

# 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.

## LUNCH À LA CARTE

### 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) | 35  
*Katsubushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)*

PORTORO BEEF CARPACCIO | 34  
*Tanami Fire Blend, Smoked Halloumi, Artichoke, Caper Pine Nuts, Pedro Ximénez (gf, n)*

CASHEW & PEA RICOTTA | 30  
*Avocado, Sugar Snap, Peas, Broad Bean, Watercress, Desert Lime, Vinaigrette (ve, gf, n)*

### WARM ENTRÉES

SHANGRI-LA HONEY GLAZED DUCK BREAST | 32  
*Black Garlic Hoisin, Charred Cucumber, Muntries, Spring Onion, Yuзу Honey (gf)*

CONCHIGLIE PASTA (A) | 35  
*Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato*

MANLY MUSHROOM PASTA | 32  
*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) | 48  
*Grilled, Lemon Crema, Zucchini Flower, Ancho,  
 Corn Salsa, Sunrise Lime*
- CATCH OF THE DAY (A) | 45  
*Please ask our team for this week's fresh  
 seasonal catch*

### MEAT

- KINROSS STATION HAMPSHIRE | 58  
 DOWN LAMB  
*Ajo Blanco, Alubias Granja, Guindillas, Fennel,  
 Olive, Wattlesead (gf)*
- CHICKEN THIGH PRESSÉ | 42  
*Chicken Velouté, Black Garlic, Manly Mushrooms,  
 Polenta, Tarragon, Geraldton Wax (gf)*
- PORTORO STRIPLOIN MB 4+ | 68  
*Kennebec Dauphinoise, Cebollita, Carrot, Chimichurri,  
 Muscatel Jus*

### VEGETARIAN & VEGAN

- ZUCCHINI & SQUASH RISOTTO | 42  
*Chargrilled Zucchini, Squash, Gremolata,  
 Pistachio (ve, n)*
- POTATO GNOCCHI PRIMAVERA | 42  
*Blistered Heirloom Tomato, Young Garden  
 Vegetables, Ricotta, Basil, Almonds (v, n)*

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

### PRIME SELECTION

*(per person)*

- MORETON BAY BUG (A) | 75  
*Conchiglie Pasta, Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill  
 Pangrattato*
- PORTORO TENDERLOIN MB 4+<sup>250g</sup> | 80  
*Angus & Hereford Breed, Grain Fed Gippsland (NSW - South East)*
- PORTORO RIB EYE DELMONICO MB 4+<sup>600g</sup> | 160  
*Angus & Hereford, grain-finished, Yambinya Station (NSW-VIC border)*

## DESSERTS

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

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