

ALTITUDE

Autumn Weekend Lunch Menu



Set against one the world's most iconic backdrops, with its timeless designs and mesmerising landscapes. Chef de Cuisine Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils by immersing the best seasonal local produce from the land and ocean, creating a standout twist on Modern Australian grill.

TWO COURSE | 105
SOMMELIER WINE PAIRING | 65
ICONIC WINE PAIRING | 95

THREE COURSE | 125
SOMMELIER WINE PAIRING | 85
ICONIC WINE PAIRING | 135

ENTRÉE


OYSTERS (6PC)
ponzu, nashi pear and perilla oil

SCORCHED PINK SNAPPER
pickled mussel, vadouvan cucumber, shallot, curry and preserved lemon emulsion

CHARCOAL GRILLED OCTOPUS
sugar loaf cabbage, cavolo nero, crunchy chilli oil

DRY AGED DUCK BREAST
duck leg croquette, burnt pumpkin puree, caramelised figs, pickled rhubarb, anise and myrtle dressing

FLAT IRON STEAK
fermented bean paste, nori seaweed, grilled king mushroom, daikon, pepper leaf and wild thyme dressing

SMOKED CASHEW RICOTTA 
salt baked beetroot, nashi pear, coriander seed, crispy herbs, Geraldton wax oil

BBQ CELERIAC
burned parsnip, curry aioli, king mushroom, crispy nori, sesame oil, puffed Grains

SUPPLEMENTARY
OSCIETRA BLACK CAVIAR | 160
30g, crème fraiche, blini, chive

OSCIETRA BLACK CAVIAR | 220
50g, crème fraiche, blini, chive

MAIN COURSE

FLOUNDER ON THE BONE
vegetables a la Nage, salmon roe, chervil, Australian native herbs and smoked Beurre Blanc

BLACKENED KINGFISH
marinated in Pedro Ximenez Sherry and soy, brioche and macadamia puree, Jalapeno, Brussel sprout

CHICKEN ROULADE AND BREAST
smooth polenta, textures of mushroom, black garlic, sage, truffle jus

GLASS CRACKLING PORK BELLY
foie gras, celeriac puree, pickled rhubarb, marinated blood plum, amaranth

ROASTED JERUSALEM ARTICHOKE
Brioche and macadamia puree, jalapeno, black garlic, panfry brussels sprout, truffle dressing

ROASTED PUMPKIN RISOTTO 
pine nuts, almost burned cream, crispy sage

FROM THE GRILL
Striploin 250gr Mbs3+ Grass Fed Black Angus Gipps Land | VIC

Tenderloin 220g Mbs3+ Grass Fed Black Angus Gipps Land | VIC

SUPPLEMENTARY
GRILLED WAGYU FLANK STEAK MBS 9 | 50
braised oxtail pithivier, Jerusalem artichoke puree and crisp, pickled mushroom, leek, truffle jus

SAUCES

SMOKED GARLIC BUTTER

RED WINE JUS

SAGE AND TRUFFLE JUS

SIDES TO SHARE

ROASTED BRUSSELS SPROUT
apple cider currants, pancetta, green apple

GRILLED SUGAR LOAF CABBAGE
labneh aioli, roasted almond, salt bush and sumac

CHILLI ROASTED DUTCH CARROTS,
with crispy onion and puffed grains

MIXED LEAVE WITH KALE, WITLOF, Q
grilled capsicum, hazelnut, ricotta, lemon, parsley dressing

MASH POTATO
truffle butter

BEER BATTERED FRIES
smoked chipotle aioli

DESSERT

CARAMELISED QUINCE
dulce de leche, Davidson plum biscuit, wattle seed gelato

CUSTARD APPLE
sheep yoghurt, custard apple sorbet, aniseed myrtle

CHOCOLATE MONT BLANC
valrhona manjari, fig leaf chantilly, spiced rum ice cream

YUZU MOUSSE 
camomile meringue, sunrise lime, apricot

AUSTRALIAN CHEESES
rosemary flatbread, spiced fruit chutney, macadamia nuts

 = Vegetarian
15% Surcharge applies for Sundays and Public Holidays

Whilst we do our best to deliver every request possible, we cannot rule our cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens. We also advise that consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.