

GROUP SET 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

ENTRÉE

TUNA TARTARE

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

SCORCHED IRON STEAK

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

CASHEW RICOTTA (V)

vadouvan spice, roasted Dutch carrots, crispy Asian herbs, saffron emulsion, macadamia nuts

MAIN COURSE

BLACKENED KINGFISH

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

TENDERLOIN Mbs 3+ | Gippsland VIC

grass fed Black Angus, 220 gram

PAN FRIED GOAT CHEESE GNOCCHI

Jerusalem artichoke, forest mushroom, macadamia nuts, green sorrel, truffle, pecorino cheese

SIDES FOR TABLE

ROASTED BRUSSELS SPROUT

MIXED LEAF WITH KALE

MASH POTATO WITH TRUFFLE BUTTER

BEER BATTERED FRIES WITH SMOKED CHIPOTLE AIOLI

DESSERTS

ÉPOISSES CHEESECAKE

Valrhona white chocolate, juniper berry, raspberry sorbet

BAKED CHOCOLATE TERRINE

smoked ganache, cultured sour cream, cumquats

AUSTRALIAN CHEESES

rosemary flatbread, spiced fruit chutney,
macadamia nuts

 = Vegetarian (V) Vegan
15% Surcharge applies for Sundays and Public Holidays

Whilst we do our best to deliver every request possible, we cannot rule out 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.