

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

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

Hardy Family octopus, XO sauce, fennel, barbeque glaze

Scottsdale Free-Range Pork, fregola, sauerkraut, Tongola Farm goats curd, broccolini

Crème brûlée of Pyengana Dairy Farm cream

Four course pre-theatre 89