

ALTITUDE SYDNEY LUNCH

TO START

Addition

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

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

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

SCORCHED WAGYU BRIOCHE | 15
Musset Mushrooms, Cebollita, Gruyère

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

PRAWN & SCALLOP TOAST (A) | 20
Scampi Caviar, Chives

ENTRÉE

CHILLED

CAJUN TUNA TATAKI (A) | 35
Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

PEPPER-CRUSTED PARDOO BEEF | 34
Jerusalem Artichoke, Losada Olive, Charred Leek, Hazelnut, Pepperberry Vinaigrette (gf, df, n)

CASHEW MOUSSE | 30
Hokkaido Pumpkin, Fenugreek, Tempeh, Boondi, Sumac, Blood Orange Saltbush (ve, gf, n)

WARM

SHANGRI-LA HONEY GLAZED DUCK | 34
Confit Duck Leg Croquette, Fennel, Orange, Anise Myrtle & Oregano Jus (gf)

YAMBA PRAWN & SPANNER CRAB TROTTOLE (A) | 35
Pasta, Peperonata, Bush Tomato, Roasted Prawn Oil, Heirloom Tomato, Lemon & Dill Pangrattato

SEARED CAULIFLOWER | 30
Whipped Persian Feta, Native Za'atar, Pomegranate, Kataifi, Pistachio, Pickled Medjool Dates, Caper & Raisin Dressing (v, gf, n)

MAIN COURSE

MEAT

KINROSS STATION HAMPSHIRE DOWNS
LAMB SADDLE | 58
Fioretto, Sweet Potato, Saltbush, Preserved Lemon, Salsa Verde (gf, df)

PORTORO STRIPLOIN MB 4+ | 70
Sautéed Cabbage, Musset Mushrooms, Cauliflower, Charred Leek Powder, Peppercorn (gf)

BERKSHIRE PORK | 45
Ancient Grains, Rosella, Black Garlic, Tamarind, Bitter Leaves

FISH

PEDRO XIMÉNEZ & SHOYU
HIRAMASA KINGFISH (A) | 52
Brioche Purée, Jalapeño, Gai Lan, Macadamia, Pickled Daikon (n)

PAN-FRIED PINK SNAPPER (A) | 48
Champagne Cream, Avruga Caviar, Squid Ink & Lemon Gel, Charred Cos, Turnip (gf)

MORETON BAY BUG (A) | 75
Mafaldine Pasta, Peperonata, Bush Tomato, Roasted Prawn Oil, Heirloom Tomato, Lemon & Dill Pangrattato

CATCH OF THE DAY (A) | 45
Please ask our team for this week's Fresh Seasonal Catch

VEGETARIAN & VEGAN

PUMPKIN RISOTTO | 45
(VEGAN OPTION AVAILABLE)
Roasted Pumpkin, Vannella Stracciatella, Hazelnut, Pepitas, Vinaigrette, Pickled Fig (v, gf, n)

MUSSET MUSHROOM TROTTOLE | 45
Pasta, Lion's Mane, Porcini, Oyster Mushroom, Enoki, Wattleseed (v, n)

SIDE | 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)

DESSERT

RHUBARB COCONUT | 30
Rhubarb Compote, Cinnamon Coconut Mousse, Rosella (ve, gf)

POACHED BOSCH PEAR | 30
Dark Chocolate Génoise, Candied Hazelnut Gelato, Pear Tuile (n)

AUSTRALIAN CHEESES | 35
Pickled Fig, Red Centre Lime Marmalade, Buckwheat Crisp

(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.