

ALTITUDE

Spring 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 fine dining today

TWO COURSE | 129

☞ 1500PTS

SOMMELIER WINE PAIRING | 65

ICONIC WINE PAIRING | 95

THREE COURSE | 152

☞ 1755PTS

SOMMELIER WINE PAIRING | 85

ICONIC WINE PAIRING | 135

*FRIDAY & SATURDAY - 3 COURSE ONLY

ENTRÉE

EAST 33 SYDNEY ROCK OYSTERS (1/2 dozen)
orange mignonette, pickled shallot, coriander oil 🍌🍌

COLD SMOKED SWORDFISH
white asparagus, ink, cucumber, granny smith apple spirulina, sea herbs, sesame leaf, ponzu dressing 🍌

TEMPURA PRAWN
daikon, marinated tomato, citrus mayonnaise, curry syrup, eschalot, sesame seeds 🍌

WAGYU OYSTER-BLADE PASTRAMI
Rosevale potato salad, cured smoked egg yolk charcoal leek oil, piccalilli emulsion 🍌🍌

63-DEGREE DUCK EGG
cheese foam, grilled white asparagus, roasted almonds and puffed grains 🍌

CASHEW MOUSSE
avocado, green peas, roasted sugar snaps, truffle emulsion, crispy nori seaweed, sesame seeds, spring flowers 🍌🍌🍌

TORTELLI
grilled zucchini, mozzarella crème, roasted tomato consommé, basil oil and crispy herbs 🍌

ADDITIONAL COURSE

BLACK CAVIAR OSCIETRA | 30 grams 180
blini, crème fraîche, chives, egg white & yolk

BLACK CAVIAR OSCIETRA | 50 grams 280
blini, crème fraîche, chives, egg white & yolk

MAIN

PAN FRIED BARRAMUNDI
roasted cauliflower, turnip, black garlic, macadamia nuts, lemon aspen, bottarga, sea herbs 🍌

STEAMED MURRAY COD
Davidson plum puree, crushed potato, salt baked beetroot, pickle beetroot, pil-pil sauce 🍌🍌

GLASS CRACKLING PORK BELLY
foie gras, pickle rosella, grilled spring onion, fennel, anise myrtle and five spice sauce 🍌

LAMB LOIN
pistachio crumble, lamb shoulder terrine, green peas, preserved lemon, roasted artichokes, rosemary infused lamb jus 🍌🍌

SAFFRON RISOTTO
fermented carrot, charcoal corn, roasted pine nuts, gremolata oil 🍌🍌🍌

SPRING PRIMAVERA
smoked feta cheese, roasted asparagus, broad bean, sugar snap, ox heart tomato, BBQ spring onion, fennel, puffed grain, orange vinaigrette 🍌🍌

FROM THE GRILL

TENDERLOIN Mbs 3+ | Gippsland VIC
grass fed Black Angus, 200 grams

STIPLOIN Mbs 3+ | Gippsland VIC
grass fed Black Angus, 250grams

SUPPLEMENTARY (MAIN SUBSTITUTE)

WAGYU FLANK STEAK Mbs 6-7 50
short rib, nashi pear, ox heart tomato, BBQ onion, turnip, roasted artichokes, mirin jus 🍌

DRY AGED WHOLE DUCK FOR 2 85
lavender honey and thyme

DRY AGED O/P FOR 2 90
rib on the bone, 1.2 kg

SAUCE

SMOKED BONE MARROW BUTTER WITH SHIITAKE SALT 🍌

CHIMICHURRI 🍌🍌🍌🍌

RED WINE JUS 🍌

SIDE (ONE PER DINER)

CHARRED BROCCOLINI
roasted walnut, smoked feta cheese, sumac, herbs 🍌🍌🍌

SUGAR SNAP
peas, pancetta, cos lettuce, mint, lemon butter 🍌

FRIED CAULIFLOWER
pine nuts, white miso, eschalot, za'atar 🍌🍌🍌

FRESH HERB SALAD WITH MIXED LEAF
green peas, quinoa, pecan, smoked tomato, parsley vinaigrette 🍌🍌

MASHED POTATO
chives 🍌🍌

BEER BATTERED FRIES
confit garlic aioli 🍌🍌

DESSERT

VALRHONA CHOCOLATE
passionfruit chocolate mousse, caramel crisp, bunya nut 🍌🍌

MANGO BABA
crème fraîche Chantilly yuzu curd, finger lime, champagne ice cream 🍌

HONEY PARFAIT
candied pumpkin seed, mulberries, wattle seed streusel 🍌🍌

STRAWBERRY MOUSSE
star anise coconut gelato, rhubarb compote, rosella flower 🍌🍌

AUSTRALIAN CHEESES
rosemary flatbread, spiced fruit chutney, macadamia nuts 🍌

Download Shangri-La Mobile APP
Unlock the world of Shangri-La



🍌 = Vegetarian 🍌 = Vegan 🍌 = Gluten Free 🍌 = Dairy Free 🍌 = Nuts

15% Surcharge applies for Sundays and Public Holidays, no split bills

Whilst we do our best to deliver every request possible, we cannot rule out our cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.