


## Lunch ALC

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

### TO START

SOUR DOUGH BREAD, PEPE SAYA BUTTER 	8
BLACK CAVIAR OSCIETRA   30 GRAM blini, crème fraîche, chives, eggs white & yolk	260
BLACK CAVIAR OSCIETRA   50 GRAM blini, crème fraîche, chives, eggs white & yolk	460

### ENTRÉE

OYSTERS 1/2 dozen blueberry mignonette, pickled eschalot, preserved citrus, parsley oil	38
TUNA TARTARE garlic hummus, buddha finger, puffed grains, eschalot, crispy kale, Gochujang dressing	30
SCORCHED IRON STEAK Jerusalem artichoke, cured egg yolk, chive, perilla, rice cracker, truffle emulsion	30
CASHEW RICOTTA (V) 	25
vadouvan spice, roasted Dutch carrots, crispy Asian herbs, saffron emulsion, macadamia nuts	

### FROM THE GRILL

STRIPLOIN Mbs 3+   Gippsland VIC grass fed Black Angus, 250 gram	55
WAGYU FLANK Mbs 9+   Riverine NSW braised beef cheek pithivier, roasted parsnip, honey glazed parsnip, brussel sprout, truffle jus 160 gram	75
TOMAHAWK FOR TWO Mbs 5+   Jack's Creek NSW 28 day dry aged, grain fed, rib on the bone, 1.5 kg (ALLOW 30 MINUTES)	275

### MAIN

SLOW COOKED OCEAN TROUT confit potato, seaweed textures, sorrel, purple cauliflower, smoked kombu emulsion	44
SMOKED DRY AGED DUCK BREAST sweet potato puree, charcoal grilled cabbage, perilla duck jus, crunchy chilli oil	45
PAN FRIED RICOTTA GNOCCHI Jerusalem artichoke, forest mushroom, truffle, macadamia nuts, green sorrel, pecorino	42

### SAUCE | 5

SMOKED GARLIC BUTTER	
FOREST MUSHROOM JUS	
RED WINE JUS	

### SIDE | 14

WINTER SALAD poached pear, pecan nuts, fennel, blue cheese, crispy kale, caramelised pear dressing	
ROASTED ROOT VEGETABLE beetroot, turnip, swede, orange, almond	

MASH POTATO truffle butter	
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BEER BATTERED FRIES smoked chipotle aioli	
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### DESSERT

ÉPOISSES CHEESECAKE Valrhona white chocolate, juniper berry, raspberry sorbet	25
BAKED CHOCOLATE TERRINE smoked ganache, cultured sour cream, cumquats	25
AUSTRALIAN CHEESES rosemary flatbread, spiced fruit chutney, macadamia nuts	35



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 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.

## Lunch set menu

TWO COURSE | 65  
SOMMELIER WINE PAIRING | 35

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THREE COURSE | 80  
SOMMELIER WINE PAIRING | 55

### TO START

SOUR DOUGH BREAD,  
pepe saya cultured butter

### 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

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

SMOKED CHICKEN BREAST & DRUMSTICK  
sweet potato puree, charcoal grilled cabbage, perilla

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

### SIDES | 14 EACH

ROASTED ROOT VEGETABLES  
HONEY & THYME BAKED PARSNIP  
WINTER SALAD  
MASH POTATOES  
BEER BATTER FRIES

### DESSERT

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

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