

# PURE SOUTH DINING

## ENTREE

House-made wattleseed sourdough, Tasmanian butter	4pp
St Helens 'Lease 65' oysters, natural, shucked to order	32 half / 64 doz
House-cured Petuna ocean trout, cucumber, apple, buttermilk, dill, roe	22
Beetroot, Tongola Farm goats curd, bay leaf, blackberry, sesame	20
King Island grass fed beef tartare, togarashi, seaweed crème fraiche, soy, pickled kohlrabi	22
Hardy Family octopus, kumquat, fennel, rouille, salted cashews	24
Kingfish taco, desert lime, seaweed (2)	20

## MAIN COURSE

Today's White fish, cauliflower, curry, pomegranate, capers, kaffir lime	48
Pan-fried Gnocchi, Bruny Island Cheese Co O.D.O, heirloom tomato, bois boudran, peas	36
Scottsdale free-range pork belly, fennel, beans, padron yoghurt, smoked almonds	42
Tasmanian Cressy Lamb, heirloom carrots, yoghurt, spiced seeds, date sauce	44
Seared Yellowfin tuna, seaweed, chimichurri	48
King Island Grass Fed Beef	
Eye fillet            250gm	68
Scotch fillet        300gm	65
with condiments & choice of sauce - Bordelaise, Peppercorn, Bernaise	

## SIDE DISHES

Closed Loop Farm salad, hazelnut, orange, honey	14
Twice cooked chips, seasoning	10
Broccolini, mandarin, smoked almond	14
Truffle pomme mousseline	12

Pure South has been serving exquisite dishes since 2004, with a strong focus on using the freshest and most premium quality produce from King Island, Flinders Island, and Tasmania. The restaurant's dedication to sourcing ingredients directly from local farmers and fishermen has allowed us to build solid relationships with our suppliers, ensuring only the best produce is served to our guests.

To maintain the quality of our ingredients, we take regular trips to Tasmania, also known as "the pure south," to handpick the freshest produce available.



Pure South Chefs, Kindred Organics Farm, Kindred, Tasmania.