

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.

Unchanged since our first day is our philosophy

ETHICAL | SUSTAINABLE | PROVENANCE

Tongola Farm goats curd, heirloom tomato dumpling, olive, peppers, lovage, pine nut

Hardy Family octopus, XO sauce, fennel, barbeque glaze

King Island grass fed beef short rib, confit mushroom,
sugarloaf cabbage, sauce bordelaise

Crème brûlée of Pyengana Dairy Farm cream

Four course pre-theatre 89