

# Dinner

**TWO COURSE - 128**

ADD

**SOMMELIER WINE PAIRING - 39**

**THREE COURSE - 148**

ADD

**SOMMELIER WINE PAIRING - 57**

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## TO START

*Addition*

EAST 33 SYDNEY ROCK OYSTER (A) | 8  
*Mignonette, Finger Lime (gf, df)*

HOUSE-MADE DOUGHNUT | 15  
*Shangri-La Honey, Truffle, Wattleseed*

TASMANIAN 'THREE FRIENDS'  
ABALONE (A) | 15  
*Rockefeller, Swiss Chard, Lemon Myrtle*

SHARK BAY SCAMPI CAVIAR 25g (A) | 375  
*Blinis, Chives, Crème Fraîche, Egg White & Yolk*

SCORCHED WAGYU BRIOCHE | 15  
*Musset Mushrooms, Cebollita, Gruyère*

PRAWN & SCALLOP TOAST (A) | 30  
*Scampi Caviar, Chives*

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## ENTRÉE

### CHILLED

HIRAMASA KINGFISH SASHIMI (A)  
*Leche de Tigre, Heirloom Corn Salsa, Kiss Peppers Ancho, Finger Lime,  
Micro Coriander (gf, df)*

CAJUN TUNA TATAKI (A)  
*Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)*

PEPPER-CRUSTED PARDOO BEEF  
*Jerusalem Artichoke, Losada Olive, Charred Leek, Hazelnut,  
Pepperberry Vinaigrette (gf, df, n)*

CASHEW MOUSSE  
*Hokkaido Pumpkin, Fenugreek, Tempeh, Boondi, Sumac,  
Blood Orange Saltbush (ve, gf, n)*

### WARM

TEMPURA YAMBA PRAWN (A)  
*Curry Apple Syrup, Shallot, Sesame, Lime Mayonnaise, Pickled Apple*

SCALLOP & NDUJA  
*Pan-fried Scallop, Calabrian Pork Butter, Zucchini, Heirloom Tomato, Saffron, Lemon (gf)*

SHANGRI-LA HONEY GLAZED DUCK  
*Confit Duck Leg Croquette, Fennel, Orange, Anise Myrtle & Oregano Jus (gf)*

YAMBA PRAWN & SPANNER CRAB TROTTOLE (A)  
*Pasta, Peperonata, Bush Tomato, Roasted Prawn Oil, Heirloom Tomato,  
Lemon & Dill Pangrattato*

SEARED CAULIFLOWER  
*Whipped Persian Feta, Native Za'atar, Pomegranate, Kataifi, Pistachio, Pickled Medjool Dates,  
Caper & Raisin Dressing (v, gf, n)*

## MAIN COURSE

### FISH

PEDRO XIMÉNEZ & SHOYU HIRAMASA KINGFISH (A)  
*Brioche Purée, Jalapeño, Gai Lan, Macadamia, Pickled Daikon (n)*

PAN-FRIED PINK SNAPPER (A)  
*Champagne Cream, Avruga Caviar, Squid Ink & Lemon Gel, Charred Cos, Turnip (gf)*

GRILLED SWORDFISH (A)  
*Scorched Cuttlefish, Dutch Potato Salad, Seeded Mustard, River Mint, Nduja Vinaigrette (gf, df)*

CATCH OF THE DAY (A)  
*Ask Our Team About Today's Seasonal Selection*

### MEAT

KINROSS STATION HAMPSHIRE DOWNS LAMB SADDLE  
*Fioretto, Sweet Potato, Saltbush, Preserved Lemon, Salsa Verde (gf, df)*

PORTORO STRIPLOIN MB 4+  
*Sautéed Cabbage, Musset Mushrooms, Cauliflower, Charred Leek Powder, Peppercorn (gf)*

BERKSHIRE PORK  
*Ancient Grains, Rosella, Black Garlic, Tamarind, Bitter Leaves*

### VEGETARIAN & VEGAN

PUMPKIN RISOTTO (VEGAN OPTION AVAILABLE)  
*Roasted Pumpkin, Vannella Stracciatella, Hazelnut, Pepitas, Vinaigrette, Pickled Fig (v, gf, n)*

MUSSET MUSHROOM TROTTOLE  
*Pasta, Lion's Mane, Porcini, Oyster Mushroom, Enoki, Wattleseed (v, n)*

#### ACCOMPANIMENTS | 15

*Additional per Selection*  
*Dutch Cream Mashed Potato (v, gf)*  
*Charred Asparagus, Almond Butter (v, gf, n)*  
*Shoestring Fries, Szechuan Spice, Truffle Aioli (v, df)*  
*Fennel, Orange, Chilli, Oregano, Crispy Shallots (ve, gf, df)*  
*Burrata, Shangri-La Honey, House-made Flat Bread, Smoked Salt & Balsamic (v)*

#### DELUXE SUPPLEMENTARY MAIN

*Additional per Person*  
*Grain-Fed F4 Wagyu Purebred, Pilbara Region Northwest W.A*  
**600g PARDOO WAGYU RIB EYE MB8+**  
*(To Share for Two) | 60*  
**600g PARDOO WAGYU RIB EYE MB8+ | 110**  
**250g PARDOO WAGYU TENDERLOIN MB6+ | 55**

### DESSERT

RHUBARB COCONUT  
*Rhubarb Compote, Cinnamon Coconut Mousse,*  
*Rosella (ve, gf)*

DULCE DE LECHE CAKE  
*Caramelised Fuji Apple, Crème au*  
*Moka, Wattleseed*

POACHED BOSCH PEAR  
*Dark Chocolate Génoise, Candied Hazelnut Gelato,*  
*Pear Tuile (gf, n)*

AUSTRALIAN CHEESES  
*Pickled Fig, Red Centre Lime Marmalade,*  
*Buckwheat Crisp*

# ALTITUDE

SYDNEY

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood

A 10% service charge applies to groups of 8 or more. A 15% surcharge applies on Sundays and public holidays.