

# PURE SOUTH DINING

Executive chef David Hall and his team travel to the islands of King, Flinders and Tasmania to meet our farmers & fishermen, connecting with the land and the Tasmanian produce that inspires Pure South Dining.

Our Chef's Tour, takes you on a culinary journey from the waters off Devonport to the remote pastures of King Island.

## ETHICAL | SUSTAINABLE | PROVENANCE

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### *Sample Menu*

*Please be mindful of last minute changes as we work with our farmers to bring you the best produce.*

Heirloom Tomato, Tongola Farm goats curd dumpling, olive, peppers, lovage, pine nut

Citrus cured ocean trout, shellfish bavarios, pickled qukes, rye flatbread

Today's line-caught white fish, Mbongo Tchobi, peanut, mussel, lime

Huon Valley Wallaby, spinach, carrot, pine nut, currants

North Midlands Cressy Lamb, eggplant, tomato, zucchini, walnut

Tasmanian Leatherwood Honey, meringue, honeycomb, fennel honey & thyme ice cream