

# PURE SOUTH DINING

## TABLE D'HÔTE LUNCH

2 courses \$49 | 3 courses \$59

### Entrée

St Helens 'Lease 65' oysters, natural (3)

Citrus cured ocean trout, shellfish bavarois, pickled qukes, rye flatbread

Tasmanian heirloom tomato, Tongola Farm goats curd, seeds, bitter leaves

### Main Course

Scottsdale Pork Jowl, black currant grapes, leek, herb puree

Pan-roasted Huon salmon, jalapeño, borlotti bean, fennel, beurre blanc

Pan-fried gnocchi, Bruny Island Cheese Co O.D.O, pumpkin, silver beet, pepita

### Dessert Course

Crème brûlée of Pyengana Dairy Farm cream

Tasmanian Leatherwood Honey, meringue, honeycomb, olive oil, thyme & honey ice cream

King Island Dairy 'Surprise Bay' cheddar  
w/house-made lavosh, fruit toast, blackberry chutney