

ALTITUDE

SYDNEY

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.

DINNER

TWO COURSE - 125

THREE COURSE - 145

TO START *Addition*

EAST 33 SYDNEY ROCK OYSTER | 8

Mignonette, Finger Lime (gf, df)

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20 SPANNER CRAB & CORN TARTLET (A) | 15
Egg Yolk Gel, Kombu (gf) *Heirloom corn, Lime, Chili (gf)*

CLASSIC STEAK TARTARE | 15 TASMANIAN 'THREE FRIENDS' ABALONE | 15
Brioche, Pickles, Mustard (gf) *Jamón X.O, Perilla, Finger Lime (gf)*

CHILLED ENTRÉES

CAJUN TUNA TATAKI (A)

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

KURRIMINE CORAL TROUT (A)

Sashimi & Tartare, Kohlrabi, Oxalis, Citrus, Ginger, Wasabi, Persimmon Ponzu (gf)

PORTORO BEEF CARPACCIO

Tanami Fire Blend, Smoked Halloumi, Artichoke, Caper Pine Nuts, Pedro Ximénez (gf, n)

CASHEW & PEA RICOTTA

Avocado, Sugar Snap, Peas, Broad Bean, Watercress, Desert Lime, 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, Burned Lime, Crunchy Chilli Oil (gf, n)

SHANGRI-LA HONEY GLAZED DUCK BREAST

Black Garlic Hoisin, Charred Cucumber, Muntries, Spring Onion, Yuzu Honey (gf)

CONCHIGLIE PASTA (A)

Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato

MANLY MUSHROOM PASTA

Mafaldine, Lion's Mane, Porcini, Shimeji, Puffed Grains, Sage (v, 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

MAIN COURSES

FISH

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

CONDABILLA MURRAY COD (A)
Garlic Beurre Blanc, Mussels, Peas, Cos Lettuce, Pepperberry (gf)

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

VEGETARIAN & VEGAN

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

POTATO GNOCCHI PRIMAVERA
Blistered Heirloom Tomato, Young Garden Vegetables, Ricotta, Basil, Almonds (v, n)

MEAT

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

CHICKEN THIGH PRESSÉ
Chicken Velouté, Black Garlic, Manly Mushrooms, Polenta, Tarragon, Geraldton Wax (gf)

PORTORO STRIPLOIN MB 4+
Kennebec Dauphinoise, Cebollita, Carrot, Chimichurri, Muscatel Jus

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 MAINS

Additional (per person)

MORETON BAY BUG (A) <i>Conchiglie Pasta, Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato</i>	25
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PORTORO TENDERLOIN MB 4+ ^{250g} <i>Angus & Hereford Breed, Grain Fed Gippsland (NSW - South East)</i>	40
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PORTORO RIB EYE DELMONICO MB 4+ <i>Angus & Hereford, grain-finished, Yambinya Station (NSW-VIC border)</i>	600g 110
	to share for 2 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, Pinapple (gf)

AUSTRALIAN CHEESES

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

ASSIETTE OF DESSERTS

A Selection of Altitude's Finest Desserts (n)

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