

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.

THREE COURSE | 135
WINE PAIRING | 85
ICONIC WINE PAIRING | 135

FIVE COURSE | 175
ICONIC WINE PAIRING | 155

For the 3 courses menu we recommend to choose the first course amongst the course one to course three, one main course and one dessert.
Friday & Saturday - 5 courses only

ADDITION (SUPPLEMENT)

EAST 33 SYDNEY ROCK OYSTER 🍷🌿
Rhubarb | Granny Smith Granita | Shiso
\$7.50 EACH

AUSTRALIAN CHEESE 🌿
Fennel Lavosh | Candied Port Cranberry |
Muscatel Clusters
\$35

BLACK OSCIETRA CAVIAR
Blinis | Chives | Crème Fraîche |
Egg White & Yolk
30g | \$275

BLACK OSCIETRA CAVIAR
Blinis | Chives | Crème Fraîche |
Egg White & Yolk
50g | \$460

COURSE ONE

REEFRESH CORAL TROUT 🍷

Davidson Plum | Cavolo Nero | Finger Lime | Smoked Buttermilk

NSW TAJIMA WAGYU RUMP MBS 6-7 🌿

Shiitake Crumble | Mushroom | Pine Nuts | Sourdough | Kale

LOCKYER VALLEY HEIRLOOM BEETROOT 🌿🍷🌿

Cashew Mousse | Verjuice | Sorrel

COURSE TWO

ZUCCHINI FLOWER 🌿

Cuca Melons | Desert Lime | Quinoa | Lemon Aspen

CARAMELISED PUMPKIN 🌿

Stracciatella Cheese | Salsa Verde | Puffed Grains | Lemon Balm

ROASTED PARSNIP 🌿🍷🌿

Sesame | Nori | Wattleseed | Agave Syrup | Kale

COURSE THREE

YAMBA KING PRAWN 🌱

Tempura | Curry syrup | Granny Smith Apple | Citrus

PAN-FRIED GOAT CHEESE GNOCCHI 🌱🥜

Forest Mushroom | Pecorino | Kale | Hazelnut

NSW EASTERN CREEK PEPE'S DUCK TWO WAYS 🌱🥛

Duck Breast | Leg Terrine | Rosella | Black Garlic | Anise Myrtle Figs

MAIN FROM THE LAND AND SEA

PAN-FRIED GOAT CHEESE GNOCCHI 🌱🥜

Forest Mushroom | Pecorino | Kale | Hazelnut

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

VIC GIPPSLAND BROOKLYN VALLEY STRIPLOIN MBS 3+ 🥜

Koji | Tuscan Cabbage | Brussels Sprout | Squash Tart

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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world of
Shangri-La

