

Chef's Signature

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.

FIVE COURSE - 179

FIRST COURSE

CAJUN TUNA TATAKI

Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (n)
Enhance with Scampi Caviar + 15

SECOND COURSE

TEMPURA YAMBA PRAWN

Apple Curry Syrup, Pickled Granny Smith, Lime Aioli, Karkalla, Gambaretti

THIRD COURSE

SHANGRI-LA HONEY-GLAZED DUCK BREAST

Confit Duck Leg Croquette, Lion's Mane, Umeboshi, Black Garlic, Black Barley, Perilla Oil

MAIN COURSE

WAGYU MBS 3+

Guinness-Braised Beef Cheek, Confit & Charred Sugarloaf, Kipfler Fondant, Truffle Jus

DESSERT

GRAPE BABA AU RHUM

Crème Fraîche Gelato, Cassis Coulis, Geraldton Wax

ALTITUDE

SYDNEY

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