

## Lunch à la Carte

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Sous Chef Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian cuisine.

### SOMMELIER PAIRING

2 COURSE | 45 OR 490PTS

3 COURSE | 65 OR 710PTS

### TO START

#### SOURDOUGH BREAD

Pepe Saya butter

\$

8



85PTS

#### THESAURI OSCIETRA CAVIAR | 30 g

blini, crème fraîche, chives, condiments

260

2800PTS

#### THESAURI OSCIETRA CAVIAR | 50 g

blini, crème fraîche, chives, condiments

460

4950PTS

### ENTRÉE

#### EAST 33 SYDNEY ROCK OYSTERS (1/2 dozen) 🌱🥚

Geraldton wax mignonette, lime caviar, cucumber, parsley oil

38

410PTS

#### SCORCHED KINGFISH CRISPY FISH CHIPS 🌱🥚🥜

apple wasabi mayonnaise, turnip, pickled celery, kombu, perilla, burnt orange, white soy vinaigrette

36

390PTS

#### ROASTED WAGYU EYE-ROUND 🌱🥚

charred cabbage, sweet corn, spicy tomato jam, rice cracker, Nam Jim dressing

38

410PTS

#### CASHEW MOZZARELLA 🌱

marinated heirloom tomato, zucchini flower, lemon aspen, basil, sesame cracker

28

300PTS

### FROM THE GRILL

#### STRIPLOIN Mbs 3+ | Gippsland VIC 🌱

grass fed Black Angus, 250 g

55

590PTS

#### WAGYU FLANK STEAK Mbs 6-7 🌱

smooth polenta, roasted artichoke, BBQ onion, zucchini, peas, sage jus

75

810PTS

#### PORTORO DRY AGED O/P

rib on the bone, 1.2 kg

275

2950PTS

🌱 = Vegetarian 🌱 = Vegan 🌱 = Gluten Free 🥚 = Dairy Free 🥜 = Nuts

15% Surcharge applies for Sundays and Public Holidays. No split bills.

10% Service fee applies for group of 10 and more on the final bill.

Shangri-La Sydney understands dietary requirements form a part of your daily life and people have a variety of reactions to different food types. The hotel does its best to avoid cross-contamination with food allergens but does not operate allergen-free kitchens. The culinary team uses the highest quality raw meats and seafood but please note consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a colleague and the hotel will do its best to cater to your needs.

Download  
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Mobile APP  
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world of  
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### MAIN

#### PAN FRIED SPANISH MACKEREL

red pepper purée, grilled Dutch carrot, sunrise lime, gremolata dressing

\$



45

490PTS

#### GRILLED CHICKEN BREAST AND ROULADE

smooth polenta, onion purée, zucchini, blackened eschalot, blackberry jus

48

520PTS

#### PAN FRIED GNOCCHI

globe artichoke, okra, peas, grilled pepper, macadamia nuts, olives, miso pesto

42

450PTS

### SAUCE

#### MISO BUTTER

#### CHIMICHURRI

#### RED WINE JUS

5

60PTS

### SIDE

16

175PTS

#### CHARCOAL GRILLED BROCCOLINI

pecorino, balsamic walnut chutney

#### GARDEN SALAD

quinoa, peas, red onion, apricot, apple-soaked currents, cider dressing

#### MASHED POTATO

shiitake butter

#### BEER BATTERED FRIES

smoked season salt, truffle aioli

### DESSERT

#### PASSIONFRUIT PAVLOVA

mango mousseline crème, passionfruit, bee pollen

28

300PTS

#### CHOCOLATE CHERRY LOG

Valrhona Jivara mousse, Davidson plum, cherry sorbet

28

300PTS

#### AUSTRALIAN CHEESES

rosemary flatbread, spiced fruit chutney, macadamia nuts

35

375PTS

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