ALTITUDE

SYDNEY

Altitude's Signature Martini	28
Idée Fixe Blanc de Blancs 2023, Margaret River, WA	25
Dom Pérignon 2017, Épernay, France	130

Two Course - Sommelier's Wine Pairing	39
Three Course - Sommelier's Wine Pairing	57

Two Course - Premium Wine Pairing	79
Three Course - Premium Wine Pairing	99

BREADS

SELECTION OF ARTISAN BREADS FOR TWO — 14
Copper Tree Farms Cultured Butter, Rylstone Extra Virgin Olive Oil, Smoked Redgum Salt

HOUSE FOCACCIA — 9
Fennel Pollen, Rylstone Extra Virgin Olive Oil

OYSTER & SNACKS

APPELLATION SYDNEY ROCK OYSTER — 8 p.p
Traditional Mignonette, House-made Hot Sauce

PRAWN TARTLET — 9 p.p
Local Prawns, Sweetcorn, Togarashi

TASMANIAN "THREE FRIENDS" ABALONE — 22
Rockefeller, Cavolo Nero, Pecorino

WAGYU TARTARE (two piece per serve) — 16
Classic Condiments, Toasted Brioche

AUSTRALIAN MUD CRAB CHOUX — 9 p.p
Crème Fraîche, Chive, Choux au Craquelin

ENTRÉES

HEIRLOOM TOMATO — 32
Whipped Ricotta, Basil, Almond (v, n)

SMOKED ULLADULLA TUNA SASHIMI — 36
Ezme, Paperbark, Charcoal Lavosh

CAULIFLOWER MEDLEY — 24
Grapes, Za'atar, Zhoug (ve)

CORAL TROUT SASHIMI — 38
Leche de Tigre, Coconut

GRILLED YAMBA PRAWNS — 24
Butterflied Prawns, Harissa Butter, Charred Lime

JURASSIC QUAIL — 39
X.O. Sauce, Black Garlic

PARDOO WAGYU CARPACCIO — 36
Caper, Hazelnut, Pecorino (n)

MAINS

CONDABILLA MURRAY COD — 54
Bottarga, Pil Pil, Lemon Myrtle, Potato

KINROSS STATION LAMB BARNSLEY CHOP — 56
Pistachio Yoghurt, Caper Leaf (n)

GRILLED SWORDFISH — 65
Kinkawooka Mussels Escabeche

KUROBUTA PORK DELMONICO — 68
Peach, Geraldton Wax

S.A. PINK SNAPPER — 52
Salsify, Sauce Gribiche

SPRING CHICKEN SUPREME — 52
Wild Mushroom, Mustard Jus, Creamy Polenta

W.A. SCAMPI CALAMARATA — 48
Scampi Caviar and Tartare, Rich Bisque, Basil, Stracciatella

SPRING RISOTTO — 44
Peas, Broad Beans, River Mint, Stracciatella, Preserved Lemon (v, gf)

SPRING VEGETABLE ROULADE — 45
Root Vegetable Jus, Wattleseed (ve, gf)

EGGPLANT KATSU — 46
Fresh Herb Salad, Curry Leaf Aioli

CATCH OF THE DAY — MP
Please Ask Our Team for Today's Market Selection

STEAKS FROM THE GRILL

(Our premium steaks are seasoned with sea salt)

BISTECCA ALLA FIORENTINA (GRASS-FED T-BONE)	1.2 KG	195
PARDOO WAGYU RIBEYE MB8+	400 G	136
PARDOO WAGYU FLANK MB8+	250 G	74

SAUCES:
Red Wine Jus, Green Peppercorn, Harissa Butter, Salsa Verde, Chimichurri, Trio of Mustards

SIDES

LEEK TARTE TATIN — 16
Meredith Dairy Goat Curd (v, n)

SAUTÉED BROCCOLINI — 16
Kombu Butter Emulsion, Furikake (v, n)

GRILLED BULLHORN PEPPER — 16
Losada Olives, Feta (v, gf)

SHOESTRING FRIES — 16
Garlic Aioli, Rosemary (v)

SAUTÉED GREENS — 16
Swiss Chard, Tuscan Kale, Sweetcorn (ve, gf)

MUSSETT FARMS MUSHROOMS — 16
Porcini Crème Fraîche, Fried Sage (v)

CREAMY POTATO MASH — 16
Butter, Sea Salt (v, gf)

TOMATO SALAD — 16
Olives, Oregano, Balsamic, Pickled Shallot (ve, gf)

All seafood is proudly sourced from Australia's coastal waters.
(v) Vegetarian *(ve)* Vegan *(gf)* Gluten Free *(df)* Dairy Free *(n)* Contains Nuts
A 15% surcharge applies on Sundays and public holidays. We are unable to accommodate split bills.