

# ALTITUDE

## Vivid Menu



Set against one of 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 | 135

#### SOMMELIER WINE PAIRING | 65

#### ICONIC WINE PAIRING | 95

### THREE COURSE | 165

#### 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 fraîche, blini, chive

OSCIETRA BLACK CAVIAR | 220  
50g, crème fraîche, 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 250g  
MBS3+ grass fed Black Angus | Gipps Land VIC

TENDERLOIN 220g  
MBS3+ grass fed Black Angus | Gipps Land VIC

**SUPPLEMENTARY**  
GRILLED WAGYU FLANK STEAK MBS9  
braised oxtail pithivier, Jerusalem artichoke puree and crisp, pickled mushroom, leek, truffle jus

TOMAHAWK/OP RIB Dry Aged | 90  
grain fed rib on the bone 1.5kg | Jack's Creek NSW

## SAUCES

SMOKED GARLIC BUTTER

RED WINE JUS

SAGE & 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  
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   
chamomile 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 out 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.