

Winter Lunch 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.

À LA CARTE

ADDITION *Supplement*

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| EAST 33 SYDNEY ROCK OYSTER <i>Served Natural, Finger Lime (gf, df)</i> | 8 | SHARK BAY WILD SCAMPI CAVIAR TARTLET <i>Egg Yolk Gel, Kombu Chantilly, Nori Powder</i> | 20 |
| WAGYU GIROLAMO BRESAOLA <i>Truffle Cream, Brioche</i> | 15 | TASMANIAN "THREE FRIENDS" ABALONE <i>Jamon X.O, Perilla, Finger Lime</i> | 15 |

ENTRÉE

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| CAJUN TUNA TATAKI <i>Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n) add Scampi Caviar for an extra AUD 15</i> | 35 |
| KANGAROO CARPACCIO <i>Grana Padano, Onion & Muntries Jam, Cured Egg Yolk, Wattleseed, Pepperberry, Cauliflower (gf)</i> | 32 |
| CASHEW HUMMUS <i>Lemon Aspen, Heirloom Carrot, Fried Chickpeas, Ras el Hanout, Tempeh, Dukkah (ve, n)</i> | 28 |
| ROASTED EGGPLANT <i>Grilled Halloumi, Pickled Red Cabbage, Pomegranate, Baba Ghanoush, Pepperberry (v, gf)</i> | 28 |
| SHANGRI-LA HONEY GLAZED DUCK BREAST <i>Confit Duck Leg Croquette, Lion's Mane, Umeboshi, Black Garlic, Black Barley, Perilla Oil</i> | 30 |
| SCORCHED CUTTLEFISH <i>Gamberetti, Leche De Tigre, Hokkaido Pumpkin, Paperbark, Buttermilk, Roasted Prawn Oil (gf)</i> | 35 |

MAIN COURSE

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| ORA KING SALMON <i>Tobiko, Salmon Roe, Silken Tofu, Gai Lan, Choy Sum, Yuzu (gf)</i> | 42 |
| HAMPSHIRE DOWNS LAMB SADDLE <i>Pistachio Yoghurt, Anise Myrtle-Braised Lamb Shoulder, Brik Pastry, Cavolo Nero, Swiss Chard (n)</i> | 55 |
| PORTORO STRIPLOIN MBS4+ <i>Confit & Charred Sugarloaf, Braised Beef Cheek, Kipfler Fondant Potato, Wattleseed Jus (gf)</i> | 65 |
| FREE RANGE CHICKEN SUPREME <i>Tarragon & Caper Mousseline, Lime Aioli, Watercress, Brussels Sprout, Lemon Myrtle Tuile</i> | 42 |
| 'MANLY MUSHROOM' VIALONE NANO RISOTTO <i>Lion's Mane, Porcini, Shimeji, Shiitake, Tomino Boscaiolo, Pine Nut, Crème Fraiche (v, n)</i> | 42 |

SUPPLEMENTARY MAIN *Additional*

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| PORTORO RIB EYE DELMONICO MB 4+ <i>Angus and Hereford Breeds, Grass-fed and grain-finished for 90 days, sourced from Yambinya Station, NSW - Victoria border, 600gr</i> | 160 |
| TAJIMA WAGYU RUMP MB 8+ <i>From Southern NSW, these Wagyu cattle are nourished on a premium Japanese diet for over 350+ days, 400gr</i> | 80 |

SIDE DISHES *Additional*

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| <i>Hand-cut Sebago Fries, Truffle Mayo, Smoked Red Gum Salt (v)</i> | 15 |
| <i>Smoked Buffalo Mozzarella, Roasted Beetroot, Macadamia, White Balsamic, River Mint (gf, n)</i> | 15 |
| <i>Roasted Jerusalem Artichoke, Swiss Brown, Black Garlic, Cavolo Nero, Pistachio, Anise Myrtle (ve, gf, n)</i> | 15 |
| <i>Rocket, Roasted Sweet Potato, Grana Padano, Grilled Mandarin, Hazelnut, Eschalot, Desert Lime (v, n)</i> | 15 |

DESSERT

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| TANGELO MOUSSE <i>Lemon Myrtle Meringue Crisp, Tangelo Sorbet, Desert Lime (ve, gf)</i> | 30 |
| EARL GREY CHOCOLATE TERRINE <i>Spiced Corella Pear, Smoked Ganache, Wattleseed Wafer</i> | 30 |
| AUSTRALIAN CHEESES <i>Pickled Fig, Shangri-La Rooftop Honey, Buckwheat Crisp</i> | 35 |

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

