

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.

ALTITUDE LUNCH SET

Two courses | 65

Three courses | 80

Includes tea, coffee and petit four

Add 12 for a glass of house wine or beer

TO START

Sashimi of Snapper
pickled cucamelon, dill oil,
horseradish and yuzu foam, pomelo segment

or

Foie Gras parfait
rhubarb chutney, candied walnuts,
mountain pepper, brioche bread

or

Stracciatella
zucchini, jerusalem artichoke,
native lemon aspen, thyme

MAIN COURSE

"Primavera"
sugar snap peas, Blue mountains turnip &
radishes, charred spring onion, ricotta cheese,
citrus vinegar, candied walnut

or

Swordfish "Cutlet"
parsley & marjoram emulsion, celeriac, soy
pickled broccoli, yellow fin tuna bottarga

or

100 Days Grain Fed Tenderloin 180g
fennel puree, sugar snap peas, pickled fennel,

or

MB9 Full Blood Australian Wagyu
Striploin 180g | *Blackmore, VIC*
shoe string fries, truffle jus

Supplement 70



Lemon Tart
toasted baked lemon tart,
whipped crème

or

Split
chocolate crème, brownie crumbs,
banana sorbet, popcorn marshmallow

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

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.

LUNCH A LA CARTE

TO START

Pacific Oysters	six 30 twelve	54
Foie Gras parfait rhubarb chutney, candied walnuts, mountain pepper, brioche		26
Roasted beetroot air dried duck breast, blood oranges, pistachio, smoked goat cheese		21
Sashimi of Snapper pickled cucamelon, dill oil, horseradish yuzu foam, pomelo		24
Charred Fremantle Octopus bone marrow, bread crumbs		26

MAIN COURSE

"Primavera" Vegetables, charred spring onion, ricotta cheese, citrus vinegar, candied walnut	35
Swordfish "Cutlet", parsley & marjoram emulsion, broad beans, celeriac, tuna bottarga	42
Roasted Heritage Berkshire Crispy Pork, Sugar Cabbage, lavender honey	38
Riverina Lamb Loin, green peas, pea shoot	49

FROM THE GRILL

100 Days Grain fed Tenderloin 220g Ebony Black Angus Kilcoy, QLD	55
100 Days Grain Fed Rib Eye 250g Ebony Black Angus Kilcoy, QLD	49

SAUCES

Mountain Pepper BBQ Beef Truffle Jus Chimichurri Café de Paris Butter	5
---	---

SIDES

12 one | 30 three

Shoe String Fries with Tasmanian Pyengana cheddar & truffle aioli
Charred Broccolini with walnut and confit onion
Mixed Spring Leaf Salad with sesame dressing, crouton, pineapple

DESSERTS

Lemon Tart toasted baked lemon tart, whipped crème	20
Split chocolate crème, brownie crumbs, banana sorbet, popcorn marshmallow	21

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