

# Winter Dinner 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. Experience our award-winning wine list curated by Executive Sommelier Shun Eto that *celebrates* bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

TWO COURSE — 109 €1026

THREE COURSE — 139 €1308

## ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER  
*Served Natural, Finger Lime (gf, df)*

| 8

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20  
*Egg Yolk Gel, Kombu Chantilly, Nori Powder*

WAGYU GIROLAMO BRESAOLA  
*Truffle Cream, Brioche*

| 15

TASMANIAN "THREE FRIENDS" ABALONE | 15  
*Jamon X.O, Perilla, Finger Lime*

## 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)*

### ROASTED EGGPLANT

*Grilled Halloumi, Pickled Red Cabbage, Pomegranate, Baba Ghanoush, Pepperberry (v, gf)*

### SHANGRI-LA HONEY GLAZED DUCK BREAST

*Confit Duck Leg Croquette, Lion's Mane, Umeboshi, Black Garlic, Black Barley, Perilla Oil*

### SCORCHED CUTTLEFISH

*Gamberetti, Leche De Tigre, Hokkaido Pumpkin, Paperbark, Buttermilk, Roasted Prawn Oil (gf)*

### TEXTURE OF CAULIFLOWER

*Native Za'atar, Capers & Raisin Dressing, Compressed Grapes, Zhoug (ve)*

## MAIN COURSE

### ORA KING SALMON

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

### CONDABILLA MURRAY COD

*Lemon Aspen, La Boqueria Chorizo, Harissa, Dutch Potato Cream, Roasted Fennel Vinaigrette (gf)*  
*add Scampi Caviar for an extra AUD 15*

### HAMPSHIRE DOWNS LAMB SADDLE

*Pistachio Yoghurt, Anise Myrtle-Braised Lamb Shoulder, Brik Pastry, Cavolo Nero, Swiss Chard (n)*

### PORTORO STRIPLOIN MBS4+

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

### FREE RANGE CHICKEN SUPREME

*Tarragon & Caper Mousseline, Lime Aioli, Watercress, Brussels Sprout, Lemon Myrtle Tuile*

### 'MANLY MUSHROOM' VIALONE NANO RISOTTO

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

## SUPPLEMENTARY MAIN *Additional*

### PORTORO RIB EYE DELMONICO MB 4+

*Angus and Hereford Breeds, Grass-fed and grain-finished for 90 days, sourced from Yambinya Station, NSW - Victoria border, 600gr*

| 110  
To share between Two | 55

### TAJIMA WAGYU RUMP MB 8+

*From Southern NSW, these Wagyu cattle are nourished on a premium Japanese diet for over 350+ days, 400gr*

| 40

## SIDE DISHES *Additional*

*Hand-cut Sebago Fries, Truffle Mayo, Smoked Red Gum Salt (v)*

| 15

*Smoked Buffalo Mozzarella, Roasted Beetroot, Macadamia, White Balsamic, River Mint (gf, n)*

| 15

*Roasted Jerusalem Artichoke, Swiss Brown, Black Garlic, Cavolo Nero, Pistachio, Anise Myrtle (ve, gf, n)*

| 15

*Rocket, Roasted Sweet Potato, Grana Padano, Grilled Mandarin, Hazelnut, Eschalot, Desert Lime (v, n)*

| 15

## DESSERT

### TANGELO MOUSSE

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

### EARL GREY CHOCOLATE TERRINE

*Spiced Corella Pear, Smoked Ganache, Wattleseed Wafer*

### GALA APPLE CREMOUX

*Caramelised Apple, Gala Apple Sorbet, Ginger Streusel, Rosella (n)*

### AUSTRALIAN CHEESES

*Pickled Fig, Shangri-La Rooftop Honey, Buckwheat Crisp*

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

