ALTITUDE

SYDNEY

CHEF'S SIGNATURE

DINNER - 190

optional WINE PAIRING per person

SOMMELIER - 125

A journey through Australia's cool-climate regions, selected to complement each course.

PREMIUM - 225

Rare & aged Australian wines, each chosen to elevate the dining experience.

Our sommelier is happy to walk you through tonight's wine pairings at any time.

HOUSE FOCACCIA

Fennel pollen, Rylstone extra virgin olive oil

APPELLATION SYDNEY ROCK OYSTER

Mignonette, house-made hot sauce (df)

WAGYU TARTARE

Classic condiments, toasted brioche

HEIRLOOM TOMATO

Whipped ricotta, basil, almond (v, n)

CORAL TROUT SASHIMI

Leche de tigre, coconut (df)

JURASSIC QUAIL

XO sauce, black garlic

SIGNATURE MAIN - YOUR CHOICE

CONDABILLA MURRAY COD

Bottarga, pil pil, lemon myrtle, potato

or

PARDOO WAGYU FLANK MB8+ 250 G

Red wine jus

CARAMELLO

Dulce de leche, mascarpone cream, leche flan, salted caramel ice cream (n)

COFFEE, TEA & PETITS FOURS

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.