



OUR CURATED MENUS & DRINKS LIST

PRIVATE DINING ROOMS | GROUP DINNERS | SPECIAL OCCASIONS

PURE
SOUTH
DINING

PROVENANCE. ETHICAL. SUSTAINABLE.

These are echoed as we work directly with exceptional farmers, fishermen and artisan producers in Tasmania, Flinders & King Island.

As our menus reflect their produce through the seasons we offer the following group menus for a quality dining experience without compromise...



Located in the heart of Melbourne within the bustling Southbank Promenade, the Pure South dining room hangs over the boardwalk with views down on the river and across to the Melbourne city.

We offer an elegant restaurant experience for your guests, giving the same level of service as we would for a table of two or four; rather than a 'function' experience.

We have ideal spaces designed to accommodate small and large occasions comfortably; including our semi-private areas and elegant private dining rooms.

*Sample menu only. Dishes will change through the season with fresh produce supply.
A surcharge of 15% applies on all public holidays.*





MENU 1 (SAMPLE)

For groups below 30 guests

Shared Entrée

St Helens 'Lease 65' oysters, natural

Vanilla poached beetroot, Tongola Farm goats curd, charred bay leaf, Burlington Farm blackberries, sesame

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

Main (choice)

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

Scottsdale free-range pork belly, fennel, beans, padron yoghurt, smoked almonds

King Island grass-fed beef short rib, truffle pomme mousseline, confit button mushrooms, asparagus, sauce bordelaise

... sides to share

Dessert (choice)

Coconut parfait, dulce de leche, passionfruit, raspberry

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

MENU 2 (SAMPLE)

For groups below 30 guests

Shared Entrée

St Helens 'Lease 65' oysters, natural

Vanilla poached beetroot, Tongola Farm goats curd, charred bay leaf, Burlington Farm blackberries, sesame

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

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

Main (choice)

King Island grass-fed beef eye fillet, truffle pomme mousseline, confit button mushrooms, asparagus, sauce bordelaise

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

Scottsdale free-range pork belly, fennel, beans, padron yoghurt, smoked almondst

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

... sides to share

Dessert (choice)

Burnt cheesecake, Burlington Farm strawberries, verjuice & mint sorbet

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

Tasmanian cheese plate,
Pyengana Dairy St Columba Blue
Grandveve Toto
King Island Dairy 'Furneaux' double brie
.. house baked bread, condiments





MENU 3 (SAMPLE)

For groups below 30 guests

Shared Entrée

St Helens 'Lease 65' oysters, natural

Vanilla poached beetroot, Tongola Farm goats curd, charred bay leaf, Burlington Farm blackberries, sesame

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

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

King Island Rock Lobster, apricot, fennel, rouille, salted cashews

Main (choice)

King Island grass-fed beef eye fillet, truffle pomme mousseline, confit button mushrooms, asparagus, sauce bordelaise

Blue-eye cod, cauliflower, curry, pomegranate, capers, kaffir lime

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

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

... sides to share

Dessert (choice)

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

Pyengana Dairy Farm crème brûlée

Tasmanian cheese plate;

Pyengana Dairy St Columba Blue

Grandveve Toto

King Island Dairy 'Furieux' double brie

.. house baked bread, condiments

MENU 1 (SAMPLE)

For groups above 30 guests

Shared Entrée

St Helens 'Lease 65' oysters, natural

Vanilla poached beetroot, Tongola Farm goats curd, charred bay leaf, Burlington Farm blackberries, sesame

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

Main (alternate service)

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

King Island grass-fed beef short rib, truffle pomme mousseline, confit button mushrooms, asparagus, sauce bordelaise

... sides to share

Dessert (alternate service)

Coconut parfait, dulce de leche, passionfruit, raspberry

Pyengana Dairy Farm crème brûlée



MENU 2 (SAMPLE)

For groups above 30 guests

Shared Entrée

St Helens 'Lease 65' oysters, natural

Vanilla poached beetroot, Tongola Farm goats curd, charred bay leaf, Burlington Farm blackberries, sesame

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

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

Main (alternate service)

King Island grass-fed beef eye fillet, truffle pomme mousseline, confit button mushrooms, asparagus, sauce bordelaise

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

... sides to share

Dessert (alternate service)

Burnt cheesecake, Burlington Farm strawberries, verjuice & mint sorbet

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



BEVERAGE PACKAGE 1

3-hour package all inclusive: \$65.0 per quest

4-hour package all inclusive: \$85.0 per quest

Wines

NV Kreglinger Sparkling, Pipers Brook, TAS

2021 Tai Nui Sauvignon Blanc, Marlborough, NZ

2022 Storm Bay Chardonnay, Coal River Valley, TAS

2022 Holm Oak 'Protege' Pinot Noir, Tamar Valley, TAS

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

Premium Beer & Cider

Soft drinks

BEVERAGE PACKAGE 2

3-hour package all inclusive: \$110.0 per quest

4-hour package all inclusive: \$135.0 per quest

Wines

NV Moet & Chandon, Champagne, FRA

2019 Clarence House Sauvignon Blanc, Coal River Valley, TAS

2022 Holm Oak Pinot Gris Tamar Valley, TAS

2021 Frogmore Creek Chardonnay, Coal River Valley, TAS

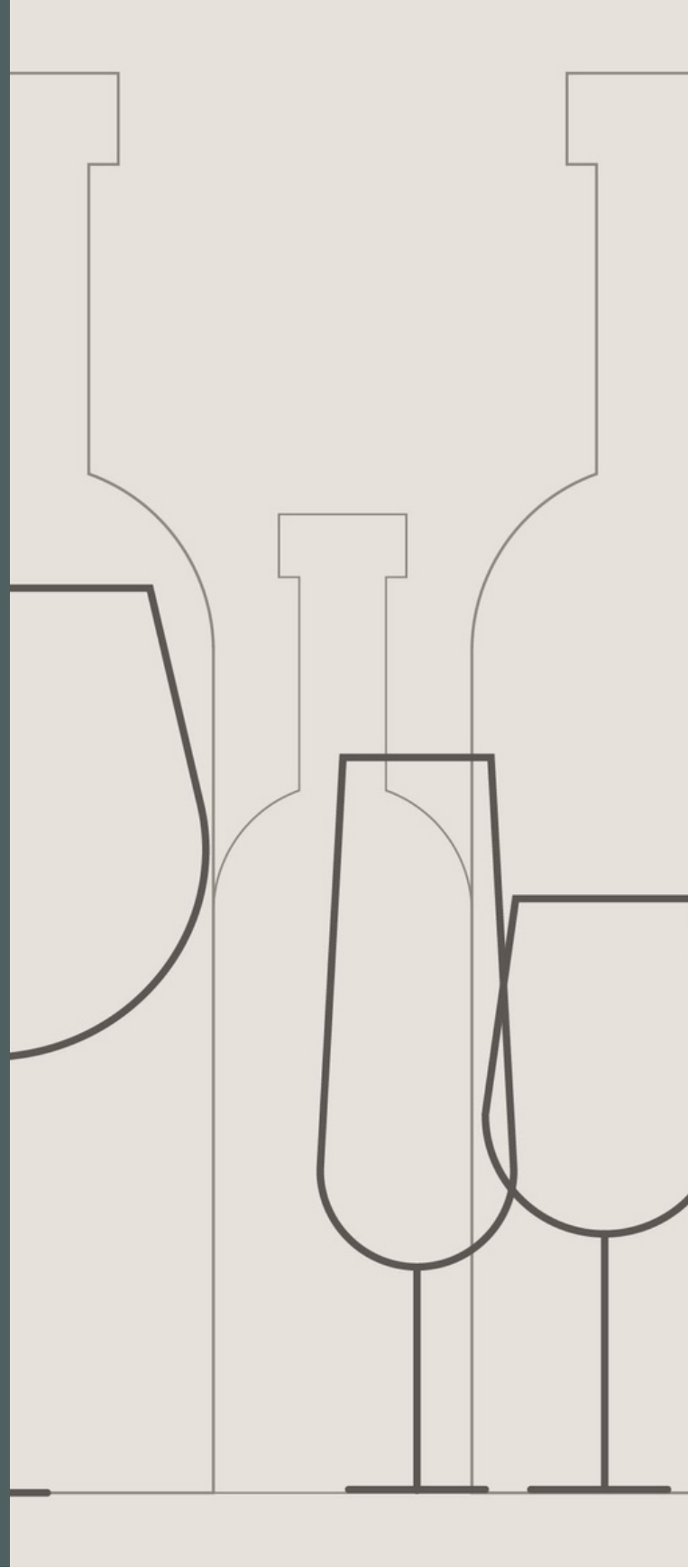
2021 Pipers Brook 'Estate' Pinot Noir, Pipers Brook, TAS

2017 Stoney Vineyard Cabernet Sauvignon, Coal River, TAS

2012 Tahbilk 'Museum Release' Shiraz, Nagambie Lakes, VIC

Local & International Beer & Cider

Soft drinks





LOCATION

Pure South Dining is located on the banks of the Yarra River.

The venue features sweeping views of Melbourne's city skyline and iconic landmarks including Flinders St Station.

The space is conveniently positioned on Southbank with direct access to public car parking below, and in close proximity to Flinders Street Station, St Kilda Road trams and Water Taxis.



PARKING & TRANSPORT

Ample parking available at Southgate which is located within the center.

Taxi rank is also close by and fantastic access to public transport with Flinders St station and trams nearby.

VENUE ADDRESS

Pure South Dining
River Level,
Southgate Precinct
3 Southgate Avenue
Southbank, Melbourne, 3006

CONTACT

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