

Winter Menu

To ensure a smooth and exceptional dining experience,
the selected menu and courses will be served to the entire table.

ENTRÉE

CAJUN TUNA TATAKI

Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)
add Scampi Caviar for an extra AUD 15

KANGAROO CARPACCIO

Grana Padano, Onion & Muntries Jam, Cured Egg Yolk, Wattleseed, Pepperberry, Cauliflower (gf)

CASHEW HUMMUS

Lemon Aspen, Heirloom Carrot, Fried Chickpeas, Ras el Hanout, Tempeh, Dukkah (ve, n)

MAIN COURSE

ORA KING SALMON

Tobiko, Salmon Roe, Silken Tofu, Gai Lan, Choy Sum, Yuzu (gf)

PORTORO STRIPLOIN MBS4+

Confit & Charred Sugarloaf, Braised Beef Cheek, Kipfler Fondant Potato, Wattleseed Jus (gf)

'MANLY MUSHROOM' VIALONE NANO RISOTTO

Lion's Mane, Porcini, Shimeji, Shiitake, Tomino Boscaiolo, Pine Nut, Crème Fraiche (v, n)

SELECTION OF CHEF'S SIDE DISH

Hand-cut Sebago Fries, Truffle Mayo, Smoked Red Gum Salt (v)

Roasted Jerusalem Artichoke, Swiss Brown, Black Garlic, Cavolo Nero, Pistachio, Anise Myrtle (ve, gf, n)

Rocket, Roasted Sweet Potato, Grana Padano, Grilled Mandarin, Hazelnut, Eschalot, Desert Lime (v, n)

DESSERT

TANGELO MOUSSE

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

EARL GREY CHOCOLATE TERRINE

Spiced Corella Pear, Smoked Ganache, Wattleseed Wafer

AUSTRALIAN CHEESES

Pickled Fig, Shangri-La Rooftop Honey, Buckwheat Crisp

ALTITUDE

SYDNEY

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