

# PURE SOUTH DINING

Executive chef David Hall and his team travel to the islands of King, Flinders and Tasmania to meet our farmers & fishermen, connecting with the land and the Tasmanian produce that inspires Pure South Dining.

Our Chef's Tour, takes you on a culinary journey from the waters off Devonport to the remote pastures of King Island.

## ETHICAL | SUSTAINABLE | PROVENANCE

---

Wild mushroom & celeriac dumpling, shiitake broth, spinach, kombu

Citrus cured Huon Valley Ocean Trout, shellfish bavarois, pickled qukes, rye flatbread

Today's White fish, jalapeño, borlotti bean, fennel, beurre blanc

Scottsdale Free-Range Pork, fregola, sauerkraut, Tongola Farm Goats Curd, broccolini

Midlands Cressy Lamb Rump, lentil, swede, turnip, burnt apple

Crème brûlée of Pyengana Dairy Farm cream