

Chef's Signature Menu

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. Over the years, Executive Sommelier Matt Herod has curated an award-winning wine list that *celebrates* the bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

FIVE COURSE — 195 ☎ 1978

additional
ICONIC WINE PAIRING 155

TUNA SASHIMI

Sourdough Garum, Eggplant Miso, Apple, Shallot, Puffed Quinoa, Parsley, Chervil, Katsuo-bushi, Ponzu, Burnt Cucumber

SCALLOP & PRAWN ROULADE

Yellow Zucchini, Squash, Finger Lime, Lemon Myrtle, Karkalla, Water Chestnut Smoked Prawn Oil (n)

KANGAROO TATAKI

Cultured Yoghurt, Lemon Verbena Leaf, Kutjera Bush Tomato Chutney BBQ Kohlrabi, Macadamia, Nasturtium (gf, n)

WAGYU FLANK MB 6+

Ox Tail Tartlet, Bone Marrow Crumble, Silverbeet, Capsicum Jam, Red Wine Jus

PEACH BOMBE ALASKA

Pineapple Basil Gelato, Chartreuse, Toasted Coconut (gf)

ALTITUDE

SYDNEY

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts