

PURE SOUTH DINING

MOTHERS DAY LUNCH

3 Courses \$129

For over twenty years, Pure South Dining has been working directly with local farmers, fishermen, and artisanal suppliers to acquire the best produce from the Bass Strait Islands of King, Flinders, and Tasmania.

Executive Chef David Hall leads our kitchen in celebrating Tasmanian heritage and produce, to bring the Pure South to Melbourne.

House-made Wattleseed sourdough with house churned butter

Entrée

St Helens 'Lease 65' oysters, natural (3)

Southern Rock Lobster, celeriac, kohlrabi, mandarin, uni sauce, caviar

Hardy Family Octopus, apricot, fennel, rouille, salted cashews

Confit Hanslow's free-range duck leg

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

Main Course

King Island grass fed eye fillet,
truffle pomme mousseline, confit mushrooms, Chinese broccoli, sauce bordelaise

Rannoch Farm quail, heirloom carrots, yoghurt, spiced seeds, date sauce

Devonport White fish, Mbongo Tchobi, peanut, mussel, lime
our fish has been caught off the Devonport coast since 1949 and is flown fresh from the boat to our kitchen.

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

Gnocchi, Bruny Island Cheese Co O.D.O, pumpkin, silver beet, pepita

Dessert

Crème brûlée of Pyengana Dairy Farm cream

Anvers dark chocolate brownie, cherry, sorbet, Van Diemens vanilla bean ice cream

Tasmanian Cheese Board
King Island Dairy 'Surprise Bay' Cheddar & Bruny Island 'Saint'
served with house-made lavosh, fruit toast, blackberry chutney, whipped Tasmanian leatherwood honey.

Please excuse any last-minute changes to our menu as we rely on fresh produce from our farmers & fishermen being flown to Melbourne.