1	ST HELENS 'LEASE 65' OYSTERS satural, lemon	5ea
Υ	MIXED OLIVES (V)	7
Z	ARANCINI (3) (V) King Island Dairy 'Roaring Forties' blue cheese, mushroom, fig & flaxseed salsa	18
	HEIRLOOM TOMATO OLIVE CROSTINI (N) \lor * GF fior de latte, pine nuts, basil	21
	ROSEMARY & GARLIC PIZZA 💮	14
	CITRUS CURED HUON OCEAN TROUT © © avocado, pickled fennel, pistachio, pickled peaches	22
	BURRATA 🔍	23
	tomato relish, tarragon chargrilled sourdough add Scottsdale Pork capocollo	+12
	HARDY FAMILY OCTOPUS © ® mango yogurt, habanero, pickled fennel, cashews, barbeque glaze	25
\prec	MARGHERITA (V) San Marzano tomato, fior di latte	22
77	SMOKEY CHORIZO Mt Gnomon Farm chorizo, San Marzano tomato, mozzarella	26
	PRIMAVERA (V) San Marzano tomato, mozzarella, Humble Pleasure chilli-fetta, roast capsicum, red onion, mushroom	26
	PROSCUITTO + 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 requirments	
	 Vegetarian Gluten Free Contains nuts Dairy Free Vegan tan be altered for dietary requirements 	

PASTA		BRAISED KING ISLAND BEEF pappardelle, black pepper sauce, mushroom, Grandvewe 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, parsley	29
		KING ISLAND SOUTHERN ROCK LOBSTER fettuccine, chilli, garlic, parsley, olive oil	52
		PAN-FRIED POTATO GNOCCHI (V) (N) GF * (G)* (F) Bruny Island O.D.O. cheese, pumpkin purée, currants confit mushroom, salted cashews	27
		add chargrilled sourdough	+5
MAINS —		LINE-CAUGHT TASMANIAN WHOLE WHITE FISH (ask what came off "The Boat") ©F brown butter, lemon, capers, parsley, quindilla peppers	42
	<u> </u>	PAN ROASTED HUON SALMON Israeli couscous, tomato, piquillo peppers, green olive, anchovy	36
		SCOTTSDALE FREE-RANGE PORK BELLY (sp**(p)) Mount gnomon farm chorizo cassoulet, mustard greens, pork & tomato relish reduction	38
		BRAISED KING ISLAND BEEF SHORT RIB * © creamy garlic potato purée, kale, cornichons, whole grain mustard, bordelaise sauce	42
		GRASS FED KING ISLAND BEEF *©F w/ chips, herb salad, peppercorn sauce	
		PORTERHOUSE (350G)	55
		SCOTCH FILLET (300G)	60
DES)	BROCCOLINI & V & N mandarin, smoked almond	12
		TWICE COOKED CHIPS, garlic aioli (V)	12
	7	MIXED LEAF SALAD © N honey, orange, mustard dressing	9

CRÈME BRÛLÉE 16 of Pyengana dairy farm cream BURLINGTON FARM STRAWBERRY TART 18 Van Diemens Land Creamery vanilla ice-cream, citrus curd TASMANIAN CHEESE PLATE 26 2 cheeses, lavosh, fruit loaf, house chutney King Island Dairy 'Surprise Bay' cheddar Bruny Island Cheese Co. Vintage 'C2' raw cows milk King Island Dairy 'Roaring Forties' blue, King Island Dairy 'Furneaux' double brie Grandvewe 'Old Man' sheeps milk, hard add an extra cheese +10 TR10 OF TASSIE ICE CREAM Van Diemens Land Creamery

Autumn Spritz

Pepperberry & Leatherwood Honey ice cream

3 ice creams with honeycomb Vanilla bean ice cream Anvers Choc Hazelnut Gelato Raspberry Sorbet ©

Lemon Sorbet (vg) (pr)

Celebrate Autumn thanks to our friends at King Island Distillery. King Island Limoncello or Gidley Gin Spritz \$19



ETHICAL | SUSTAINABLE | PROVENANCE

Since 2004, the much-awarded dining experience at Pure South Dining has showcased the produce of King Island, Flinders Island, Tasmania and the surrounding sea. The produce is delivered by small planes that fly daily from the pristine southern islands.