

# ALTITUDE

## Winter Dinner menu

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Chef de cuisine Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian fine dining today

TWO COURSE | 129  
SOMMELIER WINE PAIRING | 65  
ICONIC WINE PAIRING | 95

THREE COURSE | 152  
SOMMELIER WINE PAIRING | 85  
ICONIC WINE PAIRING | 135

\*FRIDAY & SATURDAY - 3 COURSE ONLY

### ENTRÉE


OYSTERS 1/2 dozen  
blueberry mignonette, pickled eschalot, preserved citrus, parsley oil


TUNA TARTARE  
garlic hummus, buddha finger, puffed grains, eschalot, crispy kale, Gochujang dressing

TEMPURA PRAWN  
cucumber, daikon, lime mayonnaise, sesame seed, apple curry syrup

CHARCOAL GRILLED QUAIL  
Miso, koji sweetcorn puree, pickled shiitake, roasted corn, mirin, apple currant jus

SCORCHED IRON STEAK  
Jerusalem artichoke, cured egg yolk, chive, perilla, rice cracker, truffle emulsion

SALT BAKED PUMPKIN (V)   
roasted green shallot, garlic hummus, citrus, puffed grain, perilla oil

CASHEW RICOTTA (V)   
vadouvan spice, roasted Dutch carrots, crispy Asian herbs, saffron emulsion, macadamia nuts

### ADDITIONAL COURSE

BLACK CAVIAR OSCIETRA | 30 gram 160  
blini, crème fraîche, chives, egg white & yolk

BLACK CAVIAR OSCIETRA | 50 gram 220  
blini, crème fraîche, chives, egg white & yolk


### MAIN


SLOW COOKED OCEAN TROUT  
confit potato, seaweed textures, purple cauliflower, smoked kombu emulsion, sorrel

BLACKENED KINGFISH  
Pedro Ximenez sherry, soy, brioche, macadamia purée & jalapeno, gai lan

SMOKED DRY AGED DUCK BREAST  
sweet potato puree, charcoal grilled cabbage, perilla duck jus, crunchy chilli oil

GLASS CRACKLING PORK BELLY  
Foie Gras, confit apple, apple butterscotch purée, pan fried sauerkraut, fennel jus

PAN FRIED RICOTTA GNOCCHI   
Jerusalem artichoke, forest mushroom, macadamia nuts, green sorrel, truffle, pecorino cheese

PURPLE CABBAGE RISOTTO (V)   
purple cabbage, garlic shoot, pistachio, caramelised balsamic vinegar

### FROM THE GRILL

STRIPLOIN Mbs 3+ | Gippsland VIC  
grass fed Black Angus, 250 gram

TENDERLOIN Mbs 3+ | Gippsland VIC  
grass fed Black Angus, 220 gram

### SUPPLEMENTARY (MAIN SUBSTITUTE)

WAGYU FLANK Mbs 9+ | Riverine NSW 50  
braised beef cheek pithivier, roasted parsnip, honey glazed parsnip, brussel sprout, truffle jus 160 gram

LAMB SHOULDER FOR 2 | Riverine NSW 50  
nashi pear glazed lamb jus, 1.2 kg

TOMAHAWK FOR 2 Mbs 5+ | Jack's Creek NSW 90  
28 day dry aged, grain fed, rib on the bone, 1.5 kg

### SAUCE


SMOKED GARLIC BUTTER


FOREST MUSHROOM JUS


RED WINE JUS


### SIDE (ONE PER DINER)

YORKSHIRE PUDDING  
smoked bone marrow and forest mushroom

ROASTED ROOT VEGETABLE   
beetroot, turnip, swede, orange, almond

HONEY & THYME BAKED PARSNIP   
BBQ celeriac, crispy sage, mustard dressing

WINTER SALAD   
poached pear, pecan nuts, fennel, blue cheese, crispy kale, caramelised pear dressing

MASHED POTATO   
truffle butter

BEER BATTERED FRIES   
smoked chipotle aioli

### DESSERT

ÉPOISSES CHEESECAKE  
Valrhona white chocolate, juniper berry, raspberry sorbet

BAKED CHOCOLATE TERRINE  
smoked ganache, cultured sour cream, cumquats

DATES GENOISE  
quince compote, macadamia, sherry gelato

MANDARIN MOUSSE (V)  
muntrie compote, ginger crumble, mandarin sorbet

AUSTRALIAN CHEESES  
rosemary flatbread, spiced fruit chutney, macadamia nuts

 = Vegetarian    V = Vegan

15% Surcharge applies for Sundays and Public Holidays, no split bills

Whilst we do our best to deliver every request possible, we cannot rule out our cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens. We also advise that consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.