

# Autumn Dinner Menu

This is the story of the meal you are about to enjoy, a *homage* to our ever-evolving journey at Altitude. Created seasonally by Executive Sous Chef Michele Menegazzi and his team, our menu has *sustainability* as its guiding star. Behind each dish, you'll find at least one *native* Australian ingredient and an *artisan* passionate about their harvest. Experience our award winning wine list curated by Executive Sommelier Shun Eto that *celebrates* bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

TWO COURSE — 109 €1026

THREE COURSE — 139 €1308

## ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER | 8  
*Lemon Myrtle & Soju Mignonette, Finger Lime (gf, df)*

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20  
*Egg Yolk Gel, Kombu*

WAGYU GIROLAMO BRESAOLA | 15  
*Fig Jam, Brioche*

KANGAROO BETEL LEAF | 15  
*Yakitori, Native Bush Dukkah, Geraldton Wax*

## ENTRÉE

### ABURI ORA KING SALMON

*Water Chestnut, Daikon, Katsuobushi, Lemon Myrtle Togarashi, Nashi Pear, Perilla (gf, df)*  
*add Sampi Caviar for an extra AUD 15*

### WAGYU TARTARE

*Radish, Shallot, Macadamia, Finger Lime, Mint, Thai Basil, Warrigal Greens, NƯỚC MẮM Dressing (df, n)*

### HEIRLOOM CARROT & CASHEW

*Cashew Ricotta, Roasted Heirloom Carrot, Pepitas, Pumpkin Seed Oil, Oregano, Desert Lime (ve, gf, n)*

### ROASTED EGGPLANT

*Baba Ghanoush, Grilled Halloumi, Pickled Red Cabbage, Pomegranate, Mint, Hazelnut, Pepperberry (v, gf, n)*

### SHANGRI-LA HONEY GLAZED DUCK BREAST

*Confit Duck Leg Croquette, Caramelised Witlof, Chestnut Purée, Muntries, Fig Jam, Sage, Anise Myrtle Jus (n)*

### CUTTLE FISH

*Spicy Rice Cakes, Wombok, Scallion & Ginger Oil, Silken Tofu Purée, Yuzu, Lemon Myrtle Gochujang (gf)*

### CACIO E PEPE KELP NOODLES

*Tamari, Agave, Cashew, Kalamata Olive Crumb (gf, df, n)*

# MAIN COURSE

## HIRAMASA KINGFISH

*Bean Sprouts, Gai Lan, Sesame, Ginger, Pepperberry, Geraldton Wax (gf)*

## GRILLED MURRAY COD

*Lemon Aspen & Globe Artichoke Velouté, Fermented Lemon, Artichoke Heart, Avruga Caviar, Sea Herbs  
add Scampi Caviar for an extra AUD 15*

## HAMPSHIRE DOWNS LAMB SADDLE

*Anise Myrtle Braised Lamb Shoulder, Pistachio Brik Pastry, Cavolo Nero, Swiss Chard, Parsnip (gf, n)*

## BROOKLYN VALLEY STRIPLOIN MBS 3+

*Guinness Braised Beef Cheek, Savoy Cabbage, Sugarloaf, Kipfler Fondant, Wattleseed Jus*

## CORNFED CHICKEN THIGH PRESSÉ

*Manly Mushroom, Jerusalem Artichoke, Black Garlic, Porcini, Sage, Black Pudding Crumble, Paperbark*

## VIALONE NANO CHESTNUT & GOAT'S CHEESE RISOTTO

*Chestnut, Shiitake, Pickled Shimeji, Smoked Goat's Cheese, Puffed Grains, Pepperberry (v, n)*

### SUPPLEMENTARY MAIN *Additional*

#### PORTORO RIB EYE DELMONICO MB 4+

*Angus and Hereford Breeds, Grass-fed and grain-finished for 90 days, sourced from  
Yambinya Station, NSW - Victoria border, 600gr*

| 110

To share between Two | 55

#### TAJIMA WAGYU RUMP MB 8+

*From Southern NSW, these Wagyu cattle are nourished on a premium Japanese diet for  
over 350+ days, 400gr*

| 40

### SIDE DISHES *Additional*

*Hand-cut Sebago Fries, Sumac, Torshi, Tourn (v)*

| 15

*Scorched Brussel Sprouts, Bagna Cauda Yoghurt, Caper*

| 15

*Roasted Medley of Autumn Vegetables, Tom Yum Butter, Coconut, Kaffir Lime*

| 15

*Rocket, Pear, Fermented Rhubarb Vinaigrette, Goat's Cheese, Pecan, Pickled Eschalot (n)*

| 15

# DESSERT

## TANGELO MOUSSE

*Lemon Myrtle Meringue Crisp, Tangelo Sorbet, Desert Lime (ve, gf)*

## EARL GREY CHOCOLATE TERRINE

*Spiced Corella Pear, Smoked Ganache, Wattleseed Wafer*

## FUJI APPLE GALETTE

*Fuji Apple, Muntrie Compote, Amaretto Gelato (n)*

## AUSTRALIAN CHEESES

*Cinnamon Crisp, Pickled Fig, Shangri-La Rooftop Honey*

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts

