

Melbourne Cup Luncheon

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* the bounty of Australian viticulture.

FOUR COURSE

ADDITIONAL

NON ALCOHOLIC BEVERAGE PACKAGE - 50
FREE FLOW SELECTION OF SPARKLING WINE - 55
FREE FLOW OF STANDARD BEVERAGE PACKAGE - 85
FREE FLOW OF PREMIUM BEVERAGE PACKAGE - 169

AMUSE BOUCHE

SCALLOP & CORN TARTLET

Smoked Scallop, Heirloom Corn, Miso Corn Purée, Lemon Myrtle, Bamboo Shoots

ENTRÉE

CAJUN TUNA TATAKI

Katsuobushi, Cajun, Pimentón, Fennel, Rouille Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf)

SECOND COURSE

MURRAY COD

Smoked Paperbark, Sunrise Lime, Kombu Corn Butter, Pickled Samphire, Ice Plant (gf)

MAIN COURSE

WAGYU MBS 8+

Forest Mushroom Duxelles, Braised Shallot, Tuscan Kale, Roasted Dutch Carrot, Enoki Crumble, Pepperberry Jus

DESSERT

PAVLOVA "CUP"

Passionfruit Curd, Champagne, Mango Gelato, Geraldton Wax

ALTITUDE

SYDNEY

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