

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 ocean trout, shellfish bavarois, pickled qukes, rye flatbread

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

Scottsdale Free-Range Pork Belly, black currant grapes, leek, herb puree

Midlands Cressy Lamb, baby sweet corn, capsicum, salsa

Crème brûlée of Pyengana Dairy Farm cream

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

Heirloom tomato dumpling, olive, peppers, lovage, pine nut

Citrus cured ocean trout, shellfish bavaois, pickled qukes, rye flatbread

Hardy Family octopus, sweet corn, barbeque glaze

Pan-fried gnocchi, pumpkin, silver beet, pepita

Seared Yellowfin Tuna, chimichurri

Anvers dark chocolate, coconut