

# ALTITUDE

SYDNEY

## AUTUMN CHILDREN 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.

TWO COURSE | 50

THREE COURSE | 65

### ENTRÉE

#### SMOKED SALMON

Blini | Cucumber | Garlic Aioli

#### BBQ PORK OPEN BUN

Two Pieces with Sweet Sour Vegetables

#### CASHEW MOUSSE

Beetroot | Verjuice | Sorrel

### MAIN COURSE

#### MARKET FISH

Quinoa | Mix Garden Salad

#### CHICKEN KARAGE

Grilled Fioretto | Shoestring Fries | Aioli

#### FRESH PAPPARDELLE

Homemade Bolognese Sauce | Parmesan Cheese

#### STRIPLOIN 100G

Shoestring Fries | Aioli

### DESSERT

#### ICE CREAM

Three Scoops

#### CHOCOLATE FUDGE CAKE

Vanilla Ice Cream | Apple Caramel Sauce

🌱 = 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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