

ALTITUDE

Spring Weekend Lunch 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 | 109

🍷 1500PTS

SOMMELIER WINE PAIRING | 65

ICONIC WINE PAIRING | 95

THREE COURSE | 129

🍷 1755PTS

SOMMELIER WINE PAIRING | 85

ICONIC WINE PAIRING | 135

ENTRÉE

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

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

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

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

ADDITIONAL COURSE

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

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

MAIN

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

SMOKED CHICKEN BREAST & DRUMSTICK
parmesan crust, green peas, tomato, preserved lemon,
roasted artichokes, rosemary jus 🥚🌱

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

FROM THE GRILL

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

STRIPLOIN Mbs 3+ | Gippsland VIC
grass fed Black Angus, 250 g 🥚

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, 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 our cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.