

— 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 — 129 Ⓢ1308

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)