


Lunch à la carte









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

SOMMELIER PAIRING
2 COURSE | 45 OR 520PTS
3 COURSE | 65 OR 750PTS


TO START





	\$	
SOURDOUGH BREAD pepe saya butter	8	95PTS
THESAURI OSCIETRA CAVIAR 30 GRAMS blini, crème fraîche, chives, condiments	260	3000PTS
THESAURI OSCIETRA CAVIAR 50 GRAMS blini, crème fraîche, chives, condiments	460	5400PTS

ENTRÉE

EAST 33 SYDNEY ROCK OYSTERS (1/2 dozen) orange mignonette, pickled shallot, coriander oil  	38	440PTS
COLD SMOKED SWORDFISH white asparagus, ink, cucumber, granny smith apple spirulina, sea herbs, sesame leaf, ponzu dressing 	34	400PTS
WAGYU OYSTER-BLADE PASTRAMI Rosevale potato salad, cured smoked egg yolk charcoal, leek oil, piccalilli emulsion  	34	400PTS
CASHEW MOUSSE avocado, green peas, roasted sugar snaps, truffle emulsion, crispy nori seaweed, sesame seeds, spring flowers   	27	320PTS

FROM THE GRILL

STIPLOIN Mbs 3+ Gippsland VIC grass fed Black Angus, 250grams	55	645PTS
WAGYU FLANK STEAK Mbs 6-7 short rib, nashi pear, ox heart tomato, BBQ onion, turnip, roasted artichokes, mirin jus 	75	870PTS
DRY AGED O/P rib on the bone, 1.2 kg	275	3180PTS

 = 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.

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MAIN		
PAN FRIED BARRAMUNDI roasted cauliflower, turnip, black garlic, macadamia nuts, lemon aspen, bottarga, sea herbs ☞	45	520PTS
LAMB LOIN pistachio crumble, lamb shoulder terrine, green peas, preserved lemon, roasted artichokes, rosemary infused lamb jus ☞☞	48	555PTS
SAFFRON RISOTTO fermented carrot, charcoal corn, roasted pine nuts, gremolata oil ☞☞☞	38	340PTS
SAUCE		
SMOKED BONED MARROW BUTTER WITH SHIITAKE SALT ☞	5	60PTS
CHIMICHURRI ☞☞☞☞☞		
RED WINE JUS ☞		
SIDE		
FRESH HERB SALAD WITH MIXED LEAF green peas, quinoa, pecan, smoked tomato, parsley vinaigrette ☞☞☞☞	14	162PTS
CHARRED BROCCOLINI roasted walnut, smoked feta cheese, sumac, herbs ☞☞☞☞☞		
MASHED POTATO chives ☞☞		
BEER BATTERED FRIES confit garlic aioli ☞☞		
DESSERT		
VALRHONA CHOCOLATE passionfruit chocolate mousse, caramel crisp, bunya nut ☞☞☞☞	28	325PTS
MANGO BABA crème fraîche Chantilly, yuzu curd, finger lime, champagne ice cream ☞	28	325PTS
AUSTRALIAN CHEESES rosemary flatbread, spiced fruit chutney, macadamia nuts ☞☞	35	405PTS

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