

KIDS 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

THREE COURSE | 65

ENTRÉE

SMOKED SALMON

blini, cucumber, garlic aioli

BBQ PORK BUNS

sweet and sour vegetables

ROASTED CARROTS

roasted carrot, sweet potato puree, popcorn, orange dressing

MAIN

TENDERLOIN

100g, shoestring fries

MARKET FISH

potato puree, mixed green salad

CHICKEN KARAAGE

pickled onion, mash

FRESH PAPPADDELLE

house Bolognese and parmesan cheese

DESSERT

BAKED CHOCOLATE TERRINE

white chocolate Chantilly, raspberry sorbet

ICE CREAM

3 Scoops

 = Vegetarian

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.

KIDS ALC

Set against one of the world's most iconic backdrops, with its timeless designs and mesmerising landscapes, Chef de Cuisine Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils by immersing the best seasonal local produce from the land and ocean, creating a standout twist on Modern Australian grill

ENTRÉE | 15

SMOKED SALMON

blini, cucumber, garlic aioli

BBQ PORK BUNS

sweet and sour vegetables

ROASTED CARROTS

roasted carrot, sweet potato puree, popcorn, orange dressing

MAIN | 35

TENDERLOIN

100g, shoestring fries

MARKET FISH

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CHICKEN KARAAGE

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FRESH PAPPADDELLE

house Bolognese and parmesan cheese

DESSERT | 15

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