

# Spring 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. Experience our award winning wine list curated by Executive Sommelier Shun Eto that *celebrates* bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

## À LA CARTE

### ADDITION *Supplement*

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

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

BLAZQUEZ JAMON & BRIOCHE | 25  
*Brown Butter Brioche, Ibérico Jamón de Bellota, Pea Cream*

AQUATIR CAVIAR 30g | 185  
*Blinis, Chives, Crème Fraîche, Egg White & Yolk*

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

## ENTRÉE

CAJUN TUNA TATAKI | 35  
*Katsuobushi, Cajun, Pimentón, Rouille, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)*

SMOKED SCALLOPS | 35  
*Pancetta, Baby Gem Lettuce, Ham Hock, Broad Bean, Lemon Aspen Velouté, Basil Oil (gf)*

SCORCHED WAGYU EYE ROUND | 29  
*Textures of Potato, Fermented Chilli, Salsa Verde, Young Garlic Shoots, Lemon Pepper, Saltbush (gf, n)*

SHANGRI-LA HONEY GLAZED DUCK BREAST | 30  
*Duck Leg Croquette, House-made Lao Gan Ma, Davidson Plum, Warrigal Greens, Mustard Greens, Perilla (n)*

ROASTED CAULIFLOWER | 28  
*Romesco Purée, Almond, Smoked Currant Tomatoes, Preserved Lemon Oil, Sunrise Lime, Zhoug (ve, n)*

## MAIN COURSE

<b>CONDABILLA MURRAY COD</b> <i>Scallop, Shimeji Fondue, Kipfler Potato, Pepitas Pesto, Lemon Aspen, Warrigal Pangrattato</i>	52
<b>KINROSS STATION HAMPSHIRE DOWNS LAMB SADDLE</b> <i>Lamb Shoulder &amp; Apricot Terrine, Minted Peas, English Spinach, Preserved Lemon, Guinness Mustard, Arugula</i>	55
<b>BROOKLYN VALLEY STRIPLOIN MBS 3+</b> <i>“Manly” Mushroom, Braised Shallot, Tuscan Kale, Dutch Carrot, Coffee Braised Wagyu Short Rib, Enoki Crumble, Pepperberry Jus</i>	60
<b>FREE RANGE CHICKEN DIAVOLO</b> <i>Textures of Corn, Bamboo Shoots, Kale, Myrtle Pangrattato, Diavolo Sauce</i>	48
<b>VIALONE NANO SPRING RISOTTO</b> <i>Spring Greens, Stracciatella, Grana Padano, Spring Onion, Watercress, Mint (v)</i>	42
<b>PORTORO RIB EYE DELMONICO MB 4+</b> <i>Angus and Hereford Breeds Grass-fed and grain-finished for 90 days, sourced from Yambinya Station, NSW - Victoria border, 600gr</i>	160
<b>TAJIMA WAGYU RUMP MB 8+</b> <i>From Southern NSW, these Wagyu cattle are nourished on a premium Japanese diet for a over 350+ days, 400gr</i>	80

### SIDE DISHES *additional*

Hand Cut Fries, Parmesan, Truffle Aioli	15
Sautéed Broccolini, Café de Paris, Almond (n)	15
Butter Lettuce, Stracciatella, Tarragon, Macadamia (n)	15
Cucumber, Cornichon, Guindillas, Salsa Verde, Cashew Hummus (n)	15

## DESSERT

<b>IRONBARK HONEY BRÛLÉE</b> <i>Roasted Barley Chocolate Genoise, Tasmanian Whisky Stewed Prune</i>	30
<b>BLOOD ORANGE MOUSSE</b> <i>Quandong, Citrus Crumble, Blood Orange Sorbet (ve, gf)</i>	30
<b>AUSTRALIAN CHEESES</b> <i>Beetroot &amp; Fennel Crisp, Red Centre Lime Marmalade, Muscatel</i>	35

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

