

# PURE SOUTH DINING

## *Mother's Day 2025*

### **Entrée**

Wild mushroom & celeriac dumpling, shiitake broth, spinach, XO

Hardy Family Octopus, ratatouille sauce, basil pesto, pinenut

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

Jerusalem Artichoke soup, brioche, pickled black walnut, crème fraîche

### **Main Course**

King Island Beef Eye Fillet,  
chickpea panisse, charred cos, herb dressing

Blue Eye chowder, potato, mussel, leek

Scottsdale Free-Range Pork loin,  
black eye beans, capsicum, chorizo, silver beet

Roasted Cauliflower,  
Tongola Farm goats curd, shallot, puffed wild rice, golden raisin vinaigrette

### **Dessert Course**

Crème brûlée of Pyengana Dairy Farm cream

Rhubarb crumble, hazelnut, leatherwood honey &  
Van Diemens Land Creamery pepperberry ice cream

Anvers dark chocolate, coffee, caramel, chantilly cream,  
vanilla ice cream

Tasmanian Cheese Selection (3)  
lavosh, blackberry chutney, walnut paste