

ALTITUDE

Winter Lunch weekend 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 | 109
SOMMELIER WINE PAIRING | 65
ICONIC WINE PAIRING | 95

THREE COURSE | 129
SOMMELIER WINE PAIRING | 85
ICONIC WINE PAIRING | 135


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

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 fraichè, chives, eggs white & yolk


BLACK CAVIAR OSCIETRA | 50 gram 220
blini, crème fraichè, chives, eggs 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

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

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

SUPPLIMENTARY (MAIN SUBSTITUTE)

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

TOMAHAWK FOR TWO 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 PERSON)

ROASTED ROOT VEGETABLE (V) 
beetroot, turnip, swede, orange, almond

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

WINTER SALAD (V) 
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.