

Spring 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 - 118

THREE COURSE - 148

TO START *Addition*

EAST 33 SYDNEY ROCK OYSTER | 8
Mignonette, Finger Lime (gf, df)

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

SPANNER CRAB & LEEK TARTLET (A) | 15
Gruyère, Wattleseed

CLASSIC STEAK TARTARE | 15
Brioche, Pickles, Mustard

TASMANIAN 'THREE FRIENDS' ABALONE | 15
Jamón X.O, Perilla, Finger Lime

CHILLED ENTRÉES

CAJUN TUNA TATAKI (A)
Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

KURRIMINE CORAL TROUT (A)
Sashimi & Tartare, Kohlrabi, Citrus, Ginger, Wasabi, Persimmon Ponzu (gf)

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)

WARM ENTRÉES

TEMPURA YAMBA PRAWN (A)
Curry Apple Syrup, Shallot, Sesame, Lime Mayonnaise, Pickled Apple (n)

CHARGRILLED OCTOPUS (A)
Baba Ghanoush, Leek, Shishito, Burnt Lime, Ice Plant (gf, n)

SHANGRI-LA HONEY GLAZED DUCK BREAST
Black Garlic Hoisin, Charred Cucumber, Muntries, Spring Onion, Yuzu Honey (gf)

FRESH CONCHIGLIE PASTA (A)
Pimentón, Yamba Prawn, Spanner Crab, Artichoke, Tomato, Lemon & Dill Pangrattato

MANLY MUSHROOM PASTA
Mafaldine, Lion's Mane, Porcini, Shimeji, Shiitake, Pine Nut, Wattleseed (v, n)

MAIN COURSES

FISH

KURRIMINE CORAL TROUT (A)
Shellfish Sambal, Coconut, Couscous, Chickpea, Curry Leaf

PINK SNAPPER (A)
Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime

CONDABILLA MURRAY COD (A)
Garlic Beurre Blanc, Mussels, Shiso, Broad Bean, Peas, Warrigal Greens (gf)

NSW SAND WHITING (A)
Risotto, Zucchini, Squash, Pistachio, Celery Pesto (gf, n)

CATCH OF THE DAY (A)
Please ask our team for this week's fresh seasonal catch

MEAT

KINROSS STATION HAMPSHIRE DOWN LAMB LOIN
Ajo Blanco, Alubias Granja, Guindillas, Fennel, Olive, Wattleseed (gf)

CORN-FED CHICKEN THIGH PRESSÉ
Chicken Velouté, Garlic, Manly Mushrooms, Lemon Thyme, Geraldton Wax (gf)

PORTORO STRIPLOIN MB 4+
Kennebec Dauphinoise, Charred Onion, Mushroom, Muscatel Jus (gf)

SIDES - 15 *Additional (per selection)*

Dutch Cream Mashed Potato (v, gf)
Beer-Battered Fries, Garlic Aioli (v)
Charred Broccolini, Walnut, Grana Padano (v, gf, n)
Green Beans, Garlic Shoot, Almond Butter (v, gf, n)
Cos Lettuce, French Shallot, Stracciatella, Pine Nut (v, gf, n)
Buffalo Mozzarella, Shangri-La Honey, Chilli Oil, Cashew (v, n)

VEGETARIAN & VEGAN

ZUCCHINI & SQUASH RISOTTO
Chargrilled Zucchini, Squash, Celery Pesto, Pistachio (ve, n)

POTATO GNOCCHI PRIMAVERA
Peas, Broad Bean, Young Garlic, Ricotta, Blistered Tomato, Basil (v)

PRIME SELECTION MAINS

Additional (per person)

MORETON BAY BUG (A) <i>Pimentón, Yamba Prawn, Spanner Crab, Artichoke, Tomato, Lemon, Dill Pangrattato</i>	25
TAJIMA WAGYU RUMP MB 8+ ^{400g} <i>Southern NSW Wagyu, 350+ days on a premium Japanese diet</i>	40
PORTORO RIB EYE DELMONICO MB 4+ ^{600g} <i>Angus & Hereford Breeds, grain-finished</i>	110
<i>to share for 2</i> Yambinya Station (NSW - Victoria border)	55

DESSERTS

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

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

CARROT & WATTLESEED CAKE
Caramelised Buckwheat, Jasmine Ice Cream, Pineapple (gf)

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

ASSIETTE OF DESSERTS
A Selection of Altitude's Finest Desserts (n)

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