

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. 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.

FIVE COURSE - 179 ⓘ 1685

WAGYU EYE ROUND MBS 3+

Nam Jim, Papaya, Spring Onion, Fried Shallot, Pepperberry, Fried Vermicelli

TEMPURA YAMBA PRAWN

Curry Apple Syrup, Shallot, Sesame, Lime Mayo, Pickled Apple

Additional for extra AUD 30

SHANGRI-LA HONEY GLAZED DUCK BREAST

*Confit Duck Leg Croquette, Caramelised Witlof, Chestnut Puree,
Muntries & Fig Jam, Anise Myrtle & Sage Jus (n)*

PEDRO XIMÉNEZ & SHOYU HIRAMASA KINGFISH

Brioche Purée, Macadamia, Jalapeño, Black Garlic, Gai Lan (n)

WAGYU MBS 8+

Guinness Braised Beef Cheek, Savoy Cabbage, Sugarloaf, Kipfler Fondant, Wattleseed Jus

CARAMEL MONT BLANC

Mascarpone Chantilly, Valrhona Dulcey Crisp, Chestnut (gf, n)

ALTITUDE

SYDNEY

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