

# Summer Dinner 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.

TWO COURSE — 115 ☎1096

THREE COURSE — 139 ☎1344

## — ADDITION *Supplement* —

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

WAGYU GIROLAMO BRESAOLA | 15  
*Bush Tomato Chutney, Brioche*

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

## ENTRÉE

CITRUS CURED HIRAMASA KINGFISH  
*Compressed Jalapeño, Pickled Honeydew, Cucumber, Avocado, Geraldton Wax (gf, df)*

SCORCHED WAGYU TATAKI  
*Native Dukkah, Perilla, Water Chestnut, Pickled Daikon, Warrigal, Onion Jam (gf, df, n)*

TEXTURES OF TOMATO  
*Tomato Gel, Roasted Heirloom Tomato, Cashew Ricotta, Cherry Truss, Basil, Desert Lime (ve, n)*

ROASTED CAULIFLOWER  
*River Mint Za'atar, Zhoug, Caper & Raisin Dressing, Roasted & Fresh Grapes, Muscatel, Roti (v)*

SHANGRI-LA HONEY AND LAVENDER GLAZED DUCK BREAST  
*Confit Duck Leg Croquette, Blackberry, Pickled Muntries, Micro Radish*

SMOKED CUTTLEFISH  
*Asparagus Cream, Avruga Caviar, Squid Ink, Lemon Myrtle, Buttermilk (gf)*

“MANLY MUSHROOM” VIALONE NANO RISOTTO  
*Chestnut & Oyster Mushroom, Lions Mane, Porcini, Sage, Pinenut, Pecorino, Pepper Berry, Wattleseed (v, gf, n)*

## MAIN COURSE

### SEARED ORA KING SALMON

*Pedro Ximenez, Heirloom Tomato, Tomberry, Leek, Quinoa, Sunrise Lime (gf)*

### POACHED MURRAY COD

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

### KINROSS STATION HAMPSHIRE DOWNS LAMB SADDLE

*Lamb Shoulder & Confit Fennel Terrine, Zucchini, Fennel, Lemon Myrtle Labneh, Pistachio (gf, n)*

### BROOKLYN VALLEY STRIPLOIN MBS 3+

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

### BERKSHIRE PORK BELLY PRESSE

*Pickled Rosella, Satsuma, Sugarloaf Cabbage, Lao Gan Ma, Davidson Plum (n)*

### BUTTERED CORN & RICOTTA GNOCCHI

*Heirloom Glutinous Corn, Charred Baby Corn, Ricotta, Kikones (v)*

## SUPPLEMENTARY MAIN *additional*

### PORTORO RIB EYE DELMONICO MB 4+

*Angus and Hereford Breeds*

*Grass-fed and grain-finished for 90 days, sourced from Yambinya Station,  
NSW - Victoria border, 600gr*

| 110

To share between Two | 55

### TAJIMA WAGYU RUMP MB 8+

*From Southern NSW, these Wagyu cattle are nourished on a premium Japanese diet  
for over 350+ days, 400gr*

| 40

## SIDE DISHES *additional*

Crispy New Season Potatoes, Blue Cheese Ranch, Pancetta & Pink Peppercorn Pangrattato | 15

Vannella Mozzarella Yuzu Vinaigrette, Pickled Onion, Apple, Walnut (v, n) | 15

Medley of Summer Vegetables, Herb Butter, Pepitas & Sunflower Seeds (v, n) | 15

Summer Pickles, Wattleseed & Chai-Infused Vinegar, Radish, Shishito, Kiss Peppers, Onion (v) | 15

## DESSERT

### SUMMER TRIFLE

*Peach Mousse, Pink Champagne Jelly, Davidson Plum Powder (ve, gf)*

### SNOW CHEESECAKE LOG

*Red Centre Lime, Double-Layered Cheese Mousse, Chocolate Streusel (gf)*

### RUM RAISIN GELATO

*Caramel Crèmeux, Orange Crunch, Gingerbread Joconde (n)*

### AUSTRALIAN CHEESES

*Buckwheat Crisp, Pickled Cherry, Shangri-La Rooftop Honey*

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

