

Spring Menu

THREE COURSE - 148
OPTIONAL WINE PAIRING - 59

ENTRÉES

CAJUN TUNA TATAKI (A)

Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

PORTORO BEEF CARPACCIO

Artichoke, Pesto, Capers, Wild Rocket, Pecorino, Pedro Ximénez (gf)

CASHEW & PEA RICOTTA

Avocado, Sugar Snap, Peas, Broad Bean, Watercress, Desert Lime, Verjuice Vinaigrette (ve, gf, n)

MAIN COURSE

PORTORO STRIPLOIN MB 4+

Kennebec Dauphinoise, Charred Onion, Mushroom, Muscatel Jus (gf)

PINK SNAPPER (A)

Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime

ZUCCHINI & SQUASH RISOTTO

Chargrilled Zucchini, Squash, Celery Pesto, Pistachio (ve, n)

CHEF'S SEASONAL SIDES

(for the Table to Share)

Beer-Battered Fries, Garlic Aioli (v)

Charred Broccolini, Walnut, Grana Padano (v, gf, n)

Cos Lettuce, French Shallot, Stracciatella, Pine Nut (v, gf, n)

DESSERT

BLOSSOM BERRY TART

Floral Berry Tea, Chamomile Chantilly, Strawberry Gum (gf, n)

PASSIONFRUIT CRÈME

Sunrise Lime Compote, Date Brownie, Coconut Foam (ve, gf)

AUSTRALIAN CHEESES

Pomegranate & Fennel Crisp, Red Centre Lime Marmalade (n)

ALTITUDE

SYDNEY

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