

# Winter Lunch 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.

TWO COURSE — 79 ☺ 781

EXPRESS LUNCH

THREE COURSE — 99 ☺ 979

additional

SOMMELIER WINE PAIRING 85 | ICONIC WINE PAIRING 135

## COURSE ONE

### 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)*

### “MANLY” MEDLEY OF MUSHROOMS

*‘Steak’ Oyster Mushroom, Lion’s Mane, Pickled Shimeji Eryngii crumble, Mushroom X.O., Wakame, Sesame oil Silken Tofu, Yuzu (ve, n)*

### JERUSALEM ARTICHOKE

*Sautéed Jerusalem Artichoke, Black Garlic, Agave Glaze Brussels Sprout, Tuscan Cabbage, Pistachio (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)*

### FREE RANGE CHICKEN SUPREME

*Almond & Spinach Mousseline, Labneh Aioli, Watercress, Brussels Sprout, Lemon Myrtle Tuile (n)*

### PUMPKIN LASAGNETTE

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

## 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)*

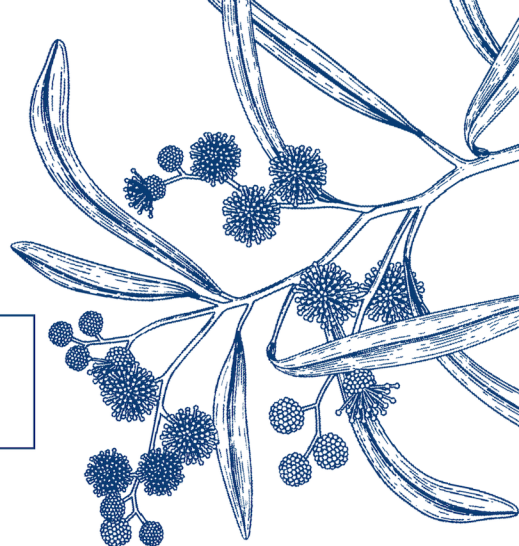


# ALTITUDE

SYDNEY

FIVE COURSE — 129 ⓘ 1275

additional  
ICONIC WINE PAIRING 155



## COURSE ONE

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)*

## COURSE TWO

‘‘MANLY’’ MEDLEY OF MUSHROOMS

*‘Steak’ Oyster Mushroom, Lion’s Mane, Pickled  
Shimeji Eryngii crumble, Mushroom X.O., Wakame,  
Sesame oil Silken Tofu, Yuzu (ve, n)*

JERUSALEM ARTICHOKE

*Sautéed Jerusalem Artichoke, Black Garlic, Agave  
Glaze Brussels Sprout, Tuscan Cabbage, Pistachio (v, n)*

## COURSE THREE

PUMPKIN LASAGNETTE

*Ransom, Wild Spinach, Stinging Nettles, Toffee Pumpkin  
Roasted Field Pumpkin, Ricotta, Walnut Brittle (v, n)*

CHARGRILLED OCTOPUS

*Spiced Cous-Cous, Heirloom Tomato, Bush Tomato  
Chutney Chilli, Preserved Lemon, Caper, Green Herbs (df)*

## 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)*

FREE RANGE CHICKEN SUPREME

*Almond & Spinach Mousseline, Labneh Aioli, Watercress,  
Brussels Sprout, Lemon Myrtle Tuile (n)*

PUMPKIN LASAGNETTE

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

## 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)*

## ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER | 8 EA  
*Natural, Lemon, Mignonette, Pink Pepper (gf, df)*

AQUATIR CAVIAR TARTLET 5gr | 25  
*Egg Yolk Gel, Seaweed Chantilly, Kombu*

JOSELITO GRAN RESERVA JAMÓN | 25  
*Smoked Brioche, Joselito Jamón, Truffle Cream*

AQUATIR CAVIAR 28g | 185  
*Blinis, Chives, Crème Fraîche, Egg White & Yolk*

AQUATIR CAVIAR 50g | 285  
*Blinis, Chives, Crème Fraîche, Egg White & Yolk*