

## — 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.

FIVE COURSE — 179 Ⓢ1769

## 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)*

## JERUSALEM ARTICHOKE

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

MAIN COURSE *Select one*

## 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)*

## BAKED CHOCOLATE MOUSSE

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