

# ALTITUDE

## BRUNCH

Beneath our radiant Southern Cross, set against one of the world's most iconic backdrops, with its timeless designs and mesmerizing landscapes, Chef de Cuisine Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils and immersing the best seasonal local produce from the land and ocean to create a standout twist on Modern Australian grill.

BRUNCH FREE FLOW BELLINI AND MIMOSAS | 110  
BRUNCH FREE FLOW NV VEUVE CLICQUOT CHAMPAGNE | 150

### SAVOURY PLATTER

SOURDOUGH WITH PEPE SAYA BUTTER

#### OYSTERS

Ponzu & Finger Lime

#### PRAWN ROLL

Truffle Mayonnaise

#### GREEK STYLE MUSSEL

Fetta & Tomato Salsa

#### SMOKED SALMON

Blini, Sour Cream & Trout Roe

#### BLUE SWIMMER CRAB

On Toast Gochujang Dressing

### HOT SELECTION

#### SHARE BETWEEN TWO

#### ROASTED LAMB RUMP

Couscous, Apricot, Peas, Spinach, Tomato, Moroccan Spiced Lamb Jus

#### WHOLE WHITING OVEN ROASTED

Fennel, Burned Lemon, Australian Native Succulents

#### HALF ROASTED CHICKEN

Peri Peri, Charred summer Vegetables, Crispy Rosemary Potatoes

#### SAFFRON RISOTTO

Sweetcorn, Charred Corn, Zucchini, Basil

### SWEET PLATTER

#### SUMMER PAVLOVA

#### STRAWBERRY CHOUX BUN

#### MANGO WHITE CHOCOLATE GATEAU

 = Vegetarian

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.