

ALTITUDE  
SYDNEY  
*Spring Menu*

— GROUP MENU —

TWO COURSE - 110

THREE COURSE - 135

ENTRÉE

CAJUN TUNA TATAKI

*Katsuobushi, Cajun, Pimentón, Fennel, Rouille Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)*

SCORCHED WAGYU EYE ROUND

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

CASHEW & MACADAMIA QUESO

*New Season Peas, Chervil, Sugar Snap, Spring Onion, Pickled Celery, Pea Tendrils, Lemon Verbena Granita (ve, n)*

MAIN COURSE

CONDABILLA MURRAY COD

*Scallop, Shimeji Fondue, Kipfler Potato, Pepitas Pesto, Lemon Aspen, Warrigal Pangrattato*

BROOKLYN VALLEY STRIPLOIN MBS 3+

*Forest Mushroom Duxelles, Braised Shallot, Tuscan Kale, Dutch Carrot, Coffee Braised Wagyu Short Rib, Enoki Crumble, Pepperberry Jus*

BUSH TOMATO GNOCCHI

*Heirloom Tomato, Grilled Zucchini, Vannella Ricotta, Wild Spinach, Burnt Leek, Pedro Ximénez (v)*

SELECTION OF CHEF'S SIDE DISHES

*Crispy New Season Potatoes, Harissa Aioli, Lemon  
Sautéed Broccolini, Café de Paris, Almond (n)  
Butter Lettuce, Stracciatella, Taragon, Macadamia (n)*

DESSERT

IRONBARK HONEY BRULEE

*Roasted Barley Chocolate Genoise, Tasmanian Whisky-Stewed Prune*

BLOOD ORANGE MOUSSE

*Quandong, Citrus Crumble, Blood Orange Sorbet (ve, gf)*

AUSTRALIAN CHEESES

*Beetroot and Fennel Crisp, Red Centre Lime Marmalade, Muscatel*