

Summer Dinner 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.

THREE COURSE — 135 ☎ 1369

additional

SOMMELIER WINE PAIRING 85 | ICONIC WINE PAIRING 135

COURSE ONE

TUNA SASHIMI

Sourdough Garum, Eggplant Miso, Apple, Shallot, Puffed Quinoa, Parsley, Chervil, Katsuobushi, Ponzu, Burnt Cucumber

WAGYU PASTRAMI MBS 6+

Texture of Corn, Rouille, Saffron Crisp, Orange, Almond Basil Oil, Sorghum (gf, n)

CASHEW MOUSSE

Zucchini Flower, Grilled Zucchini, Heirloom Tomato, Crisp, Confit Tomato, Sorrel (ve, n)

HEIRLOOM DUTCH CARROTS

Spiced in Vadouvan, Smoked Labneh, Fermented Chilli, Macadamia, Cardamom, Perilla Vinaigrette (v, gf, n)

CAULIFLOWER & TURNIP

Roasted Cauliflower, Za'atar, Almond, Pomegranate, Caper, Raisin, Green Herb Vinaigrette (v, n)

MAIN COURSE

ORA KING SALMON

Watercress, Braised Leek, Cherry Tomato, Tuile, Salmon Roe

PAN SEARED TURBOT

Koji, Broad Bean, Peas, Pickled Nori, Karkalla, Samphire, Seablite, Ponzu Beurre Blanc (gf)

HAMPSHIRE DOWN LAMB SADDLE

Braised Shoulder Falafel, Cous - Cous, Ras El Hanout, Labneh, Apricot

BROOKLYN VALLEY STRIPLOIN MBS 3+

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

CORNFED CHICKEN PRESSE

Spiced Chicken Farce, Chorizo, Sundried Tomato, Artichoke, Capsicum, Preserved Lemon, Pinenut (n)

KOSHIHIKARI RISOTTO

Celery Pesto, Balsamic Tuile, Peperonata, Borage, Pine nut (v, n)

DESSERT

BOYSENBERRY WAGON WHEEL

Strawberry Marshmallow, Wattleseed Sable Biscuit, Valrhona Caribe

PEACH COCONUT MERINGUE

Summer Sweet Peach Gelato, Amaretto, Strawberry Gum (ve, gf)

MANGO PARFAIT

Calypso Mango, Desert Lime, Mascarpone, Frozen Buttermilk (gf)

MANGO PARFAIT

Calypso Mango, Desert Lime, Mascarpone, Frozen Buttermilk (gf)

AUSTRALIAN CHEESE

Stout Lavosh, Candied Port Cranberry, Muscatel Clusters (v, n)



ALTITUDE

SYDNEY

FIVE COURSE — 175

additional

ICONIC WINE PAIRING 155

ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER | 8 ea
*Natural, Lemon, Geraldton Wax Mignonette,
Pink Pepper (gf, df)*

AQUATIR CAVIAR TARTLET | 25
Egg Yolk Gel, Lemon Verbena, Kombu

AQUATIR CAVIAR 28g | 180
Blinis, Chives, Crème Fraîche, Egg White & Yolk

AQUATIR CAVIAR 50g | 270
Blinis, Chives, Crème Fraîche, Egg White & Yolk

COURSE THREE

KOSHIHIKARI RISOTTO
Celery Pesto, Balsamic Tuile, Peperonata, Borage, Pine nut (v, n)

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)*

MAIN COURSE

ORA KING SALMON
Watercress, Braised Leek, Cherry Tomato, Tuile, Salmon Roe

PAN SEARED TURBOT
*Koji, Broad Bean, Peas, Pickled Nori, Karkalla, Samphire,
Seablite, Ponzu Beurre Blanc (gf)*

HAMPSHIRE DOWN LAMB SADDLE
*Braised Shoulder Falafel, Cous - Cous, Ras El Hanout,
Labneh, Apricot*

BROOKLYN VALLEY STRIPLOIN MBS 3+
*Ox Tail Tartlet, Bone Marrow Crumble, Silverbeet, Capsicum
Jam, Red Wine Jus*

CORNFED CHICKEN PRESSE
*Spiced Chicken Farce, Chorizo, Sundried Tomato, Artichoke,
Capsicum, Preserved Lemon, Pinenut (n)*

KOSHIHIKARI RISOTTO
Celery Pesto, Balsamic Tuile, Peperonata, Borage, Pine nut (v, n)

DESSERT

BOYSENBERRY WAGON WHEEL
*Strawberry Marshmallow, Wattleseed Sable Biscuit, Valrhona
Caribe*

PEACH COCONUT MERINGUE
Summer Sweet Peach Gelato, Amaretto, Strawberry Gum (ve, gf)

MANGO PARFAIT
Calypso Mango, Desert Lime, Mascarpone, Frozen Buttermilk (gf)

MANGO PARFAIT
Calypso Mango, Desert Lime, Mascarpone, Frozen Buttermilk (gf)

AUSTRALIAN CHEESE
Stout Lavosh, Candied Port Cranberry, Muscatel Clusters (v, n)

COURSE ONE

SUMMER SASHIMI
*Sourdough Garum, Eggplant Miso, Apple, Shallot, Puffed
Quinoa, Parsley, Chervil, Katsubushi, Ponzu, Burnt Cucumber*

WAGYU PASTRAMI MBS 6+
*Texture of Corn, Rouille, Saffron Crisp, Orange, Almond Basil
Oil, Sorghum (gf, n)*

CASHEW MOUSSE
*Zucchini Flower, Grilled Zucchini, Heirloom Tomato, Crisp,
Confit Tomato, Sorrel (ve, n)*

COURSE TWO

HEIRLOOM DUTCH CARROTS
*Spiced in Vadouvan, Smoked Labneh, Fermented Chilli,
Macadamia, Cardamom, Perilla Vinaigrette (v, gf, n)*

CAULIFLOWER & TURNIP
*Roasted Cauliflower, Za'atar, Almond, Pomegranate,
Caper, Raisin, Green Herb Vinaigrette (v, n)*

GRILLED ASPARAGUS
*Spinach, Seaweed Foam, Caviar, Samphire, Pistachio,
Eschalot, Egg, Shishito, Lemon (v, n)*