Summer Dinner Menu

This is the story of the meal you are about to enjoy, a hommage 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 Lahmac, Fermented Chilli, Macedoniana, 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, Tail, 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

CORNFEED CHICKEN PRESSE
Spiced Chicken Farce, Chorizo, Sundried Tomato, Artichoke, Capsicum, Preserved Lemon, Pine nut (v, n)

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

DESSERT

BOYSENBERRY WAGON WHEEL
Strawberry Marshmallow, Waffles Seed Sable Biscuit, Valrhona Caribe

PEACH COCONUT MERINGUE
Summer Sweet Peach Gelato, Amaretto, Strawberry Cream (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 Lacock, Candied Port Cranberry, Mascated Clusters (v, n)
FIVE COURSE — 175 @ 1775
additional
ICONIC WINE PAIRING 155

ADDICTION 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 60g | 270
Blinis, Chives, Crème Fraîche, Egg White & Yolk

COURSE THREE
KOSHIHIKARI RISOTTO
Celery Pesto, Balsamic Twine, 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 Bash Tomato
Chatney, BBQ Kokakari, Macadamia, Nasturtium (gf, n)

MAIN COURSE
ORA KING SALMON
Watercress, Braised Leek, Cherry Tomato, Twine, Salmon Roe

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

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

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

CORNFEED CHICKEN PRESSE
Spiced Chicken Farce, Chorizo, Sundried Tomato, Artichoke,
Capsicum, Preserved Lemon, Pine nut (n)

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

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

PEACH COCONUT MERINGUE
Summer Sweet Peach Gelata, Amaretto, Strawberry Jam (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 Lavaosh, Candied Port Cranberry, Muscatel Clusters (v, n)

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