

Chef's Signature Vivid 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 — 209 ⇔ 2057

additional

ICONIC WINE PAIRING 155

ADDITION | SUPPLEMENT - 8 EA

EAST 33 SYDNEY ROCK OYSTER

Lemon Myrtle Geraldton Wax Ponzu, Finger Lime, Pink Pepper, Micro Coriander (gf, df)

SCORCHED HIRASAMA KINGFISH

Finger Lime, Mirin Ginger Dressing, Ginger Floss, Charred Leek, Leek Dashi Emulsion (gf)

KANGAROO TARTARE

Onion Muntries Jam, Shinshu Miso Cured Egg Yolk, Herb Yoghurt, Cauliflower Wattleseed Tuile

GLACIER 51 TOOTHFISH

Lemon Aspen, Fremantle Baby Octopus, Harissa, Chorizo, Potato Cream Roasted Fennel Dressing (gf)

PORCINI CRUSTED WAGYU MB 8+

Kohlrabi, Celeriac Dauphinoise, Duck Fat Shineji, Pickled Shitake, Celeriac Purée Native Thyme, Truffle Jus (gf)

GREEN ANT FOREST

Gianduja, Praline Bricks, Green Ants (n)

ALTITUDE

SYDNEY

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