

Chef's Signature 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.

FIVE COURSE — 195 ☎ 1927

additional

ICONIC WINE PAIRING 155

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)

CONDABILLA MURRAY COD

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

PORCINI CRUSTED WAGYU MBS 8+

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

GREEN ANT NEST

Sheep Curd, Praline Bricks, Green Ants, Matcha Genoise

ALTITUDE

SYDNEY

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts