

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, wishing you a meaningful and delicious Good Friday.

FIVE COURSE — 199 ⓘ 1966
additional
ICONIC WINE PAIRING 155

HIRAMASA TUNA SASHIMI

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

ROASTED JERUSALEM ARTICHOKE

Ginger Miso Glaze, Artichoke Purée, Artichoke Crisps, Saltbush, Sesame, Tofu, Tempeh

PIPI TAGLIOLINI

Mooloolaba Pipis, Dashi Emulsion, Shio Kombu, Katsubushi, Nori

CONFIT ORA KING SALMON

Tobiko, Salmon Roe, Silken Tofu, XO, Gai Lan, Choy Sum, Yuzu

HAZELNUT CHOCOLATE NEST

Layer Chocolate Mousse, Pistachio Streusel, Easter Egg (n)

ALTITUDE

SYDNEY

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