LL LL	ST HELENS 'LEASE 65' OYSTERS natural, lemon	5ea
	MIXED OLIVES ♥	7
ENTR	JERUSALEM ARTICHOKE TART (© (N) King Island Dairy 'Surprise Bay' cheddar-custard, muntrie jam & maple glazed pecans	16
	ARANCINI (3) © King Island Dairy 'Roaring Forties' blue cheese, mushroom, fig & flaxseed salsa	18
	ROSEMARY & GARLIC PIZZA 🏵	14
	CITRUS CURED OCEAN TROUT	22
	BURRATA (*) *(*) tomato relish, basil, chargrilled sourdough add Scottsdale Pork capocollo	23 12
	HARDY FAMILY OCTOPUS  **  padron pepper salsa, basil emulsion, hung yoghurt, sunflower seed, edamame	23
Z	MARGHERITA ⊗ San Marzano tomato, fior di latte	22
PIZZ	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
	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	
	<ul> <li>Vegetarian</li> <li>Gluten Free</li> <li>Contains nuts</li> <li>Dairy Free</li> <li>Vegan</li> <li>* can be altered for dietary requirements</li> </ul>	

LANIA	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, Pyengana Dairy cheddar, parsley	29
	KING ISLAND SOUTHERN ROCK LOBSTER fettuccine, chilli, garlic, parsley, olive oil	52
	POTATO GNOCCHI (v) *(e)*(e)*(e)*(e)*(e)*(e)*(e)*(e)*(e)*(e)	27
	add chargrilled sourdough	5
	LINE-CAUGHT TASMANIAN WHOLE WHITE FISH (ask what came off "The Boat") (ask what came off "The	42
	PAN ROASTED HUON SALMON Israeli couscous, tomato, piquillo peppers, green olive, anchovy	36
	SCOTTSDALE FREE-RANGE PORK BELLY (***********************************	38
	KING ISLAND SHORT RIB *© creamy garlic mash potato, kale, cornichons, whole grain mustard, bordelaise sauce	42
	KING ISLAND GRASS FED BEEF *© chips, herb salad, peppercorn sauce	
	CHARGRILLED PORTERHOUSE (350G)	55
	CHARGRILLED SCOTCH FILLET (300G)	60
$\bigcap$	BROCCOLINI	12
	TWICE COOKED CHIPS, garlic aioli 🕙	9
$\overline{\cap}$	MIXED LEAF SALAD @ @	9

honey, orange, mustard dressing



## WHATS ON

## CHRISTMAS LUNCH WITH PURE SOUTH KITCHEN

Christmas Day and the festive season is fast approaching and Executive Chef David Hall is sourcing the best produce of the season from our Tassie Family, delivering a memorable feast to share with yours.



## PURE SOUTH

## ETHICAL | SUSTAINABLE | PROVENANCE

Since 2004, the much-awarded dining experience at Pure South 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.