

ENTRÉE

ST HELENS 'LEASE 65' OYSTERS
natural, lemon

MIXED OLIVES (V)

JERUSALEM ARTICHOKE TART (V)
Pyengana dairy cheddar surprise bay custard,
muntrie jam & maple glazed pecans

ARANCINI (3) (V)
King Island Dairy 'Roaring Forties' blue cheese &
mushroom, fig & flaxseed salsa

ROSEMARY & GARLIC PIZZA (V)

CITRUS CURED OCEAN TROUT (GF) (DF)
avocado, pickled fennel, persimmon,
pistachio

BURRATA (V) *(GF)
tomato relish, basil, chargrilled sourdough
Add Scottsdale Pork capocollo

HARDY FAMILY OCTOPUS (GF) *(DF)
padron pepper salsa, basil emulsion, hung yogurt,
sunflower seed, edamame

PIZZA

MARGHERITA (V)
San Marzano tomato, fior di latte

SMOKEY CHORIZO
Mt Gnomon Farm chorizo, San Marzano
tomato, mozzarella

PRIMAVERA
San Marzano tomato, mozzarella
roast capsicum, red onion, mushroom,
Red Cow Dairy chilli-fetta

PROSCIUTTO + BRIE
King Island Dairy double-cream brie,
prosciutto, San Marzano tomato, mozzarella

No Split Bills
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

**can be altered on request*

5ea

7

16

18

14

22

23

12

23

22

26

26

28

PASTA

BRAISED KING ISLAND BEEF
pappardelle, black pepper sauce, mushroom,
Grandveve Primavera cheese

TASMANIAN MARINARA
linguine, Hardy Family octopus, Tasmanian scallops
calamari, prawn, lobster bisque sauce

PURE SOUTH CARBONARA
fettuccine, Scottsdale ham hock, cream,
garlic, Pyengana Dairy cheddar, parsley

KING ISLAND SOUTHERN ROCK LOBSTER
fettuccine, chilli, garlic, parsley, olive oil

POTATO GNOCCHI (V) *(GF)*(VG)*(DF)
Bruny Island O.D.O. cheese, pumpkin purée, currants
pine mushroom, salted cashews

Add chargrilled sourdough

MAINS

LINE-CAUGHT TASMANIAN WHOLE WHITE FISH
(please ask your server) (GF)
brown butter, lemon, capers, parsley,
quindilla peppers

PAN ROASTED HUON SALMON
Israeli couscous, tomato, piquillo peppers,
green olive, anchovy

SCOTTSDALE FREE-RANGE PORK BELLY (GF)*(DF)
Mount gnomon farm chorizo cassoulet, mustard
greens, pork & tomato relish reduction

KING ISLAND BEEF CHEEK *(DF)
creamy garlic mash potato, cime di rapa, cornichons,
whole grain mustard, bordelaise sauce

KING ISLAND GRASS FED BEEF *(GF)
chips, herb salad, peppercorn sauce

CHARGRILLED PORTERHOUSE (350G)

CHARGRILLED SCOTCH FILLET (300G)

SIDES

BROCCOLINI (GF) (V) (DF)
mandarin, smoked almond

TWICE COOKED CHIPS, garlic aioli (V)

MIXED LEAF SALAD, honey, orange, mustard
dressing (GF) (DF)

33

36

29

52

27

5

42

36

38

42

55

60

12

9

9

DESSERT

ANVERS WHITE CHOCOLATE +
CUMQUAT TRIFLE 17

CRÈME BRÛLÉE OF PYENGANA DAIRY 16

APPLE FRANGIPANE TART 18
Van Diemens Land Creamery vanilla ice-cream

TASMANIAN CHEESE PLATE 26
2 cheeses served with lavash / fruit loaf / chutney

King Island Dairy 'Surprise Bay' cheddar
Bruny Island Cheese Co Vintage 'C2'
King Island Dairy 'Roaring Forties' blue,
King Island Dairy 'Furieux' double brie
Grandveve 'Old Man'

add an extra cheese 10

TRIO OF TASSIE ICE CREAM 14
Van Diemens Land Creamery

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.