

# PURE SOUTH DINING

## *chef's tour*

Let the Pure South Chefs take you on a journey of Tasmania's finest farmers & fishermen.

Heirloom zucchini, avocado, smoked almond, olive,  
Pyengana Dairy cheddar & walnut paste, mint

House-cured Petuna Ocean trout, cucumber, apple, buttermilk, dill, roe

Today's White fish, cauliflower, curry, pomegranate, capers, kaffir lime

Tasmanian Cressy Lamb Rump, heirloom carrots, yoghurt,  
spiced seeds, date sauce

King Island grass fed eye fillet, kale, purple congo,  
blackberry, bush tomato

Crème brûlée of Pyengana Dairy Farm cream

*Executive Chef David Hall and his team are inspired by the fresh ingredients that arrive daily at our kitchen from farmers, fisherman & artisan producers in Tasmania, King Island & Flinders Island.*



PURE  
SOUTH  
DINING