

ALTITUDE

SYDNEY

TWO COURSE - 125

OPTIONAL WINE PAIRING PER PERSON

SOMMELIER - 39

ICONIC - 75

BEYOND MATCHING - 125

THREE COURSE - 145

OPTIONAL WINE PAIRING PER PERSON

SOMMELIER - 57

ICONIC - 105

BEYOND MATCHING - 165

ENTRÉES

CAJUN TUNA TATAKI (A)

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

PORTORO BEEF CARPACCIO

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

CASHEW & PEA RICOTTA

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

MAIN COURSE

PORTORO STRIPLOIN MB 4+

Kennebec Dauphinoise, Cebollita, Carrot, Chimichurri, Muscatel Jus

PINK SNAPPER (A)

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

ZUCCHINI & SQUASH RISOTTO

Chargrilled Zucchini, Squash, Germolata, 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)

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts