Summer Lunch 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.

TWO COURSE — 79 @801
EXPRESS LUNCH

THREE COURSE — 99 @1004

COURSE ONE

TUNA SASHIMI
Sourdough Garum, Eggplant Miso, Apple, Shallot, Puffed Quinoa, Parsley, Cherrel, Katsuo Bush, 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, Cardamon, 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, Taile, Salmon Roe

BROOKLYN VALLEY STRIPLOIN MBS 3+
Or 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 Taile, Peperonata, Borage, Pine nut (ve, n)

DESSERT

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

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

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

COURSE TWO

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

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

COURSE THREE

KOSHIHKARI RISOTTO
Celery Pesto, Balsamic Tliale, Peperonata, Borage, Pine nut (v, n)

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

MAIN COURSE

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

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

CORNFED CHICKEN PRESSE
Spiced Chicken Parce, Chorizo, Sundried Tomato, Artichoke, Capsicum, Preserved Lemon, Pine Nut (n)

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

DESSERT

BOYSENBERRY WIAGON WHEEL
Strawberry Marshmallow, Wattleseed Sable Biscuit, Valrhona Caribe

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

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

ADDITION

EAST 33 SYDNEY ROCK OYSTER | 8 ea
Natural, Lemon, Gerulston 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

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