

PURE SOUTH DINING

Amuse-bouch

Pickled Spring Bay Mussel, rosti, black garlic, yuzu kosho, chives

Entrée Course

St Helen's 'Lease 65' Oysters, freshly shucked

Tongola Farm goats curd dumpling, heirloom tomato, olive, peppers, lovage, pine nut

Citrus-Cured Ocean Trout, shellfish bavarois, pickled qukes, rye flatbread

King Island Beef Pastrami
charred onion, chimichurri

Main Course

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

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

Huon Salmon,
Mbongo Tchobi, peanut, mussel, lime

Tongola Farm goats curd,
heirloom zucchini, toasted quinoa, golden raisins

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 Leatherwood Honey, meringue
honeycomb, olive oil, honey & thyme ice cream

Tasmanian Cheese
Bruny Island 'C2" Raw Milk Hard
King Island Dairy 'Furieux' Double Brie
Pyengana Dairy Farm 'St Colombo' Blue



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New Years Eve Beverage Selection

NV Frogmore Creek Cuvee, Coal River Valley, Tasmania

2022 Small Wonder Chardonnay, Tamar Valley, Tasmania

2024 Spring Vale Estate Pinot Gris, East Coast, Tasmania

2021 Josef Chromy Rose, Tamar Valley, Tasmania

2023 Holm Oak Estate Pinot Noir, Rowella, Tasmania

2014 Tahbilk 'Museum Release', Nagambie, Victoria

Moo Brew Tasmanian Lager

Moo Brew Tasmanian Pale Ale

Peroni Nastro Azzurro

Willie Smith Organic Cider

Soft Beverages

Tea & Coffee

Sparkling Water