

# PURE SOUTH DINING

## Amuse-bouch

Potato Rosti, black garlic, yuzu kosho, chives, pickled Spring Bay mussels

## Entrée Course

St Helen's 'Lease 65' Tasmanian Oysters

Heirloom Tomato, Tongola Farm goats curd dumpling 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 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

Heirloom Zucchini, toasted quinoa, golden raisins, Tongola Farm goats curd

## Dessert Course

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

Black Currant Leaf Panna Cota  
Burlington Farm berries

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

Tasmanian cheese selection, lavosh, condiments

