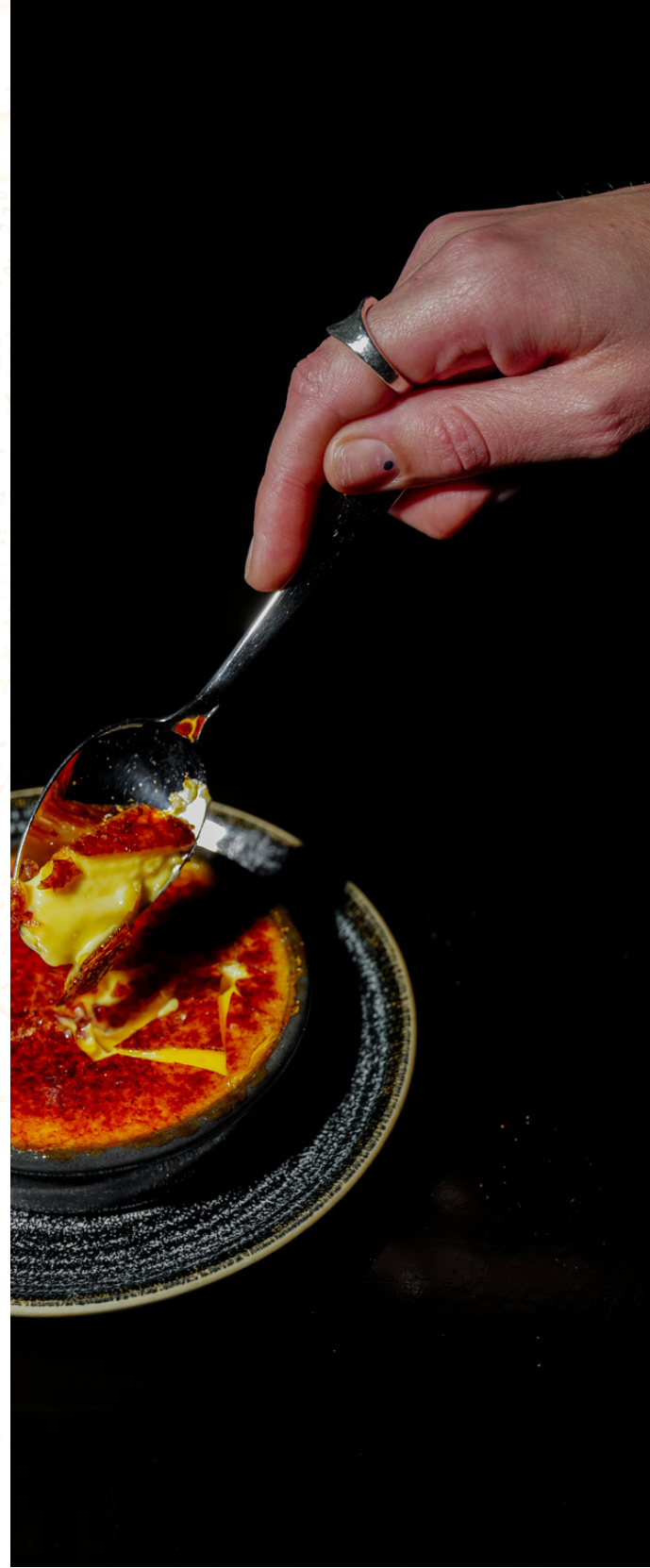
Wilson Southgate Carpark is in the same building as Pure South Dining – Southgate Ave
Wilson Eureka Carpark is 100 metres from Pure South Dining – Southgate Avenue
Long waits have been observed in previous years when exiting

Public Transport

Public Transport runs free on New Years Eve all night in Melbourne.
Melbourne's Public Transport hub is Flinders St Station, 80m from Pure South Dining; directly across the river by foot bridge.

Payment

In order for us to process your reservation we require **full payment** at the time of the booking.
Please fill in the attached authorisation form and return to ps@puresouth.com.au
This payment is non-refundable in the event the booking is cancelled.



CREDIT CARD AUTHORISATION FORM

PLEASE FILL IN COMPLETELY AND EMAIL TO PS@PURESOUTH.COM.AU

HOST NAME:

PHONE NUMBER:

EMAIL ADDRESS:

MENU OPTION: *(please circle)*

TWILIGHT

all prices include 10% weekend surcharge

ADULTS (\$108.9)

KIDS (\$64.9)

TOTAL:



LATE MENU

ADULTS (\$269.0)

TOTAL:

LIST OF GUESTS DIETARY REQUIREMENTS

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PAYMENT OPTIONS

VISA MASTERCARD AMEX

*** please note the third party security & facility bank fees of 1.65% applies to all cards.*

CARD NUMBER

EXPIRY CCV

SIGNATURE

ALTERNATIVELY

PAY BY EFT TO PURE SOUTH:

BSB 013-128 ACC 462034678

REFERENCE: (YOUR NAME) XMAS DAY

PLEASE SEND A REMITTANCE RECEIPT

TO: PS@PURESOUTH.COM.AU

PURE SOUTH DINING

Phone: 03 9699 4600

Email: ps@puresouth.com.au
Website: www.puresouth.com.au

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