

# ALTITUDE

SYDNEY

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.

## DINNER

TWO COURSE - 118

THREE COURSE - 148

### TO START *Addition*

EAST 33 SYDNEY ROCK OYSTER | 8

*Mignonette, Finger Lime (gf, df)*

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20  
*Egg Yolk Gel, Kombu (gf)*

SPANNER CRAB & LEEK TARTLET (A) | 15  
*Gruyère, Wattleseed (gf)*

CLASSIC STEAK TARTARE | 15  
*Brioche, Pickles, Mustard (gf)*

TASMANIAN 'THREE FRIENDS' ABALONE | 15  
*Jamón X.O, Perilla, Finger Lime (gf)*

### CHILLED ENTRÉES

CAJUN TUNA TATAKI (A)

*Katsubushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)*

KURRIMINE CORAL TROUT (A)

*Sashimi & Tartare, Kohlrabi, Oxalis, Citrus, Ginger, Wasabi, Persimmon Ponzu (gf)*

PORTORO BEEF CARPACCIO

*Tanami Fire Blend, Smoked Halloumi, Artichoke, Caper, Pine Nuts, Pedro Ximénez (gf, n)*

CASHEW & PEA RICOTTA

*Avocado, Sugar Snap, Peas, Broad Bean, Watercress, Desert Lime, Vinaigrette (ve, gf, n)*

### WARM ENTRÉES

TEMPURA YAMBA PRAWN (A)

*Curry Apple Syrup, Shallot, Sesame, Lime Mayonnaise, Pickled Apple (n)*

CHARGRILLED OCTOPUS (A)

*Baba Ghanoush, Leek, Shishito, Burned Lime, Crunchy Chilli Oil (gf, n)*

SHANGRI-LA HONEY GLAZED DUCK BREAST

*Black Garlic Hoisin, Charred Cucumber, Muntries, Spring Onion, Yuzu Honey (gf)*

CONCHIGLIE PASTA (A)

*Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato*

MANLY MUSHROOM PASTA

*Mafaldine, Lion's Mane, Porcini, Shimeji, Puffed Grains, Sage (v, n)*

## MAIN COURSES

### FISH

KURRIMINE CORAL TROUT (A)  
*Shellfish Sambal, Coconut, Couscous, Chickpea, Curry Leaf*

PINK SNAPPER (A)  
*Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime*

CONDABILLA MURRAY COD (A)  
*Garlic Beurre Blanc, Mussels, Peas, Cos Lettuce, Pepperberry (gf)*

CATCH OF THE DAY (A)  
*Please ask our team for this week's fresh seasonal catch*

### MEAT

KINROSS STATION HAMPSHIRE  
DOWN LAMB  
*Ajo Blanco, Alubias Granja, Guindillas, Fennel, Olive, Wattleseed (gf)*

CHICKEN THIGH PRESSÉ  
*Chicken Velouté, Black Garlic, Manly Mushrooms, Polenta, Tarragon, Geraldton Wax (gf)*

PORTORO STRIPLOIN MB 4+  
*Kennebec Dauphinoise, Cebollita, Carrot, Chimichurri, Muscatel Jus (gf)*

SIDES - 15 *Additional (per selection)*  
*Dutch Cream Mashed Potato (v, gf)*  
*Beer-Battered Fries, Garlic Aioli (v)*  
*Charred Broccolini, Walnut, Grana Padano (v, gf, n)*  
*Cos Lettuce, French Shallot, Stracciatella, Pine Nut (v, gf, n)*  
*Buratta, Shangri-La Honey, Heirloom Tomato, Chili Oil (v, n)*

### VEGETARIAN & VEGAN

ZUCCHINI & SQUASH RISOTTO  
*Chargrilled Zucchini, Squash, Gremolata, Pistachio (ve, n)*

POTATO GNOCCHI PRIMAVERA  
*Blistered Heirloom Tomato, Young Garden Vegetables, Ricotta, Basil, Almonds (v, n)*

#### PRIME SELECTION MAINS

*Additional (per person)*

MORETON BAY BUG (A) | 25  
*Conchiglie Pasta, Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato*

TAJIMA WAGYU RUMP MB 8+<sub>400g</sub> | 40  
*Southern NSW Wagyu, 350+ days on a premium Japanese diet*

PORTORO RIB EYE DELMONICO MB 4+<sub>600g</sub> | 110  
*Angus & Hereford Breeds, grain-finished to share for 2 | 55*  
*Yambinya Station (NSW - Victoria border)*

### DESSERTS

BLOSSOM BERRY TART  
*Floral Berry Tea, Chamomile Chantilly, Strawberry Gum (gf, n)*

PASSIONFRUIT CRÈME  
*Sunrise Lime Compote, Date Brownie, Coconut Foam (ve, gf)*

CARROT & WATTLESEED CAKE  
*Caramelised Buckwheat, Jasmine Ice Cream, Pineapple (gf)*

AUSTRALIAN CHEESES  
*Pomegranate & Fennel Crisp, Red Centre Lime Marmalade (n)*

ASSIETTE OF DESSERTS  
*A Selection of Altitude's Finest Desserts (n)*

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood  
(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts