

ALTITUDE  
SYDNEY  
*Summer Menu*

— GROUP MENU —

TWO COURSE - 115

THREE COURSE - 139

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)*

MAIN COURSE

SEARED ORA KING SALMON

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

BROOKLYN VALLEY STRIPLOIN MBS 3+

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

“MANLY MUSHROOM” VIALONE NANO RISOTTO

*Chestnut & Oyster Mushroom, Lions Mane, Porcini, Sage, Pinenut, Pecorino, Pepper Berry, Wattleseed (v, gf, n)*

SELECTION OF CHEF'S SIDE DISHES

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

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

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

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)*