

# 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**

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

Hardy Family octopus, XO sauce, fennel, barbeque glaze

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

Crème brûlée of Pyengana Dairy Farm cream

**Four course pre-theatre 89**