

ALTITUDE

SYDNEY

TWO COURSE - 128
ADD
SOMMELIER WINE PAIRING - 39
PREMIUM WINE PAIRING - 79

DINNER

THREE COURSE - 148
ADD
SOMMELIER WINE PAIRING - 57
PREMIUM WINE PAIRING - 99

TO START

GRILLED APPELLATION SYDNEY ROCK OYSTER (A) <i>Lap cheong · Black Vinegar · Pepperberry (gf, df)</i>	9 p.p
APPELLATION SYDNEY ROCK OYSTER (A) <i>Mignonette · Fingerlime (gf, df)</i>	8 p.p
PRAWN & SCALLOP TOAST (A) <i>Scampi Caviar · Chives</i>	15
TASMANIAN ‘THREE FRIENDS’ ABALONE (A) <i>Rockefeller · Swiss Chard · Lemon Myrtle</i>	20
FOCACCIA <i>Potato · Rosemary · Kalamata Olive</i>	10

ENTRÉES

— Cold —

ULLADULLA TUNA (A)
Cajun Tataki · Katsunobushi · Pimentón Saffron · Watermelon · Heirloom Tomato · Karkalla · Finger Lime (gf, df)

SCORCHED PARDOO WAGYU
Crispy Shallot · Egg Yolk Gel · Pine Nut · Black Barley · Truffle Emulsion · Saltbush (df, n)

MACADAMIA RICOTTA
Heirloom Beetroot · Ginger Floss · Water Radish (ve, gf, n)

— Hot —

YAMBA PRAWN (A)
Tempura · Curry Apple Syrup · Lime Mayonnaise · Sesame · Pickled Apple (df)

FREMANTLE OCTOPUS (A)
Saffron Pilaf · Native Chimichurri · Kalamansi

SHANGRI-LA HONEY GLAZED PEPE’S DUCK BREAST
Confit Duck Leg Pithivier · Muntries · Davidson Plum · Anise Myrtle Jus (gf)

SPENCER GULF CUTTLEFISH (A)
Rigatoni · Cuttlefish Ragù · Squid Ink · Nduja Pangrattato · Citrus Oil (p)

JERUSALEM ARTICHOKE
Brussels Sprouts · River Mint · Salsa Verde · Witlof (v)

SIDES

DUTCH CREAM MASH (v, gf)	15
ROASTED CHATS <i>Smoked Salt · Bagna Càuda Aioli</i>	15
MUSSETT FARMS MUSHROOMS <i>Porcini Crème Fraîche · Fried Sage (v)</i>	15
WINTER SALAD <i>Radicchio · Witlof · Candied Walnut · Gorgonzola (n)</i>	15
BRUSSELS SPROUTS <i>Pancetta · Labneh Aioli (p)</i>	15

MAINS

— From the Sea —

AQUNA MURRAY COD (A)
Roasted Miso · Fermented Daikon · Burnt Eggplant · Kombu Butter Sauce

SA PINK SNAPPER (A)
Corn & Macadamian Cream · Smoked Corn · Espelette · Samphire (n)

CATCH OF THE DAY (A)
Please ask your server for today's selection

— From the Land —

HAMPSHIRE DOWNS LAMB SADDLE
Roulade served Medium · Sheep Yoghurt · Black Garlic · Parsnip · Mustard · Caper Leaves

PORTORO STRIPLOIN MB4+
Celeriac Purée · Remoulade · Mustard · Red Elk · Jus (gf)

SPRING RIDGE WILD VENISON
Black Pudding · Chestnut · Polenta (n)

— From the Garden —

MUSSETT MUSHROOM RISOTTO
Truffle · Wattleseed · Pine nut · Tomino Bosciola (v, n)

GNOCCHI À LA BRASSICA
Carolo Nero · Tuscan kale · Scamorza · Charred Onion Oil (v)

DELUXE SUPPLEMENTARY MAINS

GRAIN-FED PARDOO WAGYU · PILBARA REGION, NORTHWEST WA.	
600G PARDOO WAGYU RIB EYE MB8+ (TO SHARE FOR TWO)	60
600G PARDOO WAGYU RIB EYE MB8+	115
250G PARDOO WAGYU TENDERLOIN MB6+	50
MORETON BAY BUG (A)	25
<i>Rigatoni · Cuttlefish Ragù · Squid Ink · Nduja Pangrattato · Citrus Oil (p)</i>	

DESSERTS

WINTER CITRUS MOUSSE <i>Yuzu Mandarin Mousse · Chamomile Meringue · Blood Orange Sorbet (ve, gf)</i>
POACHED BOSC PEAR <i>Dark Chocolate Genoise · Candied Hazelnut Gelato · Pear Tuile (gf, n)</i>
AUSTRALIAN CHEESES <i>Pickled fig · Red Centre Lime Marmalade · Buckwheat Crisp (v)</i>
ASSIETTE OF DESSERTS <i>A curated selection of the Chef's finest creations</i>

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