

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menu draws on Australia's distinct ingredients, flavours and perspective for inspiration. Chef de Cuisine Insup Kim handpicks only the best produce from the land, sea and earth for a menu that is a true reflection of modern Australian dining today. Our set menu is designed as a choice of two or three courses, perfect for a light meal or indulgent celebration with a touch of theatre.

DINNER

125 Two Course* | Three Course 145
170 Two Course with Sommelier Wine Pairing* | Three Course with Sommelier Wine Pairing 210
200 Two Course with Sommelier Iconic Wine Pairing* | Three Course with Sommelier Iconic Wine Pairing 255
**available Sunday to Thursday only*

TO START

Oscietra Black Caviar 30g, avocado mousse, blini, chive | **160 supplement**
Pacific oysters (6pc), Tasmanian apple cider granita, finger lime, dill oil
Sashimi of snapper, pickled cucamelon, dill oil, horseradish and yuzu foam, pomelo segment
Roasted beetroot, air dried duck breast, blood oranges, pistachio, smoked chevre goat cheese
Stracciatella, zucchini flower, artichoke crisp, lemon aspen, thyme
Butter-poached Moreton Bay bug, sauerkraut, burnt cream, celery, salad burnet | **20 supplement**
Duck liver parfait, rhubarb chutney, candied walnuts, mountain pepper, brioche
Charred Fremantle octopus, roasted bone marrow, bread crumbs & red wine sauce
Grilled Quail, champagne glaze, white witlof, beetroot, black garlic

MAIN COURSE

each served with your choice of side dish

300 Days Grain Fed Striploin 300g Black Onyx | *Glen Innes, NSW*
100 Days Grain Fed Tenderloin 220g Ebony Black Angus | *Kilcoy, QLD*
100 Days Grain Fed Ribeye 250g Ebony Black Angus | *Kilcoy, QLD*
MB9 Full Blood Australian Wagyu Striploin 250g | *Blackmore, VIC* | **70 supplement**
Clover Valley Lamb Rack | *Central Western Plains, NSW*
Riverina Lamb Loin, green peas, pea shoot | *South Western Plains, NSW*
Apple wood smoked free range chicken, charred spring onion, apple puree | *Gippsland, VIC*
Heritage Berkshire crispy pork, charred sugar cabbage, lavender honey | *Byron Bay, NSW*
Pan seared blue eye cod, Blue mountains asparagus, kaffir lime foam, blue swimmer crab coconut bisque
Swordfish "Cutlet", parsley & marjoram emulsion, broad beans, celeriac, soy pickled broccoli, yellow fin tuna bottarga
Sydney Harbour seafood, tomato capsicum sauce, smoked snapper, bug, clams, squid, saltbush, crispy school prawn, basil
"Primavera", Blue mountains turnip & radishes, charred spring onion, sugar snap peas, pickled fennel,
zucchini flower, ricotta cheese, citrus vinaigrette, spring greens, candied walnut

to share

"The OP" 60 Days Dry-Aged Grain Fed Rib On The Bone 1.2kg Black Onyx | *Glen Innes, NSW* | **80 supplement for two**
Butter Roasted Whole Eastern Rock Lobster, Parsley Butter | **market price supplement**

sides

Creamy Mash Potato | Buttered, Chives
Charred Cos Lettuce | Avocado, Mango
Broccolini | Walnut, Confit Onion
Cauliflower | Sultanas, Pecorino
Sugar Snap Peas | Prosciutto, Ricotta Cheese, Mint
Mixed Spring Leaf Salad | Sesame Dressing, Crouton, Pineapple

sauces

Mountain Pepper BBQ | Beef Truffle Jus | Chimichurri | Café de Paris Butter | Béarnaise



DESSERT

Anna Polyviou is renowned for her boundary-pushing, intricate desserts which fuse fun, flavour and texture with each bite. They are an unmissable inclusion to any meal enjoyed at Altitude.

Apple Crumble Anna's Mess | sweet 'n' sour apples, caramelised white chocolate, cinnamon crumble, salted caramel | **16 supplement for two**
Strawberry Cheesecake Shake | vanilla cheesecake, strawberry yoghurt sorbet, biscuit crunch, milk foam
Split | chocolate crème, chocolate brownie crumbs, banana sorbet, pop-corn marshmallow
Lemon Tart | toasted baked lemon tart, whipped crème
Australian Cheeses | selection of two Australian artisanal cheeses served with seeded flat bread, walnut salad, cumquat compote

Digestifs menu on request

*15% Surcharge applies for Sundays and Public Holidays
Book your next event with us in our private room, please ask your server for more details
Please let us know if you have any dietary requirements*