



PURE SOUTH DINING

LUNCH & DINNER PACKAGES

BREAKFAST | EVENTS | CORPORATE FUNCTIONS | WEDDING | COCKTAIL

Kindred Organics, Tasmania



THE VENUE

We offer you a restaurant dining experience for groups at Pure South Dining; not a 'function'.

We have earned a reputation for impressing groups over the past 14 years.

We have spaces designed to accommodate large tables comfortably in private or semi-private areas with stunning views.

We have flexible menus and pricing to offer and we are keen to ensure that your whole dining experience suits your occasion.

Our reservations team will create the right menu and drink list with you.

We can accommodate groups nicely for 12, 20, 30, 40, 50 or more.

We also offer exclusive use of one whole level for cocktail events up to 300 guests or even the whole restaurant for 400+

Chef David Hall and his team will offer our best seasonal produce from Farmers, Fishermen and Artisan Producers of Tasmania including King Island & Flinders Island.





SAMPLE MENUS
FOR GROUPS LESS THAN 30 GUESTS
SIT DOWN - 3 COURSE MEAL

**Dishes will change through the season
due to the fresh produce supply that is the heart of the business.*

Group Menu #1

Shared entrée

'Lease 65' oysters from St Helens

Robbins Island Wagyu pastrami, red cabbage, Surprise Bay cheddar
Handline-caught cured kingfish, heirloom tomato, lovage, yellow bean, olive

Main

King Island grass-fed beef cheek, salt baked swede, caramelised cauliflower

Flinders Island lamb belly, shallot, quandong, pickled walnut

Pan roast Huon salmon, pearl couscous, herb emulsion, Spring Bay mussels

.. side dishes to share

Dessert

Anvers chocolate pavè, smoked almond, vanilla

Pyengana Dairy buttermilk pannacotta, figs

Tasmanian cheese plate;

King Island Dairy Surprise Bay cheddar

King Island Dairy 'stormy' washed rind

.. oat cake, lavosh, fruit loaf, chutney

Coffee & Tea



SAMPLE MENUS
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Group Menu #2

Shared entrée

St Helens 'Lease 65' oysters

King Island beef tartare taco, daikon, avocado, finger lime

Handline-caught cured kingfish, heirloom tomato, lovage, yellow bean, olive

Asparagus, hazelnut, Mountain River yoghurt, beurre noisette

Main

King Island grass-fed scotch fillet, eggplant, polenta, dill pickle, miso

Mt Gnomon Farm pork loin, burnt carrot, beetroot, boudin noir

Bass Strait line-caught blue eye cod, pearl couscous, herb emulsion, Spring Bay mussels

.. side dishes to share

Dessert

Anvers chocolate pave, smoked almond, vanilla

Pyengana Dairy cream crème brûlée

Tasmanian cheese plate;

King Island Dairy Surprise Bay cheddar

King Island Dairy 'stormy' washed rind

.. oat cake, lavosh, fruit loaf, chutney

Coffee & Tea



SAMPLE MENUS
FOR GROUPS LESS THAN 30 GUESTS
SIT DOWN - 3 COURSE MEAL

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Group Menu #3

Canapés

St Helens 'Lease 65' oysters
Huon ocean trout taco, lime, avocado
Scottsdale Pork rillette, bois boudrin
Tasmanian Scallop pie

Entrée (shared or Choice)

Handline-caught cured kingfish, heirloom tomato, lovage, yellow bean, olive
King Island beef tartare taco, daikon, avocado, finger lime
Robbins Island Wagyu pastrami, red cabbage, Surprise Bay cheddar
Bass Strait wild-caught scallops, Scottsdale pork jowl, quince, radicchio

Main

King Island grass-fed Eye fillet of beef, eggplant, polenta, dill pickle, miso
Flinders Island salt grass lamb loin, shallot, quandong, pickled walnut
Half King Island Southern Rock lobster, crushed pea, lemon, bisque
.. side dishes to share

Dessert

Anvers chocolate pave, smoked almond, vanilla
Anvers white chocolate mousse, blackberry, hazelnut, blood orange

Tasmanian cheese plate;
Healey's Pyengana Dairy 12+ month cheddar
Coal River Farm triple cream brie
King Island Dairy 'roaring forties' blue
.. oat cake, lavosh, fruit loaf, chutney

Coffee & Tea

SAMPLE MENUS
FOR GROUPS MORE THAN 30 GUESTS
SIT DOWN - 3 COURSE MEAL

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Group Menu #1

Shared entrée

St Helens 'Lease 65' oysters, natural
Robbins Island Wagyu pastrami, red cabbage, Surprise Bay cheddar
Handline-caught cured kingfish, dashi, meyer lemon, wakame

Main Course
(alternate service)

King Island grass-fed beef cheek, carrot, baby turnip, cabbage sauce
Pan roast Huon salmon, pearl couscous, herb emulsion, Spring Bay mussels
.. side dishes to share

Dessert
(alternate service)

Anvers soft chocolate pavè,
salted macadamia, caramel, smoked meringue

Pyengana Dairy cream 'crème brûlée'

Coffee & Tea



SAMPLE MENUS
FOR GROUPS LESS THAN 30 GUESTS
SIT DOWN - 3 COURSE MEAL

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Group Menu #2

Shared entrée

St Helens 'Lease 65' oysters, natural

Smoked Huon Ocean Trout taco, finger lime, avocado

Handline-caught cured kingfish, dashi, meyer lemon, wakame

Robbins Island Wagyu pastrami, red cabbage, Surprise Bay cheddar

Main Course
(alternate service)

King Island grass-fed eye fillet, mushroom, garlic, bone marrow

Bass Strait line-caught blue eye cod, zucchini, garlic shoot, bonito butter sauce

.. *side dishes to share*

Dessert
(alternate service)

Pyengana Dairy buttermilk pannacotta, red wine cheerries

Tasmanian cheese plate;
Healey's Pyengana Dairy 12+ month cheddar
.. oat cake, lavosh, fruit loaf, rhubarb jam

Coffee & Tea



SAMPLE MENU
CANAPE FUNCTION

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Canapés

Kingfish, teriyaki, daikon, furikake
King Island grass fed beef tartare, bois boudran, chive
King Island Mt Gnomon Farm ham hock, leek, mushroom
Smoked Huon ocean trout, crème fraiche, dill
Salt & pepper line-caught squid

Oyster Bar

(oysters shucked by the chefs in the room)

St Helens 'Lease 65' Pacific oysters,
with assorted dressings ..
mignonette, Citrus, Lime vodka sorbet

More Substantial Canapés

Tasmanian scallop pie, yellow curry, pear
Lobster & Chili dumplings
Crispy Chicken, Heidi Farm gruyere, jamon
Scottsdale pork belly, cider glaze, apple gel
Tasmanian King crab & salmon in brioche
Roast mushroom & Heidi Farm gruyere in brioche

Tasmanian Cheese Station

Healey's Pyengana Dairy 12+ month cheddar
Coal River Farm triple cream brie
King Island Dairy 'Roaring Forties' blue
King Island Dairy 'Stormy' washed rind
seasonal chutney, candied walnuts, fresh fruits,
house baked fruit bread & sourdough, crisps

Something Sweet

Anvers chocolate tart
Italian doughnuts, lemon curd
Macaroons



BEVERAGE PACKAGE #1

Wines

NV Bandini Prosecco, Veneto, Italy

2016 Tai Nui Sauvignon Blanc, Marlborough, NZ

2016 Aquilani Pinot Grigio, Friuli Grave, Italy

2014 Norfolk Rise 'Reserve' Shiraz, Limestone Coast, SA

2014 Rumney Cloud 'Daniel' Reserve Pinot Noir, Derwent Valley, TAS

Tap Beer

Stella Artois Wild Yak Pacific Ale Carlton Draught

Soft drinks, Coffee & Tea

BEVERAGE PACKAGE #2

Wines

NV Moët & Chandon 'Imperial', Epernay, France

2016 Moorilla 'Praxis' Sauvignon Blanc, Tamar Valley, TAS

2016 Glaetzer-Dixon 'Uberblanc' Riesling, Coal River Valley, TAS

2016 Josef Chromy Chardonnay, Tamar Valley, TAS

2016 Bannockburn '1314' Pinot Noir, Geelong, VIC

2014 Norfolk Rise 'Reserve' Shiraz, Limestone Coast, SA

2015 Bowen Estate Cabernet Sauvignon, Coonawarra, SA

Tap Beer

Stella Artois Bonamy's Cider
Wild Yak Pacific Ale Dogbolter Dark Lager Carlton Draught

Espresso Martini with Desserts on 4 Hour Package

Soft drinks, Coffee & Tea

NB: Some wine options may become unavailable for the event as vintage and supply changes. We are readily able to provide an appropriate, like replacement.



LOCATION

Pure South Dining is located on the banks of the Yarra River.

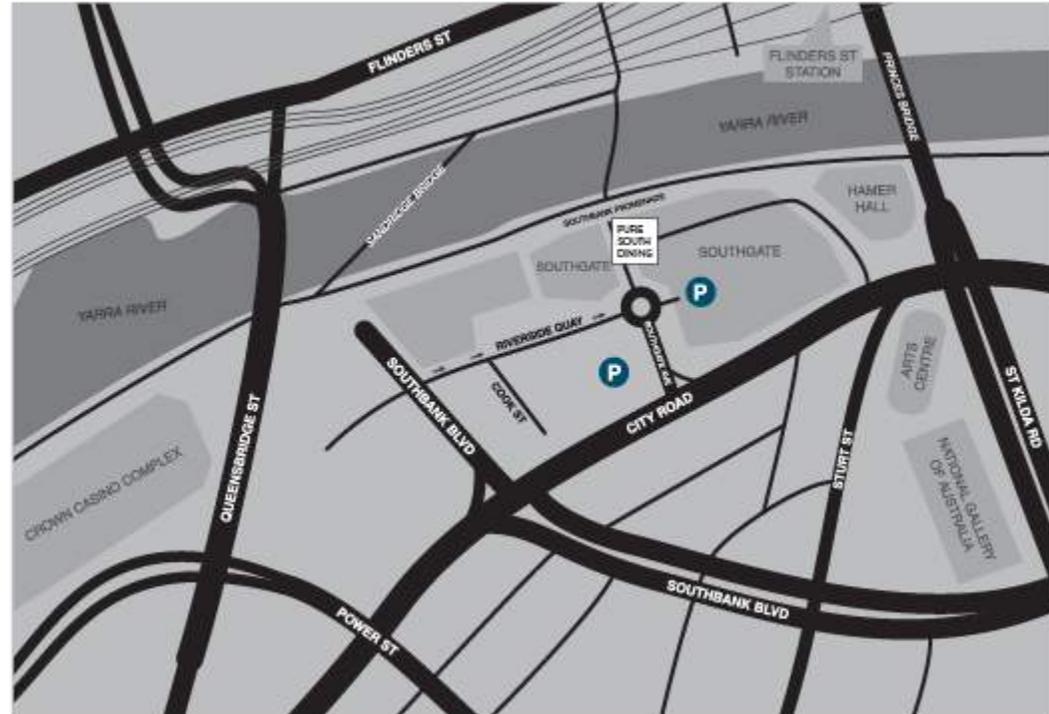
The venue features sweeping views of Melbourne's city skyline and iconic landmarks including Flinders St Station

The space is conveniently positioned on Southbank with direct access to public car parking below, and in close proximity to Flinders Street Station, St Kilda Road trams and Water Taxis.

PARKING & TRANSPORT

Ample parking available at Southgate Melbourne which is located within the centre.

Taxi rank is also close by and fantastic access to public transport with Flinders St station and trams nearby.



VENUE ADDRESS

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VH-POV

Vortex Air

