

PURE SOUTH DINING



EVENTS & PRIVATE DINING

For over twenty years, Pure South Dining has been working directly with local farmers, fishermen, and artisanal suppliers to source the best produce from the Bass Strait Islands of King, Flinders, and Tasmania.



King Island, Tasmania

YARRA ROOM



The Yarra Room offers possibly the best views along Southbank. This expansive space is private from the main dining room, ensuring no event interruptions thanks to our arrival landing. Available in different configurations, the versatile Yarra Room is the ideal space for corporate events from breakfast to dinner or cocktail events.

During the day, natural light floods the room with unsurpassed views of the Yarra River and the Melbourne City Skyline; this panorama becomes even more magical at night, allowing events to be set against a backdrop of Melbourne's vibrant nightlife. Tasmanian wood panelling and our extensive collection of Tasmanian wine line the walls, adding warmth to the space.

Built-in audio visual, including in-room audio, microphones and a large LCD TV, are included at no additional charge.

Fully Private Capacity - 40 Seated Guests | Semi-Private Capacity - up to 60 Seated Guests
Standing Cocktail Event - up to 80 guests



SOUTHBANK ROOM



The Southbank Room is ideal for intimate gatherings, celebrations, business dinners or private dining.

Floor-to-ceiling windows offer views of the Southbank Promenade and the Yarra River. Dark and earthy tones add to the space's relaxed feel. Secluded behind the bar off the main dining room, this space is available in a fully private or semi-private set-up.

The Southbank room can be configured as a single boardroom table, or smaller tables of six, and can also be used for smaller cocktail events.

Fully Private Capacity - 24 Seated Guests | Semi-Private Capacity - 26 Seated Guests
Standing Cocktail Event - up to 30 guests





THE DINING ROOM

The Pure South Dining Room is available for exclusive hire and offers the ultimate event space. The floor-to-ceiling windows provide uninterrupted views of Southbank, the Yarra River, and Melbourne's Skyline. In the warmer months, the windows can be opened to allow summer nights and sounds to seep into the Dining Room.

The open kitchen adds to the atmosphere of this versatile space, which can be configured for larger tables across the main floor or for tables of six to ten throughout.

The Dining Room can be hired standalone or as part of the Yarra and Southbank Rooms. The Yarra Room is the perfect addition for pre-event canapes for large groups.

Dining Room - 120 Seated Guests | Including Yarra Room 180 Seated Guest
Standing Cocktail Event - up to 200 Guests





OUR PHILOSOPHY

ETHICAL | SUSTINABLE | PROVENANCE

Since April 2004, Pure South Dining has been championing farm to plate dining, years before MasterChef made this a buzzword amongst the Melbourne culinary scene.

We have forged relationships with farmers, local fishermen, and small producers who live on the land, supporting generations of Tasmanian farming long before we opened our doors to Melbourne. Our chefs don't order from wholesalers who claim to know where their produce is sourced. We call our Tassie Family to order the best available produce and then have it flown to our Southbank kitchen.

Due to our unique relationships, menus can change based on what produce can be sent to us. We do not substitute or compromise when produce isn't available or seasons change. Executive Chef David Hall understands and respects this produce, using decades of experience to carefully craft our offering while paying homage to our Tassie Family.





MENU OPTION ONE

Please contact our events team about pricing.

For Groups above 30 guests, Alternative Service applies for Main & Dessert Courses. Our team can assist in selecting two options for your event.

Entrées to share

St Helens 'Lease 65' oysters, natural

Wild mushroom & celeriac dumpling, shiitake broth, spinach, XO

King Island Beef tartare, cornichons, capers, egg, tapioca

Main Course

Huon Salmon
jalapeño, borlotti bean, fennel, beurre blanc

Scottsdale Free-Range Pork
fregola, sauerkraut, Tongola Farm goats curd, broccolini

King Island Beef Short Rib
confit mushrooms, sugarloaf cabbage, sauce bordelaise

Roasted Sugarloaf Cabbage
cashew, harissa, golden raisin, spiced seeds

Seasonal sides to share

Dessert Course

Anvers dark chocolate, coffee, caramel, chantilly cream, vanilla ice cream

Pyengana Dairy Farm crème brûlée

Tasmanian Cheese Selection
King Island Dairy 'Surprise Bay' cheddar
King Island Dairy 'Furieux' double cream brie

Served with lavosh & accompaniments

Citrus cured ocean trout



MENU OPTION TWO

Please contact our events team about pricing.

For Groups above 30 guests, Alternative Service applies for Main & Dessert Courses. Our team can assist in selecting two options for your event.

Entrées to share

St Helens 'Lease 65' oysters, natural

Wild mushroom & celeriac dumpling, shiitake broth, spinach, XO

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

King Island Beef tartare, cornichons, capers, egg, tapioca

Main Course

King Island Beef Grass-Fed Eye Fillet
sugarloaf cabbage, fermented capsicum, Café de Paris

Huon Salmon
jalapeño, borlotti bean, fennel, beurre blanc

Scottsdale Free-Range Pork
fregola, sauerkraut, Tongola Farm goats curd, broccolini

Roasted Sugarloaf Cabbage
cashew, harissa, golden raisin, spiced seeds

Seasonal sides to share

Dessert Course

Anvers dark chocolate, coffee, caramel, chantilly cream, vanilla ice cream

Poached Quince, financier, Tongola Farm goats curd mousse, vanilla, lemon sorbet

Tasmanian Cheese Selection
Bruny Island Cheese Co. Vintage 'C2'
King Island Dairy 'Furneaux' double brie
King Island Dairy 'Roaring Forties' blue

Served with lavosh & accompaniments

King Island Beef



MENU OPTION THREE

Please contact our events team about pricing.

For Groups above 30 guests, Alternative Service applies for Main & Dessert Courses. Our team can assist in selecting two options for your event.

Entrées to share

St Helens 'Lease 65' oysters, natural

Wild mushroom & celeriac dumpling, shiitake broth, spinach, XO

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

King Island Beef tartare, cornichons, capers, egg, tapioca

Southern Rock lobster, XO sauce, fennel, barbeque glaze

Main Course

King Island Grass-Fed Eye Fillet, sugarloaf cabbage, fermented capsicum, Café de Paris

Today's White Fish
jalapeño, borlotti bean, fennel, beurre blanc

Scottsdale Free-Range Pork
fregola, sauerkraut, Tongola Farm goats curd, broccolini

Midlands Cressy Lamb
lentil, swede, turnip, burnt apple

Roasted Sugarloaf Cabbage
cashew, harissa, golden raisin, spiced seeds

Seasonal sides to share

Dessert Course

Poached Quince, financier, Tongola Farm goats curd mousse, vanilla, lemon sorbet

Pyengana Dairy Farm crème brûlée

Tasmanian Cheese Selection
Pyengana Dairy St Columba Blue
Grandvewe 'Old Man'
King Island Dairy 'Furneaux' double brie

Served with lavosh & accompaniments

Head Chef Ben John



CANAPÉ OPTIONS

Please contact our events team about pricing.

Canapés listed below are a sample offering from our culinary team, check with our events team for the most current selection, featuring in season Tasmanian produce.

Canapés

St Helens 'Lease 65' oysters, natural

Wild mushroom & celeriac dumpling

King Island Beef tartare

Chickpea panisse, charred onion

Huon smoked salmon & cream cheese tart

King Island Dairy 'Roaring Forties' blue cheese arancini

Substantial Canapés

Hanslow's Farm duck leg croquette

Scottsdale Rare-Breed pork sliders

Dessert Canapés

Anvers caramelized white chocolate tart

Lemon meringue tart

Heirloom tomato dumplings



BEVERAGE PACKAGES

Please contact our events team about pricing.

BEVERAGE PACKAGE ONE

NV Kreglinger Brut, Pipers Brook, Tasmania

2023 Tai Tira Sauvignon Blanc, Marlborough, New Zealand

2022 Small Wonder Chardonnay, Tamar Valley, Tasmania

2022 Spring Vale Estate Rose, East Coast, Tasmania

2023 Storm Bay Pinot Noir, Coal River Valley, Tasmania

2021 Mojo Shiraz, Barossa Valley, South Australia

Premium Local Tap Beer & Cider

Soft drinks

BEVERAGE PACKAGE TWO

NV De Saint-Gall 'Premier Cru', Avize, France

2022 Moorilla 'Praxis' Sauvignon Blanc, Tamar Valley, Tasmania

2023 Holm Oak Pinot Gris, Tamar Valley, Tasmania

2023 Frogmore Creek Chardonnay, Coal River Valley, Tasmania

2021 Josef Chromy Pinot Noir, Relbia, Tasmania

2017 Stoney Vineyard Cabernet Sauvignon, Coal River, Tasmania

2014 Tahbilk 'Museum Release' Shiraz, Nagambie Lakes, Victoria

Premium Local & International Beer & Cider

Soft drinks



VENUE INFORMATION

Our chefs are adept at catering to a wide range of dietary requirements, including but not limited to vegetarian, vegan, gluten-free, and allergen-specific diets. They can also assist in customising menus to suit your event and preferences.

We take pride in our unique sourcing process, relying on small farmers and small planes to deliver our produce from the islands to our kitchen. Please excuse any minor changes to our menus, as they are a testament to our commitment to fresh Tassie ingredients.

AV or event furniture hire can be organised with our team to ensure your event is staged for perfection.

Minimum spends, deposits, cancellation periods, and terms and conditions apply to events and private dining. Our team will provide more information upon booking confirmation.

Our experienced events team is ready to create a memorable experience for you and your guests. We will work through every detail with you from start to finish, ensuring your event, whether a small dinner or significant cocktail event, is a resounding success.

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Executive Chef David Hall

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