

ALTITUDE

SYDNEY

AUTUMN DINNER MENU

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.

<p>THREE COURSE 135 WINE PAIRING 85 ICONIC WINE PAIRING 135 ☺ 1560PTS</p>	<p>FIVE COURSE 165 ICONIC WINE PAIRING 155 ☺ 1950PTS</p>
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FRIDAY AND SATURDAY - 5 COURSES ONLY

ONE

REEFRESH CORAL TROUT ☺

Davidson Plum | Cavolo Nero | Finger Lime | Smoked Buttermilk

NSW TAJIMA WAGYU RUMP MBS 6-7 ☺

Shiitake Crumble | Mushroom | Pine Nuts | Kale

HEIRLOOM BEETROOT ☺☺☺

Cashew Mousse | Verjuice | Sorrel

TWO

GRILLED FIORETTO ☺☺☺

Cauliflower Purée | Cavolo Nero | Black Garlic | Saltbush | Hazelnut

ZUCCHINI FLOWER ☺

Cucamelons | Desert Lime | Quinoa | Lemon Aspen

ROASTED PARSNIP ☺☺☺

Sesame | Nori | Wattle Seed | Agave Syrup | Kale

THREE

YAMBA KING PRAWN ☺

Tempura | Curry syrup | Granny Smith Apple | Citrus

PAN-FRIED GOAT CHEESE GNOCCHI ☺☺

Forest Mushroom | Pecorino | Kale | Hazelnut

DUCK TWO WAYS ☺☺

Duck Breast | Leg Terrine | Rosella | Black Garlic | Five Spice Jus

MAIN FROM THE LAND AND SEA

AGNOLOTTI DEL PLIN

Moreton Bay Bug | Prawn Filling | Smoked Tomato Bisque | Geraldton Wax

SA PORT LINCOLN HIRAMASA KINGFISH 🐟

Pedro Ximénez | Brioche | Lemon Myrtle | Jalapeño | Macadamia

NSW SUCKLING PIG 🐷

Homemade Porchetta | Rosevale Potato | Rainbow Chard | Pomegranate

WHITE PYRENEES LAMB 🐑🥄

Rack & Shoulder | Cauliflower | Fioretto | Saltbush | Mustard

PHOENIX WAGYU STRIPLOIN MBS 6-7+ 🐑

Charred Tuscan Cabbage | Eschalot & Hazelnut Tarte Tatin

CHEF'S SELECTION

INDULGE YOURSELF IN A WORLD OF SENSATIONS WITH OUR CHEF'S SELECTED 5 COURSES. COMPLETE YOUR EXPERIENCE WITH OUR ICONIC WINE PAIRING AT \$155

REEFRESH CORAL TROUT 🐟

Davidson Plum | Cavolo Nero | Finger Lime | Smoked Buttermilk

2022 Granite Hill Gruner Veltliner, Macedon Ranges, VIC

ROASTED PARSNIP 🥕🥄

Sesame | Nori | Wattle seed | Agave Syrup | Kale

2021 L.A.S. Vino CBDB Chenin Blanc, Margaret River, WA

DUCK TWO WAYS 🦆🥄

Duck Breast | Leg Terrine | Rosella | Black Garlic | Five Spice Jus

2012 Whisson Lake White Label Pinot Noir, Piccadilly Valley, SA

PHOENIX WAGYU STRIPLOIN MBS 6-7+ 🐑

Charred Tuscan Cabbage | Eschalot & Hazelnut Tarte Tatin

2019 Tyrrell's Vat 9 Shiraz, Hunter Valley, NSW

VALRHONA MACAE CHOCOLATE TRUFFLE 🍫🥄

Black Truffle Oil | QLD Sunrise Lime | Chestnut

David Franz Old Redemption X.O Tawny, Barossa Valley, SA

ADDITION

(SUPPLEMENT)

EAST 33 SYDNEY ROCK OYSTER | \$7.50 EACH

Rhubarb | Granny Smith Granita | Shiso

BLACK OSCIETRA CAVIAR

30g | \$180

50g | \$280

Blinis | Chives | Crème Fraîche |

Egg White & Yolk

AUSTRALIAN CHEESE | \$35 🧀

Fennel Lavosh | Candied Port Cranberry | Muscatel Clusters

DESSERT

APPLE TARTE TATIN

Smoked Wild Harvested Paperbark | Pink Lady Apple | Aniseed Myrtle

QLD ROSELLA FLOWER MOUSSE 🌸🥄

Queen Garnet Plum | Sesame | Yarra Valley Rose Petal

TASMANIA LEATHERWOOD HONEY GANACHE 🍫🥄

Cumquat | Macadamia | Cultured Buttermilk

🌿 = Vegetarian 🌱 = Vegan 🌾 = Gluten Free 🥛 = Dairy Free 🥜 = Includes Nuts
15% Surcharge applies for Sundays and Public Holidays, no split bills.

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.

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Mobile APP
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world of
Shangri-La

