

ALTITUDE

SYDNEY

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.

LUNCH À LA CARTE

TO START *Addition*

EAST 33 SYDNEY ROCK OYSTER | 8
Mignonette, Finger Lime (gf, df)

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20 SPANNER CRAB & LEEK TARTLET (A) | 15
Egg Yolk Gel, Kombu (gf) *Gruyère, Wattleseed (gf)*

CLASSIC STEAK TARTARE | 15 TASMANIAN 'THREE FRIENDS' ABALONE | 15
Brioche, Pickles, Mustard (gf) *Jamón X.O, Perilla, Finger Lime (gf)*

CHILLED ENTRÉES

CAJUN TUNA TATAKI (A) | 35
Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

PORTORO BEEF CARPACCIO | 34
Tanami Fire Blend, Smoked Halloumi, Artichoke, Caper Pine Nuts, Pedro Ximénez (gf, n)

CASHEW & PEA RICOTTA | 30
Avocado, Sugar Snap, Peas, Broad Bean, Watercress, Desert Lime, Vinaigrette (ve, gf, n)

WARM ENTRÉES

SHANGRI-LA HONEY GLAZED DUCK BREAST | 32
Black Garlic Hoisin, Charred Cucumber, Muntries, Spring Onion, Yuзу Honey (gf)

CONCHIGLIE PASTA (A) | 35
Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato

MANLY MUSHROOM PASTA | 32
Mafaldine, Lion's Mane, Porcini, Shimeji, Puffed Grains, Sage (v, n)

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood
(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts

MAIN COURSES

FISH

PINK SNAPPER (A) <i>Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime</i>	48
KURRIMINE CORAL TROUT (A) <i>Shellfish Sambal, Coconut, Couscous, Chickpea, Curry Leaf</i>	52
CATCH OF THE DAY (A) <i>Please ask our team for this week's fresh seasonal catch</i>	45

MEAT

KINROSS STATION HAMPSHIRE DOWN LAMB <i>Ajo Blanco, Alubias Granja, Guindillas, Fennel, Olive, Wattleseed (gf)</i>	58
CHICKEN THIGH PRESSÉ <i>Chicken Velouté, Black Garlic, Manly Mushrooms, Polenta, Tarragon, Geraldton Wax (gf)</i>	42
PORTORO STRIPLOIN MB 4+ <i>Kennebec Dauphinoise, Cebollita, Carrot, Chimichurri, Muscatel Jus (gf)</i>	68

VEGETARIAN & VEGAN

ZUCCHINI & SQUASH RISOTTO <i>Chargrilled Zucchini, Squash, Gremolata, Pistachio (ve, n)</i>	42
POTATO GNOCCHI PRIMAVERA <i>Blistered Heirloom Tomato, Young Garden Vegetables, Ricotta, Basil, Almonds (v, n)</i>	42

SIDES - 15 *Additional (per selection)*

*Dutch Cream Mashed Potato (v, gf)
Beer-Battered Fries, Garlic Aioli (v)
Charred Brocolini, Walnut, Grana Padano (v, gf, n)
Cos Lettuce, French Shallot, Stracciatella, Pine Nut (v, gf, n)*

PRIME SELECTION

(per person)

MORETON BAY BUG (A) <i>Conchiglie Pasta, Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato</i>	75
TAJIMA WAGYU RUMP MB 8+ 400g <i>Southern NSW Wagyu, 350+ days on a premium Japanese grain diet</i>	80
PORTORO RIB EYE DELMONICO MB 4+ 600g <i>Angus & Hereford, grain-finished, Yambinya Station (NSW-VIC border)</i>	160

DESSERTS

BLOSSOM BERRY TART <i>Floral Berry Tea, Chamomile Chantilly, Strawberry Gum (gf, n)</i>	30
PASSIONFRUIT CRÈME <i>Sunrise Lime Compote, Date Brownie, Coconut Foam (ve, gf)</i>	30
AUSTRALIAN CHEESES <i>Pomegranate & Fennel Crisp, Red Centre Lime Marmalade (n)</i>	35

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