ALTITUDE
SYDNEY

THREE COURSE
AUD 115

ENTRÉE
please select one

SMOKED ULLADULLA TUNA SASHIMI
Ezme, Paperbark, Charcoal Lavosh

PARDOO WAGYU CARPACCIO
Caper, Hazelnut, Pecorino (n)

HEIRLOOM TOMATO
Whipped Ricotta, Basil, Almond (n)

SIGNATURE MAIN COURSE
please select one

SPRING CHICKEN SUPREME
Wild Mushroom, Mustard Jus, Creamy Polenta

S.A. PINK SNAPPER
Sauce Gribiche

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

SIDES

SHOESTRING FRIES
Garlic Aioli, Rosemary (v)

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

DESSERT

MANGO SOLEIL
Vanilla Meringue, Mango Sorbet, Vanilla Chantilly, Passionfruit, Lime (gf, n)

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.

ALTITUDE
SYDNEY

THREE COURSE
AUD 155

AMUSE BOUCHE

WAGYU TARTARE
Classic Condiments, Toasted Brioche

APPELLATION SYDNEY ROCK OYSTER
Traditional Mignonette, House-made Hot Sauce

ENTRÉE
please select one

CORAL TROUT SASHIMI
Leche de Tigre, Coconut

HEIRLOOM TOMATO
Whipped Ricotta, Basil, Almond (n)

JURASSIC QUAIL
X.O Sauce, Black Garlic

SIGNATURE MAIN COURSE
please select one

GRILLED SWORDFISH
Kinkawooka Mussels Escabeche

PARDOO WAGYU FLANK MB8+ 250 G
Red Wine Jus

SPRING CHICKEN SUPREME
Wild Mushroom, Mustard Jus, Creamy Polenta

SIDES

SHOESTRING FRIES
Garlic Aioli, Rosemary (v)

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

DESSERT
please select one

MANGO SOLEIL
Vanilla Meringue, Mango Sorbet, Vanilla Chantilly, Passionfruit Lime (gf, n)

CARAMELLO
Dulce de Leche, Mascarpone Cream, Leche Flan, Salted Caramel Ice Cream (n)

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THE GRAZING TABLE

AUD 155

TO START

SELECTION OF BREADS
Copper Tree Farms Cultured Butter, Rylstone Extra Virgin Olive Oil, Smoked Redgum Salt

SMOKED ULLADULLA TUNA SASHIMI
Ezme, Paperbark, Charcoal Lavosh

PARDOO WAGYU CARPACCIO
Caper, Hazelnut, Pecorino (n)

HEIRLOOM TOMATO
Whipped Ricotta, Basil, Almond (n)

SIGNATURE MAIN COURSE

PARDOO WAGYU FLANK MB8+ 250 G
Red Wine Jus

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

EGGPLANT KATSU
Fresh Herb Salad, Curry Leaf Aioli

SIDES

SHOESTRING FRIES
Garlic Aioli, Rosemary

SAUTÉED BROCCOLINI
Kombu Butter Emulsion, Furikake (n)

DESSERT TO SHARE

BIANCA
Coconut, Almond, White Chocolate (gf, n)

ARTISAN CHEESE SELECTION
Mustard Fruits, Fresh Regional Honeycomb, Crispbreads

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