

VALENTINE'S DAY - TUESDAY 14TH FEBRUARY
INSPIRED BY THE SEASON, A SPECIAL MENU FOR 2

4 course dinner menu for \$135.0pp

Amuse

House-cured kingfish taco, desert lime, seaweed

Entrée

St Helens 'Lease 65' oysters, mignonette dressing

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

Beetroot, Tongola Farm goats curd, bay leaf, blackberry, sesame

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

Main Course

Scottsdale pork belly, fennel, beans, padron yoghurt, smoked almonds

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

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

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

Bruny Island O.D.O, pan-fried Gnocchi, heirloom tomato, bois boudran, peas

Dessert

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

Crème brûlée of Pyengana Dairy Farm cream

Tasmanian cheese plate;
King Island Dairy 'Surprise Bay' cheddar
King Island Dairy 'Furneaux' double brie
w/house-made lavosh, focaccia, beetroot chutney,

PURE
SOUTH
DINING

