

PURE SOUTH DINING

A CHEFS TOUR OF TASMANIA

A culinary journey from the waters off King Island to the Tasmanian highlands

Six course tasting menu 145

Paired wines from our sommelier 90

ENTRÉE

House-made wattleseed sourdough	4 pp
St Helens 'Lease 65' oysters, natural, shucked to order	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, Mbongo Tchobi, peanut, mussel, lime	48
Pan-fried Gnocchi, Bruny Island Cheese Co O.D.O, pumpkin, silver beet, pepita	36
Tasmanian Wallaby, spinach, carrot, pine nut, currants	42
Cressy Lamb, eggplant, tomato, zucchini, walnut	44
Seared Yellowfin Tuna, chimichurri	58

TASMANIAN GRASS-FED BEEF

In an unseasonably dry winter on King Island, Pure South Dining has sourced MSA Marble Score 2+ Beef further afield from Flinders Island and mainland Tasmania, as well as King Island.

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

SIDE DISHES

Closed Loop Farm salad, hazelnut, orange, honey	14
Twice cooked chips, chefs seasoning	10
Broccolini, mandarin, smoked almond	16
Confit garlic pomme mousseline	14