

## — GROUP MENU —

*Autumn 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.

THREE COURSE — 152<sup>Ⓢ</sup> 1514

## ENTRÉE

## HIRAMASA KINGFISH SASHIMI

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

## SCORCHED KANGAROO TARTARE

*Bush Tomato, BBQ Kohlrabi, Japanese Turnip, Muntries, Shiso, Native Dukkah (gf, n)*

## CASHEW RICOTTA

*Heirloom Carrot, Fermented Chilli, Macadamia Nuts, Vadouwan, Perilla Vinaigrette (ve, n)*

## MAIN COURSE

## ORA KING SALMON

*Tobiko, Salmon Roe, Silken Tofu, X.O, Gai Lan, Choy Sum, Yuzu (gf, df)*

## BROOKLYN VALLEY STRIPLOIN MBS 3+

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

## FOREST MUSHROOM GNOCCHI

*Cacio e Pepe, Mushroom Foam, Porcini, Shiitake, Chestnut, Pecorino, Tuscan Kale, Almond (v, n)*

## SIDE DISHES TO SHARE

AUTUMN VEGETABLES, GARDEN SALAD, SHOESTRING FRIES

## DESSERT

## GRANNY SMITH APPLE MOUSSE

*Apple Fennel Purée, Wattleseed Oat Crumble, Coconut (ve, gf, n)*

## BLACK FIG LECHE FLAN

*Caramelised Black Fig, Snow Tuile, Fig Leaf Chantilly*

## AUSTRALIAN CHEESE

*Cinnamon Myrtle Biscuit, Pickled Baby Fig, Quince (n)*