

EAT

ENTREE

ST HELENS 'LEASE 65' OYSTERS natural / lemon	5ea
MIXED OLIVES [ⓧ]	7
HEIRLOOM TOMATOES [ⓧ] macadamia pesto / balsamic vinaigrette / Bruny Island O.D.O cheese / chargrilled olive toast	18
ARANCINI (3) [ⓧ] King Island Dairy Surprise Bay Vintage Cheddar / cauliflower / smoked almond / miso butter	18
ROSEMARY + GARLIC PIZZA	14
BURRATA [ⓧ] * ^{GF} tomato / basil / chargrilled sourdough + Scottsdale Pork capocollo	23 + 12
CITRUS CURED OCEAN TROUT ^{GF} ^{DF} avocado / pickled fennel / peach / pistachio	22
HARDY FAMILY OCTOPUS ^{GF} * ^{DF} Mt Gnomon Farm chorizo / kale / cannellini bean, cornichons + mint salsa / roasted macadamia	23

PIZZA

MARGHERITA [ⓧ] San Marzano tomato / fior di latte	22
SMOKEY CHORIZO Mt Gnomon Farm chorizo / San Marzano tomato / mozzarella	26
PRIMAVERA [ⓧ] San Marzano tomato / mozzarella / roast capsicum / red onion / mushroom / Red Cow Dairy chilli-fetta	26
PROSCIUTTO + BRIE King Island Dairy double-cream brie / prosciutto / San Marzano tomato / mozzarella	28

[ⓧ] Vegetarian ^{GF} Gluten Free ^{DF} Dairy Free ^{VG} Vegan

* can be altered for specific dietary requirements

No Split Bills

10% surcharge applies on Saturday + Sunday

15% surcharge will apply on all public holidays

A bank payment processing fee applies to all card transactions

PASTA

PAPPARDELLE braised King Island Beef short rib / black pepper sauce / mushroom / Grandvewe Primavera cheese	33
LINGUINE MARINARA Tasmanian scallops / Hardy Family octopus / calamari / prawn / bisque	36
'PURE SOUTH CARBONARA' Fettuccine / Scottsdale ham hock / cream / garlic / Pyengana Dairy cheddar / parsley	29
KING ISLAND SOUTHERN ROCK LOBSTER FETTUCCINE chilli / garlic / parsley / olive oil	52
POTATO GNOCCHI [ⓧ] * ^{GF} * ^{DF} * ^{VG} spiced smoked eggplant / kale / coriander	27
+ CHARGRILLED SOURDOUGH ON SIDE	5

MAIN PLATES

LINE-CAUGHT WHOLE CHARGRILLED TASMANIAN CORAL PERCH brown butter / lemon / capers / parsley / quindilla peppers ^{GF}	42
PAN ROASTED HUON SALMON Israeli couscous / tomato / piquillo peppers / green olive / anchovy	36
SCOTTSDALE FREE-RANGE PORK BELLY black bean salsa / red capsicum soubise / chinese broccolini ^{GF}	38
HANSLOW FREE-RANGE SPATCHCOCK kipflers / carrot puree / confit tomato / garlic / golden raisin salsa / chicken sauce	44
KING ISLAND GRASS FED BEEF chips / peppercorn sauce / herb salad * ^{GF}	
12 HOUR SLOW-COOKED SHORT RIB	50
CHARGRILLED SCOTCH FILLET (300G)	60
CHARGRILLED PORTERHOUSE (350G)	55

SIDES

BROCCOLINI ^{GF} [ⓧ] ^{DF} mandarin / smoked almond	12
TWICE COOKED CHIPS, GARLIC AIOLI [ⓧ]	9
MIXED LEAF SALAD, LEMON DRESSING ^{GF} ^{DF}	9

DESSERT

ANVERS DARK CHOCOLATE + RICOTTA TORTE Van Diemens Land Creamery vanilla ice-cream	18
CRÈME BRÛLÉE OF PYENGANA DAIRY FARM CREAM	16
TASMANIAN CHEESE PLATE 2 cheeses extra cheese	26 + 10
King Island Dairy 'Surprise Bay' cheddar Bruny Island Cheese Co. Vintage 'C2' King Island Dairy 'Roaring Forties' blue, King Island Dairy 'Furneaux' double brie Grandvewe 'Old Man' lavosh / fruit loaf / chutney	
TRIO OF TASSIE ICE CREAM Van Diemens Land Creamery 3 ice creams extra ice cream	14 +5.5
Vanilla bean ice cream Anvers Choc Hazelnut Gelato Raspberry Sorbet ^{GF} Peppercorn & Leatherwood Honey ice cream Lemon Sorbet ^{VG} ^{DF} served with sesame nougatine	

KING ISLAND BEEF STEAK NIGHT EVERY TUESDAY

King Island Beef Scotch Fillet 300g or Porterhouse 350g
chips / peppercorn sauce / herb salad
+ a glass of premium shiraz

(2021 Tellurian 'EVO' Shiraz, Heathcote or
2019 Tahbilk Grenache Shiraz Mourvèdre, Victoria)

grass fed / free range / MSA graded

OUR PHILOSOPHY ETHICAL | SUSTAINABLE | PROVENANCE

Pure South has forged a reputation for offering a beautiful
dining experience based on stunning produce from
King Island, Flinders Island and Tasmania since 2004.

Small planes deliver produce from Tasmania
and the islands several times per week.

Many of our menu items may contain traces of nuts, gluten, dairy and other allergens. If you have any allergies or food requirements please advise your waitperson.

PURE
SOUTH
KITCHEN

@puresouthkitchen

/puresouthkitchen

#itsthebardownstairs

#puresouthkitchen

DRINK

COCKTAILS

	SUMMER PASSION MOJITO - Havana white rum / passionfruit / lime	20
	THE NEW YORKER - Canadian Club / lemon juice / simple syrup / red wine	22
	TASMANIAN DEVIL - Espolon Tequila Blanco / lime / chilli / cointreau / ginger syrup	22
	WATERMELON SOUR - Strait Tasmanian Gin / watermelon syrup / pineapple juice / lemon / egg white	20
	RIVERSIDE LYCHEE COLLINS - Hibiscus infused Strait Tasmanian Vodka / Soho lychee liqueur / mint / lemon	20

TAP BEER

Peroni	(400ml)	15
Peroni Capri	(425ml)	15
Carlton Draught	(425ml)	11
4 Pines Pacific Ale (mid strength)	(425ml)	12.5
4 Pines American Pale Ale	(425ml)	14
Asahi	(425ml)	16.5
Balter XPA	(425ml)	14
Moo Brew Lager	TAS (425ml)	12
Balter India Pale Ale	(425ml)	15
Willie Smith's Organic Apple Cider	TAS (425ml)	12

BOTTLE BEER

Cascade Premium Light	TAS	10
Moo Brew Pale Ale	TAS	13
Moo Brew Pilsner	TAS	13
Peroni Capri		12
Crown Lager		11
Corona		11
Balter Cerveza		12
Mountain Goat Lager		12
Great Northern Super Crisp Lager (mid-strength)		10

Full Drink List Available.

Please ask one of our staff

FIZZ

NV Bandini Prosecco, Italy	150ml	250ml	Btl	12	65
NV Kreglinger Brut, Tasmania				17	85
NV Moet & Chandon, France					150
2009 House of Arras Grand Vintage, Tasmania					170

WHITE WINE

2022 Rockbare Riesling, South Australia	150ml	250ml	Btl	14	23	64
2023 Pooley Riesling, Tasmania						80
2023 Tai Tira Sauvignon Blanc, New Zealand				12	20	55
2022 Moorilla 'Praxis', Sauvignon Blanc, Tasmania						70
2022 Rockford Semillon, South Australia						75
2023 Broad Arrow Pinot Gris, Tasmania						82
2023 42° South Pinot Grigio, Tasmania						75
2022 Aquilani Pinot Grigio, Italy				12	20	55
2022 In Dreams Chardonnay, Victoria				16	25	75
2022 Josef Chromy Chardonnay, Tasmania						90
2022 Frogmore Creek Chardonnay, Tasmania						75
2020 Louis Latour 'Ardèche' Chardonnay, France						72

ROSE

2022 Jardin Des Charmes, France	150ml	250ml	Btl	12	21	60
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RED WINE

2023 Storm Bay Pinot Noir, Tasmania	150ml	250ml	Btl	16	25	65
2021 Nocton Vineyard Pinot Noir, Tasmania						70
2022 Red Claw Pinot Noir, Victoria						75
2018 Spikey Bridge Pinot Noir, Tasmania						125
2022 Tolpuddle Pinot Noir, Tasmania						180
2020 Valdemoreda Tempranillo, Spain				13	22	60
2016 Viticoltori Senesi Aretini Chianti Reserva, Italy						65
2022 Tellurian Redline Shiraz, Victoria				13	22	60
2020 Tait Family Winery 'The Ball Buster' Shiraz, South Australia						65
2018 Kilikanoon 'Covenant' Shiraz, South Australia						120
2013 Tahbilk 'Museum Release' Shiraz, Victoria						80
2017 Stoney Vineyard Cabernet Sauvignon, Tasmania						79
2020 Henschke 'Keyneton Euphonium' SH/CS, South Australia						155
2021 Hesketh Cabernet Sauvignon, South Australia				14	23	65
2021 Penny's Hill 'Malpas Road' Merlot, South Australia						60
2020 Rockford 'Moppa Springs' GMS, South Australia						95

GLASS - \$11
CARAFE - \$50

RIOT
SPRITZ
COOLER

Citrus Classic Riot Spritz Cooler

(on tap)

You gotta love the classics, this one is ours. The original Riot blend of all things Citrus & Botanical.

Lemon Lychee Riot Spritz Cooler

(on tap)

This zesty little lemon-lychee number is here to quench and delight all at once. We'll bring the twist, you bring the shout.

NON-ALCOHOLIC

BEER + CIDER

Peroni 0.0%	9
Carlton zero	8
Willie Smith Apple Cider	11

MOCKTAILS

NO-GRONI - A blend of Lyre's Dry London Spirit, Italian Orange and Aperitif Rosso to create the traditional Negroni, sans alcohol of course Served over ice with an orange twist.	18
WATERMELON MOJITO - Lyres White Cane spirit built with supergreens watermelon juice / lime / mint	18
AMARETTI SOURZ - A quintessential Amaretto sours using Lyre's Amaretti / lemon/ egg served up martini style	18
GINGER NINJA - Apple juice / ginger beer / ginger syrup / lime	14
MARGARITA - A classic style margarita using Grove 42 citrus spirit / agave / lime served over ice with a salt rim.	18