

PURE SOUTH DINING

ENTREE

House-made wattleseed sourdough, churned Tasmanian butter	4pp
St Helens 'Lease 65' oysters, natural, shucked to order	32 half / 64 doz
House-cured Hiramasa Kingfish, avocado, nashi pear, pine nut, verjuice	22
Beetroot, Tongola Farm goats curd, bay leaf, blackberry, sesame	19
King Island grass fed beef tartare, cornichons, capers, egg, puffed rice	22
Hardy Family octopus, apricot, fennel, rouille, salted cashews	24
Southern Rock lobster, celeriac, kohlrabi, mandarin, uni sauce, caviar <i>** 60.0 main supplement**</i>	48

MAIN COURSE

Today's line-caught white fish, Mbongo Tchobi, peanut, mussel, lime	48
Pan-fried Gnocchi, Bruny Island Cheese Co O.D.O, pumpkin, silver beet, pepita	36
Hanslow's Farm free range duck, fig, parsnip, coq au vin, cime de rapa	42
Tasmanian Cressy Lamb, lyonnaise potato, turnip, pine mushroom	44
Seared Yellowfin tuna, chimichurri	58

KING ISLAND GRASS FED BEEF

Eye fillet	250gm	68
Scotch fillet	300gm	65
Porterhouse	350gm	60

with condiments & choice of sauce - Bordelaise, Peppercorn, Béarnaise

SIDE DISHES

Closed Loop Farm salad, hazelnut, orange, honey	14
Twice cooked chips, seasoning	10
Broccolini, mandarin, smoked almond	14
Truffle pomme mousseline	12

For over twenty years, Pure South Dining has been working directly with local farmers, fishermen, and artisanal suppliers to acquire the best produce from the Bass Strait Islands of King, Flinders, and Tasmania.

Executive Chef David Hall leads our kitchen in celebrating Tasmanian heritage and produce, to bring the Pure South to Melbourne.