

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 OYSTER | 8ea
Natural, Lemon, Mignonette, Pink Pepper (gf, df)

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20
Egg Yolk Gel, Kombu

WAGYU GIROLAMO BRESAOLA | 15
Bush Tomato Chutney, Brioche

KURRIMINE BEACH CORAL TROUT

Compressed Jalapeño, Cucumber, Avocado, Honeydew, Geraldton Wax, Scampi Caviar (gf)

YAKITORI MOUNTAIN PEPPER WALLABY

Water Chestnut, Native Dukkah, Pickled Daikon, Onion Jam, Perilla, Paperbark (df, n)

BLUE EYE COD OLIVE ROULEAU

*Bagna Cauda, Kipfler Potato, Snake Beans, Black Garlic, Mountain Pepper, Lemon Aspen
Smoked Mullet Roe Bottarga (gf)*

WAGYU MBS 8+

BBQ Pulled Brisket, Tallow Cornbread, Corn Purée, Summer Vegetable Atchara, Bush Tomato Jus

LEMON MERINGUE

Lemon Honey Parfait, Yuzu Curd, Lemon Myrtle (gf, n)

ALTITUDE

SYDNEY

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