

# ALTITUDE

SYDNEY

## Autumn Menu

### WEEKEND LUNCH

BOTTOMLESS BEVERAGES

To ensure a smooth and exceptional dining experience, the selected menu and courses will be served to the entire table.

TWO COURSE - 119

THREE COURSE - 139

### ENTRÉE

#### ABURI ORA KING SALMON

Water Chestnut, Daikon, Katsuobushi, Lemon Myrtle Togarashi, Nashi Pear, Perilla (gf, df)

#### SCORCHED WAGYU

Papaya, Avocado, Green Mango, Chilli, Macadamia, Sawtooth Coriander, Nước Chấm Dressing (df, n)

#### HEIRLOOM CARROT & CASHEW

Cashew Ricotta, Roasted Heirloom Carrot, Pepitas, Pumpkin Seed Oil, Oregano, Desert Lime (ve, gf, n)

### MAIN COURSE

#### PEPPER CRUSTED BARRAMUNDI

Bean Sprouts, Gai Lan, Sesame, Ginger, Pepperberry, Geraldton Wax (gf)

#### BROOKLYN VALLEY STRIPLOIN MBS 3+

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

#### 'MANLY MUSHROOM' VIALONE NANO RISOTTO

Lion's Mane, Porcini, Tomino Boscaiolo, Pine Nut, Chestnut Purée, Crème Fraîche (v, n)

### SELECTION OF CHEF'S SIDE DISHES

Hand-cut Sebago Fries, Sumac, Torshi, Toun (v)

Roasted Medley of Autumn Vegetables, Tom Yum Butter, Coconut, Kaffir Lime

Rocket, Pear, Fermented Rhubarb Vinaigrette, Goat's Cheese, Pecan, Pickled Eschalot (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

Cinnamon Crisp, Pickled Fig, Shangri-La Rooftop Honey

### BEVERAGES

#### A SELECTION OF BOTTOMLESS

Red, White and Sparkling Wine, Mimosa and Non-Alcoholic

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

A selection of beverages are served in accordance to RSA regulations.

Please drink responsibly.