

ALTITUDE

Summer Dinner Menu



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

THREE COURSE | 145
SOMMELIER WINE PAIRING | 75
ICONIC WINE PAIRING | 120


TWO COURSE | 125
SOMMELIER WINE PAIRING | 55
ICONIC WINE PAIRING | 85
*Valid Tuesday to Thursday

ENTRÉE

OYSTERS (6PC)
pink peppercorn, eschalots, lemon myrtle dressing

TUNA TARTARE
miso lime mayonnaise, perilla, grilled watermelon, pickled cucumber, finger lime, dashi dressing

MARINATED BEEF ROUND EYE
green mango, almonds, spring onion, carrot, avocado puree, Nam Jim dressing

CASHEW MOZZARELLA 
buddha hand, marinated heirloom tomato zucchini flower, basil, salt bush, wattle seed crisp

SUPPLEMENTARY
OSCIETRA BLACK CAVIAR | 160
30g, crème fraiche, blini, chive


OSCIETRA BLACK CAVIAR | 220
50g, crème fraiche, blini, chive

MAIN COURSE

PAN FRIED BARRAMUNDI
wild rice, eggplant and capsicum caponata, broccolini, anchovy crisp, gremolata salsa

GRILLED LAMB RUMP, LAMB SHOULDER TERRINE
moroccan spiced yoghurt, couscous, apricots, peas, spinach, pomegranate, lamb jus

YAKITORI FREE RANGE CHICKEN
drumstick and breast, spring onion, grilled bok choy, blue mountain radish, sesame seed

SAFFRON RISOTTO 
sweet corn, charred corn, grilled zucchini, crispy zucchini flower, basil

FROM THE GRILL
STRIPLOIN
250gr MBS3+ grass fed Black Angus Gipps Land | VIC

TENDERLOIN
220g Mbs3+ grass fed Black Angus Gipps Land | Vic

SUPPLEMENTARY TO SHARE BETWEEN TWO
"TOMAHAWK" DRY AGED | 90
grain fed rib on the bone 1.5kg | Jack's Creek, NSW

SAUCES

SMOKED GARLIC BUTTER

RED WINE JUS

FORREST MUSHROOM SAUCE

SIDES TO SHARE

POTATO PUREE
truffle butter

BEER BATTERED FRIES
smoked chipotle aioli

GARDEN SALAD
quinoa, peas, apple-soaked currents, cider dressing

CHARRED BROCCOLINI
cashew nut pesto, pecorino cheese


DESSERT

JIVARA CHOCOLATE PARFAIT
Textures of Cherry, Roast Almond Praline Crumble

STRAWBERRY PAVLOVA
Chantilly Cream, Strawberry and Tarragon Sorbet

MANGO
buttermilk, vanilla sable, mango leather, lime and mango sorbet

VEGAN RASPBERRY 
Compressed Watermelon, Pistachio and Passionfruit Chocolate

AUSTRALIAN CHEESES 
3 Varieties, Seasonal Chutney, Fresh Fruit, Rosemary Flat Bread

 = 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.

Groups of 8+ will be subject to 10% gratuity fee