

— GROUP MENU —

Winter Menu

This is the story of the meal you are about to enjoy, a *homage* to our ever-evolving journey at Altitude. Created seasonally by Executive Sous Chef Michele Menegazzi and his team, our menu has *sustainability* as its guiding star. Behind each dish, you'll find at least one *native* Australian ingredient and an *artisan* passionate about their harvest. Over the years, Executive Sommelier Matt Herod has curated an award-winning wine list that *celebrates* the bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

THREE COURSE — 152[Ⓢ] 1514

ENTRÉE

SCORCHED HIRAMASA KINGFISH

Charred Leek, Daikon, Mirin, Ginger Floss, Finger Lime, Scampi Caviar, Pepitas, Dashi Emulsion, Ice Plant (gf, n)

KANGAROO CARPACCIO

Tanami Fire, Cauliflower, Onion & Muntries Jam Currant, Shinshu Miso, Cured Egg Yolk, Wattleseed (df)

CASHEW HUMMUS

Jerk Dutch Carrot, Fried Chickpeas, Tempeh Kibbeh Tahini, Lemon Aspen, Native Oregano & Dukkah (v, n)

MAIN COURSE

CONDABILLA MURRAY COD

Lemon Aspen, La Boqueria Chorizo, Harissa, Dutch Potato Cream, Roasted Fennel Vinaigrette (gf)

BROOKLYN VALLEY STRIPLOIN MBS 3+

Kohlrabi & Celeriac Dauphinoise, Wagyu Fat Shimeji, Pickled Shiitake, Native Thyme, Truffle Jus (gf)

PUMPKIN LASAGNETTE

Ramson, Wild Spinach, Stinging Nettle, Toffee Pumpkin Roasted Field Pumpkin, Ricotta, Walnut Brittle (v, n)

SIDE DISHES TO SHARE

WINTER VEGETABLES, GARDEN SALAD, SHOESTRING FRIES

DESSERT

KUMQUAT CRÉMOUX

Kumquat Rosemary Marmalade, Mandarin Reduction, Yuzu Tuile (ve, gf)

BAKED CHOCOLATE MOUSSE

Valrhona Macae, Grand Marnier, Roasted Fuji Apple (gf, n)

AUSTRALIAN CHEESE

Apple Cinnamon Myrtle Biscuit, Pickled Baby Fig, Seasonal Fruit, Shanri-la Honey (n)