

# PURE SOUTH DINING

## Entrée Course

St Helen's 'Lease 65' Tasmanian Oysters

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

King Island Beef Pastrami  
charred onion, chimichurri

## Main Course

King Island Grass-Fed Beef Eye Fillet  
mushroom, sugarloaf cabbage, café de Paris

Scottsdale Rare-Breed Pork Belly  
spinach, carrot, pine nut, currants

Tasmanian Huon Salmon,  
Mbongo Tchobi, peanut, mussel, lime

## Dessert Course

Anvers Dark Chocolate Pave, fresh cherries, crème Chantilly  
Pyengana Dairy Farm vanilla ice cream

Black Currant Leaf Panna Cota  
Burlington Farm berries

Tasmanian cheese selection, lavosh, condiments

