

# PURE SOUTH DINING

## DAILY LUNCH SPECIAL

2 courses \$49

3 courses \$59

### Entrée

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

Rannoch farm quail, blackberry, brioche

Cured Alfonsino, bonito cream, guindilla pepper, desert lime

### Main Course

Confit Hanslow's free-range duck leg, truffle pomme mousseline, asparagus, sauce bordelaise

Pan-fried Gnocchi, asparagus, cauliflower, mushroom, silverbeet, Grandveve Primavera cheese

Pan roast Blue Grenadier, zucchini, peas, yoghurt, spiced seeds

### Dessert

Crème brûlée of Pyengana Dairy Farm cream

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

Tasmanian cheese plate;

King Island Dairy 'Surprise Bay' cheddar

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.*