

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 Easter.

FIVE COURSE — 199 ⓘ 1966
additional
ICONIC WINE PAIRING 155

HIRAMASA TUNA SASHIMI

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

BRAISED WITLOF

Macadamia & Fried Shallot Crumble

Shangri-La Honey Bee Hive, Kalamato Olive, Radicchio, Black Garlic Tuile (v, n)

PIPI TAGLIOLINI

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

WAGYU MB 6+

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

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