

# PURE SOUTH DINING

## TABLE D'HÔTE LUNCH

2 courses \$49 | 3 courses \$59

### Entrée

St Helens 'Lease 65' oysters, natural (3)

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

King Island grass fed beef tartare, cornichons, capers, egg, tapioca

### Main Course

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

Pan-roasted Huon salmon, jalapeño, borlotti bean, fennel, beurre blanc

Roasted Sugarloaf Cabbage cashew, harissa, golden raisin, spiced seeds

### Dessert Course

Crème brûlée of Pyengana Dairy Farm cream

Tulendeena Farm Gate Plum baba,  
crème chantilly, vanilla, ume shu

King Island Dairy 'Surprise Bay' cheddar  
w/house-made lavosh, fruit toast, blackberry chutney