

## ENTRÉE

ST HELENS 'LEASE 65' OYSTERS natural, lemon	5ea
MIXED OLIVES (V)	7
JERUSALEM ARTICHOKE TART (V) (N) King Island Dairy ' Surprise Bay' cheddar-custard, muntrie jam & maple glazed pecans	16
ARANCINI (3) (V) King Island Dairy ' Roaring Forties' blue cheese & mushroom, fig & flaxseed salsa	18
ROSEMARY & GARLIC PIZZA (V)	14
CITRUS CURED OCEAN TROUT (GF) (DF) (N) avocado, pickled fennel, persimmon, pistachio	22
BURRATA (V) *GF tomato relish, basil, chargrilled sourdough add Scottsdale Pork capocollo	23
HARDY FAMILY OCTOPUS (GF) *DF padron pepper salsa, basil emulsion, hung yogurt, sunflower seed, edamame	23

## PIZZA

MARGHERITA (V) San Marzano tomato, fior di latte	22
SMOKEY CHORIZO Mt Gnomon Farm chorizo, San Marzano tomato, mozzarella	26
PRIMAVERA San Marzano tomato, mozzarella, roast capsicum, red onion, mushroom, Red Cow Dairy chilli-fetta	26
PROSCIUTTO + BRIE King Island Dairy double-cream brie, prosciutto, San Marzano tomato, mozzarella	28

10% surcharge applies on Saturday + Sunday  
15% surcharge will apply on all public holidays  
A merchant services fee applies to all card transactions

menu items may contain traces of nuts, gluten,  
dairy and other allergens. Please let our team  
know if you have any dietary requirements

(V) Vegetarian (GF) Gluten Free (N) Contains nuts  
(DF) Dairy Free (VG) Vegan

\* can be altered for dietary requirements

## PASTA

BRAISED KING ISLAND BEEF pappardelle, black pepper sauce, mushroom, Grandveve Primavera cheese	33
TASMANIAN MARINARA linguine, Hardy Family octopus, Tasmanian scallops calamari, prawn, lobster bisque sauce	36
PURE SOUTH CARBONARA fettuccine, Scottsdale ham hock, cream, garlic, Pyengana Dairy cheddar, parsley	29
KING ISLAND SOUTHERN ROCK LOBSTER fettuccine, chilli, garlic, parsley, olive oil	52
POTATO GNOCCHI (V) *GF*VG*DF (N) Bruny Island O.D.O. cheese, pumpkin purée, currants pine mushroom, salted cashews	27
add chargrilled sourdough	5

## MAINS

LINE-CAUGHT TASMANIAN WHOLE WHITE FISH (ask what came off "The Boat") (GF) brown butter, lemon, capers, parsley, quindilla peppers	42
PAN ROASTED HUON SALMON Israeli couscous, tomato, piquillo peppers, green olive, anchovy	36
SCOTTSDALE FREE-RANGE PORK BELLY (GF) *DF Mount gnomon farm chorizo cassoulet, mustard greens, pork & tomato relish reduction	38
KING ISLAND BEEF CHEEK *DF creamy garlic mash potato, cime di rapa, cornichons, whole grain mustard, bordelaise sauce	42
KING ISLAND GRASS FED BEEF *GF chips, herb salad, peppercorn sauce	
CHARGRILLED PORTERHOUSE (350G)	55
CHARGRILLED SCOTCH FILLET (300G)	60

## SIDES

BROCCOLINI (GF) (V) (DF) (N) mandarin, smoked almond	12
TWICE COOKED CHIPS, garlic aioli (V)	9
MIXED LEAF SALAD (GF) (DF) honey, orange, mustard dressing	9

## DESSERT

ANVERS WHITE CHOCOLATE + CUMQUAT TRIFLE	17
CRÈME BRÛLÉE of Pyengana dairy farm cream	16
APPLE + FRANGIPANE TART (N) Van Diemens Land Creamery vanilla ice-cream	18
TASMANIAN CHEESE PLATE 2 cheeses, lavosh, fruit loaf, house chutney	26
King Island Dairy ' Surprise Bay' cheddar Bruny Island Cheese Co. Vintage ' C2' King Island Dairy ' Roaring Forties' blue, King Island Dairy ' Furneaux ' double brie Grandveve ' Old Man'	
add an extra cheese	10
TRIO OF TASSIE ICE CREAM Van Diemens Land Creamery	14
3 ice creams with sesame nougatine	
Vanilla bean ice cream Anvers Choc Hazelnut Gelato Raspberry Sorbet (DF) Pepperberry & Leatherwood Honey ice cream Lemon Sorbet (VG) (DF)	
add an extra ice cream	5.5

## WHATS ON

Stay up to date with weekly offerings in Pure South Kitchen, including King Island Steak Night and Fish Friday

Join us in the Pure South Dining Room for exclusive wine dinners and supplier events or host your own in one of our private dining spaces.



## PURE SOUTH

ETHICAL | SUSTAINABLE | PROVENANCE

Pure South has established a renowned dining experience by showcasing produce from King Island, Flinders Island, and Tasmania since 2004. The produce is delivered by small planes from Tasmania and the islands multiple times a week.

## COCKTAILS

<b>GIN-GIN BEER</b> - Lark Tasmanian Gin, lemon juice, ginger syrup, mint, Cascade ginger beer	18
<b>TASGRONI</b> - Lark Pinot Noir gin, Campari, Hughes & Hughes sweet vermouth	23
<b>TASMANIAN DEVIL</b> - Espolon Tequila Blanco, lime, chilli, OJ, cointreau, ginger syrup	22
<b>WATERMELON SOUR</b> - Lark Tasmanian Gin, lemon, watermelon syrup, pineapple juice, egg white	20
<b>STORMY APPLE ISLE</b> - Tasmanian Strait vodka, St Germain, apple juice, lime, egg white, Biscoff crumb	22
<b>SNOWY CRADLE</b> - Hellfire salted caramel coffee liquor, Tasmanian Strait vodka, salt, milk, cinnamon sugar rim	20

*Classic cocktails available upon request*

## ON TAP

Peroni	425ml	15
Peroni 3.5	425ml	12.5
Carlton Draught	425ml	11
Pirate Life South Coast Pale Ale (mid-strength)	425ml	12.5
4 Pines American Pale Ale	425ml	14
Asahi Super Dry	425ml	16.5
Balter XPA	425ml	14
Moo Brew Lager, TAS	425ml	12
Balter India Pale Ale	425ml	15
Willie Smith Organic Apple Cider, TAS	425ml	12
	150ml	750ml
Citrus Classic Riot Spritz Cooler	11	50
Lemon Lychee Riot Spritz Cooler	11	50

## BOTTLED BEER

Cascade Premium Light, TAS	10
Moo Brew Pale Ale, TAS	14
Moo Brew Pilsner, TAS	14
Peroni Capri	12
Crown Lager	11
Corona	11
Mountain Goat Lager	12
Great Northern Super Crisp Lager (mid-strength)	10

## BY THE GLASS

### AUGUST WINE OF THE MONTH

2022 Dalrymple Estate Pinot Noir

### SPARKLING

NV Bandini Prosecco, Italy

NV Kreglinger Brut, Tasmania

### WHITE

2023 Tai Tira Sauvignon Blanc, New Zealand

2020 Garde Chardonnay, Victoria

2022 Frogmore Creek Chardonnay, Tasmania

2022 Rockbare Riesling, South Australia

2022 Alois Lageder Pinot Grigio, Italy

### ROSE

2021 Jardin Des Charmes, France

### RED

2023 Storm Bay Pinot Noir, Tasmania

2023 Tellurian Redline Shiraz, Victoria

2021 Hesketh Cabernet Sauvignon, South Australia

2022 Terre Forti Sangiovese, Italy

2021 Valdemoreda Tempranillo, Spain

## SPARKLING

NV Bandini Prosecco, Italy

NV Kreglinger Brut, Tasmania

NV Moet & Chandon, France

2013 House of Arras Grand Vintage, Tasmania

## WHITE

2022 Rockbare Riesling, South Australia

2023 Pooley Riesling, Tasmania

2023 Tai Tira Sauvignon Blanc, New Zealand

2022 Moorilla 'Praxis', Sauvignon Blanc, Tasmania

2021 Rockford Semillon, South Australia

2023 Broad Arrow Pinot Gris, Tasmania

2023 Joseph Chromy Pinot Gris, Tasmania

2022 Alois Lageder Pinot Grigio, Italy

2020 Garde Chardonnay, Victoria

2021 Freycient Chardonnay, Tasmania

2022 Frogmore Creek Chardonnay, Tasmania

2020 Louis Latour 'Ardèche' Chardonnay, France

150ml 250ml

22 31

125ml

12

17

150ml 250ml

12 20

16 25

20 29

14 23

13 22

12 21

16 25

13 22

14 23

13 22

13 22

Btl

65

85

150

170

Btl

64

90

55

70

75

82

72

60

75

105

75

72

## ROSE

2021 Jardin Des Charmes, France

## RED

2023 Storm Bay Pinot Noir, Tasmania

2022 Nocton Vineyard Pinot Noir, Tasmania

2022 Red Claw Pinot Noir, Victoria

2018 Spikey Bridge Pinot Noir, Tasmania

2022 Tolpuddle Pinot Noir, Tasmania

2021 Valdemoreda Tempranillo, Spain

2016 Viticoltori Senesi Aretini Chianti Reserva, Italy

2022 Terre Forti Sangiovese, Italy

2023 Tellurian Redline Shiraz, Victoria

2020 Tait Family Winery 'The Ball Buster' Shiraz, South Australia

2019 Kilikanoon 'Covenant' Shiraz, South Australia

2014 Tahbilk 'Museum Release' Shiraz, Victoria

2017 Stoney Vineyard Cabernet Sauvignon, Tasmania

2021 Henschke 'Keyneton Euphonium' SH/CS, South Australia

2021 Hesketh Cabernet Sauvignon, South Australia

2022 Penny's Hill 'Malpas Road' Merlot, South Australia

2021 Rockford 'Moppa Springs' GSM, South Australia

## NON-ALCOHOLIC

Peroni 0.0%

Carlton Zero

Willie Smith Apple Cider

## MOCKTAILS

**VIRGIN MARGARITA**- A classic style margarita using Lyres Agave Blanco spirit, lime, ice, salt rim

**NO-GRONI** - A blend of Lyre's Dry London Spirit, Italian Orange Aperitif Rosso to create the traditional Negroni, sans alcohol of course. Served over ice with an orange twist.

**WATERMELON MOJITO** - Lyres White Cane spirit built with watermelon syrup, lime, mint

**RASPBERRY BASH** - Raspberry, apple, orange pineapple, lemon, elderflower

**GINGER NINJA** - Apple juice, pineapple juice, ginger beer, ginger syrup, lime

Btl

60

Btl

65

70

75

125

180

60

65

65

60

65

120

80

79

155

65

60

95

9

8

11

18

18

18

14

14