

Express Lunch

TWO COURSE - 69

THREE COURSE - 89

Per Table
Includes a Glass of House Sparkling Wine
(Available Monday to Friday)

TO START

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

Addition

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) | 20
Scampi Caviar, Chives

ENTRÉE

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)

MAIN COURSE

PAN-FRIED PINK SNAPPER (A)

Champagne Cream, Avruga Caviar, Squid Ink & Lemon Gel, Charred Cos, Turnip (gf)

PUMPKIN RISOTTO

Roasted Pumpkin, Vannella Stracciatella, Hazelnut, Pepitas Vinaigrette, Pickled Fig (v, gf, n)

PORTORO STRIPLOIN MB 4+

Sautéed Cabbage, Musset Mushrooms, Cauliflower, Charred Leek Powder, Peppercorn (gf)

ACCOMPANIMENTS -15 (Per Selection)

*Charred Asparagus, Almond Butter (v, gf, n)
Shoestring Fries, Sichuan Spice, Truffle Aioli (v, df)
Fennel, Orange, Chillim Oregano, Crispy Shallot (ve, gf, df)*

DESSERT

RHUBARB COCONUT

Rhubarb Compote, Cinnamon Coconut Mousse, Rosella (ve, gf)

POACHED BOSC PEAR

Dark Chocolate Génoise, Candied Hazelnut Gelato, Pear Tuile (gf, n)

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 15% surcharge applies on Sundays and public holidays. We are unable to accommodate split bills.