

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. 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.

FIVE COURSE - 175

ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSIER | 8ea
Natural, Lemon, Mignonette, Pink Pepper (gf, df)

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

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

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

KURRIMINE BEACH CORAL TROUT

Smoked Eel Dashi, Finger Lime, Green Apple, Katsuo-bushi, Shiso, Wasabi (df)

SCORCHED KANGAROO

Textures of Potato, Fermented Chili, Salsa Verde, Young Garlic Shoots, Lemon Pepper, Saltbush (gf, n)

DRY AGED QUAIL CROWN

Heirloom Corn, Miso Corn Purée, Corn Powder, Bamboo Shoots, Kale, Lemon Thyme, Myrtle Pangrattato

WAGYU MBS 8+

Manly Mushroom, Burned Shallot, Tuscan Kale, Dutch Carrot, Coffee-Braised Wagyu Short Rib, Enoki, Pepperberry Jus

STRAWBERRY ROSE GRANITA

Goat Curd, Floral Consommé, Davidson Plum

ALTITUDE

SYDNEY

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