

Autumn Lunch 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.

À LA CARTE

ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER | 8
Lemon Myrtle & Soju Mignonette, Finger Lime (gf, df)

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20
Egg Yolk Gel, Kombu

WAGYU GIROLAMO BRESAOLA | 15
Fig Jam, Brioche

KANGAROO BETEL LEAF | 15
Yakitori, Native Bush Dukkah, Geraldton Wax

ENTRÉE

ABURI ORA KING SALMON | 35
Water Chestnut, Daikon, Katsuobushi, Lemon Myrtle Togarashi, Nashi Pear, Perilla (gf, df)
add Sampi Caviar for an extra AUD 15

SCORCHED WAGYU CARPACCIO | 32
Radish, Shallot, Macadamia, Finger Lime, Native Mint, Thai Basil, Warrigal Greens, Nước Mắm Dressing (df, n)

HEIRLOOM CARROT & CASHEW RICOTTA | 28
Cashew Ricotta, Roasted Heirloom Carrot, Pepitas, Pumpkin Seed Oil, Oregano, Desert Lime (ve, gf, n)

ROASTED EGGPLANT | 28
Baba Ghanoush, Grilled Halloumi, Pickled Red Cabbage, Pomegranate, Mint, Hazelnut, Pepperberry (v, gf, n)

SHANGRI-LA HONEY GLAZED DUCK BREAST | 30
Confit Duck Leg Croquette, Caramelised Witlof, Chestnut Purée, Muntries, Fig Jam, Sage, Anise Myrtle Jus (n)

SMOKED PIPIS & VONGOLE | 35
Spicy Rice Cakes, Scallion & Ginger Oil, Silken Tofu Purée, Yuzu, Lemon Myrtle, Gochujang (gf)

MAIN COURSE

HIRAMASA KINGFISH <i>Bean Sprouts, Gai Lan, Sesame, Ginger, Pepperberry, Geraldton Wax (gf)</i> <i>add Scampi Caviar for an extra AUD 15</i>	45
HAMPSHIRE DOWNS LAMB SADDLE <i>Anise Myrtle Braised Lamb Shoulder, Pistachio Brik Pastry, Cavolo Nero, Swiss Chard, Kale, Parsnip (gf, n)</i>	55
BROOKLYN VALLEY STRIPLOIN MBS 3+ <i>Guinness Braised Beef Cheek, Savoy Cabbage, Sugarloaf, Kipfler Fondant, Wattleseed Jus</i>	60
CORNFED CHICKEN THIGH PRESSÉ <i>Manly Mushroom, Jerusalem Artichoke, Black Garlic, Porcini, Sage, Black Pudding Crumble, Paperbark</i>	42
VIALONE NANO CHESTNUT & GOAT'S CHEESE RISOTTO <i>Chestnut, Shiitake, Pickled Shineji, Smoked Goat's Cheese, Puffed Grains, Pepperberry (v, n)</i>	42
PORTORO RIB EYE DELMONICO MB 4+ <i>Angus and Hereford Breeds, Grass-fed and grain-finished for 90 days, sourced from Yambinya Station, NSW - Victoria border, 600gr</i>	160
TAJIMA WAGYU RUMP MB 8+ <i>From Southern NSW, these Wagyu cattle are nourished on a premium Japanese diet for over 350+ days, 400gr</i>	80

SIDE DISHES *Additional*

<i>Hand-cut Sebago Fries, Sumac, Torshi, Toun (v)</i>	15
<i>Scorched Brussel Sprouts, Bagna Cauda Yoghurt, Caper</i>	15
<i>Roasted Medley of Autumn Vegetables, Tom Yum Butter, Coconut, Kaffir Lime</i>	15
<i>Rocket, Pear, Fermented Rhubarb Vinaigrette, Goat's Cheese, Pecan, Pickled Eschalot (n)</i>	15

DESSERT

TANGELO MOUSSE <i>Lemon Myrtle Meringue Crisp, Tangelo Sorbet, Desert Lime (ve, gf)</i>	30
EARL GREY CHOCOLATE TERRINE <i>Spiced Corella Pear, Smoked Ganache, Wattleseed Wafer</i>	30
AUSTRALIAN CHEESES <i>Cinnamon Crisp, Pickled Fig, Shangri-La Rooftop Honey</i>	30

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

