

Winter Menu

WELLNESS LUNCH

TWO COURSE
WEEKDAY
with an option to add a dessert for AUD 30

THREE COURSE
WEEKEND

ADDITION		Supplement
EAST 33 SYDNEY ROCK OYSTER <i>Served Natural, Finger Lime (gf, df)</i>	8	SHARK BAY WILD SCAMPI CAVIAR TARLET 20 <i>Egg Yolk Gel, Kombu Chantilly, Nori Powder</i>
WAGYU GIROLAMO BRESAOLA <i>Truffle Cream, Brioche</i>	15	TASMANIAN 'THREE FRIENDS' ABALONE 15 <i>Jamon X.O, Perilla, Finger Lime</i>

ENTRÉE

CAJUN TUNA TATAKI

Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)
add Scampi Caviar for an extra AUD 15

KANGAROO CARPACCIO

Grana Padano, Onion & Muntries Jam, Cured Egg Yolk, Wattleseed, Pepperberry, Cauliflower (gf)

CASHEW HUMMUS

Lemon Aspen, Heirloom Carrot, Fried Chickpeas, Ras el Hanout, Tempeh, Dukkah (ve, n)

MAIN COURSE

ORA KING SALMON

Tobiko, Salmon Roe, Silken Tofu, Gai Lan, Choy Sum, Yuzu (gf)

PORTORO STRIPLOIN MBS4+

Confit & Charred Sugarloaf, Braised Beef Cheek, Kipfler Fondant Potato, Wattleseed Jus (gf)

'MANLY MUSHROOM' VIALONE NANO RISOTTO

Lion's Mane, Porcini, Shimeji, Shiitake, Tomino Boscaiolo, Pine Nut, Crème Fraiche (v, n)

DESSERT

TANGELO MOUSSE

Lemon Myrtle Meringue Crisp, Tangelo Sorbet, Desert Lime (ve, gf)

EARL GREY CHOCOLATE TERRINE

Spiced Corella Pear, Smoked Ganache, Wattleseed Wafer

AUSTRALIAN CHEESES

Pickled Fig, Shangri-La Rooftop Honey, Buckwheat Crisp

ALTITUDE

SYDNEY

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