

# Summer Lunch 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.

## À LA CARTE

### — 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 <i>Compressed Jalapeño, Pickled Honeydew, Cucumber, Avocado, Geraldton Wax (gf, df)</i>	35
SCORCHED WAGYU TATAKI <i>Native Dukkah, Perilla, Water Chestnut, Pickled Daikon, Warrigal, Onion Jam (gf, df, n)</i>	32
TEXTURES OF TOMATO <i>Tomato Gel, Roasted Heirloom Tomato, Cashew Ricotta, Cherry Truss, Basil, Desert Lime (ve, n)</i>	28
ROASTED CAULIFLOWER <i>River Mint Za'atar, Zhoug, Caper &amp; Raisin Dressing, Roasted &amp; Fresh Grapes, Muscatel, Roti (v)</i>	28
SHANGRI-LA HONEY AND LAVENDER GLAZED DUCK BREAST <i>Confit Duck Leg Croquette, Blackberry, Pickled Muntries, Micro Radish</i>	30
SMOKED CUTTLEFISH <i>Asparagus Cream, Avruga Caviar, Squid Ink, Lemon Myrtle, Buttermilk (gf)</i>	35
“MANLY MUSHROOM” VIALONE NANO RISOTTO <i>Chestnut &amp; Oyster Mushroom, Lions Mane, Porcini, Sage, Pinenut, Pecorino, Pepper Berry, Wattleseed (v, gf, n)</i>	28

## MAIN COURSE

<b>SEARED ORA KING SALMON</b> <i>Pedro Ximenez, Heirloom Tomato, Tomberry, Leek, Quinoa, Sunrise Lime (gf)</i>	48
<b>KINROSS STATION HAMPSHIRE DOWNS LAMB SADDLE</b> <i>Lamb Shoulder &amp; Confit Fennel Terrine, Zucchini, Fennel, Lemon Myrtle Labneh, Pistachio (gf, n)</i>	55
<b>BROOKLYN VALLEY STRIPLOIN MBS 3+</b> <i>BBQ Pulled Brisket, Tallow Cornbread, Corn Purée, Summer Vegetable Atchara, Bush Tomato Jus</i>	60
<b>BERKSHIRE PORK BELLY PRESSE</b> <i>Pickled Rosella, Satsuma, Sugarloaf Cabbage, Lao Gan Ma, Davidson Plum (n)</i>	48
<b>BUTTERED CORN &amp; RICOTTA GNOCCHI</b> <i>Heirloom Glutinous Corn, Charred Baby Corn, Ricotta, Kikones (v)</i>	42
<b>PORTORO RIB EYE DELMONICO MB 4+</b> <i>Angus and Hereford Breeds Grass-fed and grain-finished for 90 days, sourced from Yambinya Station, NSW - Victoria border, 600gr</i>	160
<b>TAJIMA WAGYU RUMP MB 8+</b> <i>From Southern NSW, these Wagyu cattle are nourished on a premium Japanese diet for over 350+ days, 400gr</i>	80

## 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

<b>SUMMER TRIFLE</b> <i>Peach Mousse, Pink Champagne Jelly, Davidson Plum Powder (ve, gf)</i>	30
<b>SNOW CHEESECAKE LOG</b> <i>Red Centre Lime, Double-Layered Cheese Mousse, Chocolate Streusel (gf)</i>	30
<b>AUSTRALIAN CHEESES</b> <i>Buckwheat Crisp, Pickled Cherry, Shangri-La Rooftop Honey</i>	35

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

