ALTITUDE

Set against the backdrop of one of the world’s most iconic views of the breathtaking Sydney Harbour, inspiring the plate as Executive Chef Michael Elfwing hand selects and crafts the best locally and seasonal flavours drawing inspiration from the delicate native spring produce to reflect in a true modern Australian creation.

Sour dough bread, pepe saya cultured butter 8

ENTRÉE

HIRAMASA KINGFISH SASHIMI fennel pollen, avocado, citrus segment 38
CHICKEN LIVER PARFAIT rhubarb chutney, crispy artichoke, pistachio 28
Burrata strawberry, crispy artichoke, plum vinegar 28

Supplementary
OSCIETRA BLACK CAVIAR 30g, crème fraiche, blini, chive 260
OSCIETRA BLACK CAVIAR 50g, crème fraiche, blini, chive 330

MAIN COURSE

From the Grill 55
Including 1 side dish

TENDERLOIN 220g grain fed | Kiloys | QLD
PORK TENDERLOIN 200g | Byron Bay | NSW
RICOTTA GNOCCHI | chicken, green peas, basil, tomato
MARKET FISH, basil sauce
“PRIMAVERA”, citrus vinaigrette

Supplementary
WAGYU STRIPLOIN MB9 250g
All States 138

Sides
SUGAR SNAP PEAS
w. serrano, ricotta cheese, mint
CREAMY MASH POTATO
w. garlic butter
FRENCH FRIES
w. caper salt, gochujang mayonnaise
MIXED LEAF SALAD
w. apple cider vinaigrette, goat curd, spring herbs

Sauces
Beef Red Wine Jus | Chimichurri

DESSERTS

TROPICANTS
passionfruit, pineapple jelly, macadamia dacquise, wild green ants 22
BAHEN & CO ORGANIC CHOCOLATE
mousse, mandarin sorbet, yuzu caramel, lemon balm 22

15% Surcharge applies for Sundays and Public Holidays
Whilst we do our best to deliver every request possible, we cannot rule out our 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.
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 drawing inspiration from the delicate native spring produce to reflect in a true modern Australian creation.

LUNCH SET MENU

Two Course 65 | Three Course 80
Sommelier Wine Pairing 35 | Sommelier Wine Pairing 55

ENTRÉE

CHICKEN LIVER PARFAIT
rhubarb chutney, crispy globe artichoke, pistachio

SMOKED OCEAN TROUT
shaved fennel, oranges

BURRATA
strawberry, crispy artichoke, plum vinegar

MAIN COURSE

MARKET FISH
mussel kaffir lime broth, spicy tomato jam, Kalamata olive, fennel

RICOTTA GNOCCHI
chicken, green peas, basil, heirloom tomato

CHARCOAL BURGER
ash brioche, beef patty, avocado, harissa aioli, beer battered fries

Sides | 16 each

SUGAR SNAP PEAS w. serrano, ricotta cheese, mint
CREAMY MASH POTATO w. garlic butter
FRENCH FRIES w. caper salt, gochujang mayonnaise
MIXED LEAF SALAD w. apple cider vinaigrette, goat curd, spring herbs

DESSERTS

TROPICANTS DELICE
passionfruit, pineapple jelly, macadamia dacquoise, wild green ants

BAHEN & CO ORGANIC CHOCOLATE
mousse, mandarin sorbet, yuzu caramel, lemon balm

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