

ALTITUDE

Dear Valued guest,

Thank you for joining us at Altitude Restaurant and the Harbour Dining Room. During this difficult time, we are delighted to welcome you to enjoy our hospitality – in the most difficult moments it is still important to find times to celebrate joy. We are thrilled that you have chosen to do so with us.

The safety of our patrons and colleagues is paramount at this time and we have taken several measures to ensure that we provide the safest environment as possible.

- Concurrent with NSW government regulations, we will only seat 50 guests at any one time
- No single booking will be for more than 10 guests
- Social distancing between tables is practised
- Multiple temperature checks are conducted upon entry and exit
- You will see minimal handling of cutlery and glassware after sanitation
- Ways of reducing the risk of cross contamination such as water on tables will be observed
- Limited contact payment - No cash accepted
- QR codes will be used for menus
- Buffet and Free flow beverages are currently not available

This is a new way of operating for the foreseeable future, but rest assured that the fabulous cuisine of Executive Chef Michael Elfwing, the thoughtful wine list of Matt Herod, the stunning views of Sydney Harbour and the impeccable service by the team will always be a constant.

We welcome you to Level 36.

Anthony-Sabastian Tran

General Manager – Level 36.

ALTITUDE

Set against the backdrop of one of the world's most iconic views,
with its timeless design and beautiful natural landscape,
Altitude's Modern Australian menu draws on Australia's distinct
ingredients, flavours and perspective for inspiration.

Executive Chef Michael Elfving handpick only the best, seasonally grown domestic produce
and prepares distinct native flavours with his global culinary flare.

Three Course 145

Sommelier Wine Pairing 65

Iconic Wine Pairing 110

TO START

CHICKEN LIVER PARFAIT muscat gel + winter quince + walnut + pickled eshallots
ROASTED JERUSALEM ARTICHOKEs brussel leaves + almond & truffle sauce
ROCK OYSTERS 6pcs w. native pepperberry vinegar + sparkling passionfruit dressing
GLACIER 51 TOOTHFISH hot smoked + celeriac ribbons + sour cream + celery

Supplementary

OSCIETRA BLACK CAVIAR 30g + crème fraiche + blini + chive **add 160**

MAIN COURSE

ROASTED PORK BELLY red love apples + parsnip + pecans + celery
QLD GIANT GROUPER bbq soy + leek fondue + green chili + coriander + squid
CHARRED WINTER CARROTS + carrot juice + orange + kalamata olive
CHICKEN truffle brined + brassicas + chestnut honey + brie
BRAISED SHORT-RIB PAPPARDELLE tomato + red wine + watercress + horseradish

From the Grill

TENDERLOIN 200g "vintage beef" 60 months pasture raised | *TAS*
SIRLOIN pasture raised 250g | *Cape Grim* | *TAS*
CUBEROLL "black onyx" 250g grain fed | *Southern Ranges* | *NSW*
RIVERINA LAMB RUMP | *South Western Plains* | *NSW*

Supplementary

WAGYU STRIPLOIN MB9+ 2GR full blood 250g | *Central West Slopes, NSW* **add 70**

Sides to Share

CHARRED GREENS w. broccolini + kale + cavalo nero
CREAMY MASH POTATO w. truffle butter + black pepper
WINTER ROOTS w. honey dust+ horseradish butter
SHOESTRING FRIES w. lemon garlic aioli + smoked salt
MIXED LEAF SALAD w. mustard & sherry vinaigrette + persimmon

Sauces

Beef jus | Queensland grown peppercorn jus | Mushroom sauce
Mountain pepper BBQ | Horseradish wasabi butter

DESSERT

*Inspired by the seasonal change in weather and colour, the Australian landscape
is our source of inspiration during the colder months ahead.*

FALLEN APPLES red love apples + braised quince + cardamom roasted pears + crispy parsnip
+ wattleseed ice cream
CHARCOAL crispy blackpepper meringue + passionfruit curd + brandy cake + cinnamon lime ganache
BABA pistachios & orange + aged rum + spiced pineapple + pistachio ice cream
BAHEN & CO ORGANIC CHOCOLATE sabayon tart + almond vanilla ice cream
AUSTRALIAN CHEESES rosemary flatbread + persimmon + quince paste + macadamia nuts

15% Surcharge applies for Sundays and Public Holidays

Book your next event with us in our private room, Please ask our team for more details.

We understand that dietary requirements form part of our lives.

We also understand that people have different reactions to different food types.

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

We also advise that consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses

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VEGETARIAN MENU

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BURRATA persimmon + basil + tomato + black pepper vinaigrette
GRILLED HALOUMI smoked + celeriac ribbons + sour cream + celery
MUSHROOM PATÉ muscat gel + winter quince + walnut + pickled eshallots
sour dough bread + pepe saya cultured butter

MAIN COURSE

ROASTED JERUSALEM ARTICHOKES brussel leaves + almond & truffle sauce
CAULIFLOWER forgotten grains + brassicas + brie sauce
BRAISED CARROT PAPPARDELLE tomato + red wine + watercress + kalamata olives

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