

PURE SOUTH DINING

A CHEFS TOUR OF TASMANIA

A culinary journey from King Island to the Tasmanian high country

Six course tasting menu 145

Paired wines from our sommelier 90

ENTRÉE

House-made wattleseed sourdough	4 pp
St Helens 'Lease 65' oysters, plum, pink peppercorn, shiso	32 half / 64 doz
Heirloom Tomato, Tongola Farm goats curd dumpling, olive, peppers, lovage, pine nut	22
Citrus cured ocean trout, shellfish bavarois, pickled qukes, rye flatbread	26
King Island grass fed beef tartare, cornichons, capers, egg, tapioca	22
Tasmanian Hardy Family octopus, XO sauce, fennel, barbeque glaze	28

MAIN COURSE

Today's White Fish, jalapeño, borlotti bean, fennel, beurre blanc	48
Pan-fried Gnocchi, Bruny Island Cheese Co O.D.O, pumpkin, silver beet, pepita	36
Scottsdale Pork Jowl, black currant grapes, leek, herb puree	42
Midlands Cressy Lamb, baby sweet corn, capsicum, olive	44
Seared Yellowfin Tuna, chimichurri	58

KING ISLAND GRASS-FED BEEF

The temperate climate and remarkable environment is protected by the remoteness of this rugged island location, which produces Australia's most pristine, clean air and pastures for growing the best beef.

Eye Fillet	250 grams	
Scotch Fillet	300 grams	
Porterhouse	350 grams	
with condiments & choice of sauce Bordelaise, Peppercorn, Béarnaise		68

SIDE DISHES

Heirloom carrots, labneh, honey, pomegranate, dukkah	17
Twice cooked chips, chefs seasoning	10
Broccolini, mandarin, smoked almond	16
Closed Loop Farm salad, hazelnut, orange, honey	14