ALTITUDE

Set against the backdrop of one of the world’s most iconic views of the
breath taking Sydney Harbour, inspiring the plate as Executive Chef
Michael Elfwing hand selects and crafts the best locally and seasonal
flavours with his global culinary flare.

HIGH TEA

$75 | with a glass of Sparkling wine
$85 | with a glass of NV Veuve Clicquot Champagne
$86 | with free flow Sparkling wine

SAVOURY

SMOKED SALMON CAVIAR
smoked salmon caviar tart, avocado & Geraldton wax

WAGYU
wagyu bresaola wrapped rice, mushrooms & wasabi flowers

PEA & HAM
croquette, crispy serrano ham, nasturtium

FIELD
goat’s cheese rolled in Shangri-La honey & spring flowers

SWEET

SKY BLUE
cheesecake, blueberry, sable, blue glaze

STRAWBERRIES & CREAM
diplomat cream, strawberry jelly, lychee foam

BAHEN & CO ORGANIC CHOCOLATE
chocolate tart, yuzu caramel, bahen mousse, mandarin jelly

TROPICANTS
macadamia dacquoise, passionfruit bavarois, pineapple jelly,
wild NT green ants

SCONES
vanilla, strawberry gum, native lemon aspen & blueberry jam,
cream

15% Surcharge applies for Sundays and Public Holidays
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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$85 | with a glass of NV Veuve Clicquot Champagne
$85 | with free flow Sparkling wine

VEGETARIAN

SAVOURY

AVOCADO
smashed avocado, Geraldton wax, lemon pearls

WASABI
wasabi leaf, rice, mushroom, wasabi flowers

PEA
fritter, feta, nasturtium

FIELD
goat’s cheese, Shangri-La honey, spring flowers

SWEET

SKY BLUE
cheesecake, blueberry, sable, blue glaze

STRAWBERRIES & CREAM
diplomat cream, strawberry jelly, lychee foam

BAHEN & CO ORGANIC CHOCOLATE
chocolate tart, yuzu caramel, bahen mousse, mandarin jelly

TROPICANTS
macadamia dacquoise, passionfruit bavarois, pineapple jelly

SCONES
vanilla, strawberry gum, native lemon aspen & blueberry jam, cream

1.5% Service charge applies for Sundays and Public Holidays
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**HIGH TEA**

**Kids**

$45 | choice of Bahen & Co organic hot chocolate or tea

**SAVOURY**

SMOKED SALMON CRUMPET
smoked salmon, cucumber, toasted crumpet

MEAT PIE
slow cooked beef, roasted beetroot, kale chip

STRAWBERRY SANDWICH
strawberry jam, almond butter

PEAS & FLOWERS
pea & potato croquette, edible flowers

**SWEET**

MACARON
golden caramel

BAHEN & CO ORGANIC CHOCOLATE
triple chocolate fudge brownie

STRAWBERRIES & CREAM
diplomat cream, strawberry jelly, lychee foam

TROPICAL
macadamia dacquoise, passionfruit bavarois,

pineapple jelly

SCONES
vanilla, strawberry gum, native lemon aspen & blueberry

jam, cream

1.5% Surcharge applies for Sundays and Public Holidays

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