

Chef's Signature Menu

This is the story of the meal you are about to enjoy, a *homage* to our ever-evolving journey at Altitude. Created seasonally by Executive Sous Chef Michele Menegazzi and his team, our menu has *sustainability* as its guiding star. Behind each dish, you'll find at least one *native* Australian ingredient and an *artisan* passionate about their harvest. Over the years, Executive Sommelier Matt Herod has curated an award-winning wine list that *celebrates* the bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

FIVE COURSE — 195  1927

additional

ICONIC WINE PAIRING 155

HIRAMASA KINGFISH SASHIMI

Heirloom Beetroot, Daikon, Radish, Shallot, Charcoal Vinaigrette (gf, df)

2021 Lark Hill Gruner Veltliner, Canberra Districts, New South Wales

PIPI TAGLIOLINI

Mooloolaba Pipsis, Dashi Emulsion, Shio Kombu, Katsubushi, Seaweed, Nori

2020 Levantine Hill Estate Chardonnay, Yarra Valley, Victoria

DRY AGED DUCK BREAST

Black Barley, Shiitake, King Brown, Umeboshi, Fermented Garlic, Poultry Jus, Sesame Oil

2018 Heartland Malbec, Langhorne Creek, South Australia

WAGYU FLANK MB 6+

Artichoke Purée, Roasted Artichoke, Chestnut, Forrest Mushroom, Red Wine Jus (gf)

2015 Petaluma Evans Vineyard Merlot Cabernet Sauvignon, Coonawarra, South Australia

RHUBARB CUSTARD CREMEUX

Sous Vide Vanilla Rhubarb, Shangri-La Beehive Honey, Shortbread

2018 Tahbilk Cane Cut Marsanne, Nagambie Lakes, Victoria

ALTITUDE

SYDNEY

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts