

Spring 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

TO START *Addition*

EAST 33 SYDNEY ROCK OYSTER 8	
<i>Mignonette, Finger Lime (gf, df)</i>	
SHARK BAY WILD SCAMPI CAVIAR TARTLET 20	SPANNER CRAB & LEEK TARTLET (A) 15
<i>Egg Yolk Gel, Kombu</i>	<i>Gruyère, Wattleseed</i>
CLASSIC STEAK TARTARE 15	TASMANIAN 'THREE FRIENDS' ABALONE 15
<i>Brioche, Pickles, Mustard</i>	<i>Jamón X.O, Perilla, Finger Lime</i>

CHILLED ENTRÉES

CAJUN TUNA TATAKI (A)	35
<i>Katsubushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)</i>	
PORTORO BEEF CARPACCIO	34
<i>Artichoke, Pesto, Capers, Wild Rocket, Pecorino, Pedro Ximénez (gf)</i>	
CASHEW & PEA RICOTTA	30
<i>Avocado, Sugar Snap, Peas, Broad Bean, Watercress, Desert Lime, Verjuice Vinaigrette (ve, gf, n)</i>	

WARM ENTRÉES

SHANGRI-LA HONEY GLAZED DUCK BREAST	32
<i>Black Garlic Hoisin, Charred Cucumber, Muntries, Spring Onion, Yuzu Honey (gf)</i>	
FRESH CONCHIGLIE PASTA (A)	35
<i>Pimentón, Yamba Prawn, Spanner Crab, Artichoke, Tomato, Lemon & Dill Pangrattato</i>	
MANLY MUSHROOM PASTA	32
<i>Mafaldine, Lion's Mane, Porcini, Shimeji, Shiitake, Pine Nut, Wattleseed (v, n)</i>	

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood
(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts

MAIN COURSES

FISH

PINK SNAPPER (A) <i>Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime</i>	48
NSW SAND WHITING (A) <i>Risotto, Zucchini, Squash, Pistachio, Celery Pesto (gf, n)</i>	45
CATCH OF THE DAY (A) <i>Please ask our team for this week's fresh seasonal catch</i>	45

MEAT

KINROSS STATION HAMPSHIRE DOWN LAMB LOIN <i>Ajo Blanco, Alubias Granja, Guindillas, Fennel, Olive, Wattleseed (gf)</i>	58
CORN-FED CHICKEN THIGH PRESSÉ <i>Chicken Velouté, Garlic, Manly Mushrooms, Lemon Thyme, Geraldton Wax (gf)</i>	42
PORTORO STRIPLOIN MB 4+ <i>Kennebec Dauphinoise, Charred Onion, Mushroom, Muscatel Jus (gf)</i>	68

VEGETARIAN & VEGAN

ZUCCHINI & SQUASH RISOTTO <i>Chargrilled Zucchini, Squash, Celery Pesto, Pistachio (ve, n)</i>	42
POTATO GNOCCHI PRIMAVERA <i>Peas, Broad Bean, Young Garlic, Ricotta, Blistered Tomato, Basil (v)</i>	42

SIDES - 15 *Additional (per selection)*

*Dutch Cream Mashed Potato (v, gf)
Beer-Battered Fries, Garlic Aioli (v)
Charred Brocolini, Walnut, Grana Padano (v, gf, n)
Cos Lettuce, French Shallot, Stracciatella, Pine Nut (v, gf, n)*

PRIME SELECTION *(per person)*

MORETON BAY BUG (A) <i>Pimentón, Yamba Prawn, Spanner Crab, Artichoke, Tomato, Lemon, Dill Pangrattato</i>	75
TAJIMA WAGYU RUMP MB 8+ 400g <i>Southern NSW Wagyu, 350+ days on a premium Japanese grain diet</i>	80
PORTORO RIB EYE DELMONICO MB 4+ 600g <i>Angus & Hereford, grain-finished, Yambinya Station (NSW-VIC border)</i>	160

DESSERTS

BLOSSOM BERRY TART <i>Floral Berry Tea, Chamomile Chantilly, Strawberry Gum (gf, n)</i>	30
PASSIONFRUIT CRÈME <i>Sunrise Lime Compote, Date Brownie, Coconut Foam (ve, gf)</i>	30
AUSTRALIAN CHEESES <i>Pomegranate & Fennel Crisp, Red Centre Lime Marmalade (n)</i>	35

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