

ALTITUDE

SYDNEY

CURATED WINTER TABLE

Winter in Australia is defined by warmth, generosity and the simple pleasure of gathering around good food.

Through this way of living, Altitude introduces a seasonal selection.

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Inspired by the season's finest produce and a relaxed approach to dining,

The Altitude Curated Winter Table
celebrates connection through shared experiences.



THREE COURSE

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158 per person

All experiences include shared accompaniments.

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STARTERS

ULLADULLA TUNA (A)

Cajun Tataki · Katsuobushi · 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)

MAINS

PORTORO STRIPLOIN MB4+

Celeriac Purée · Remoulade · Mustard · Red Elk · Jus (gf)

SA PINK SNAPPER (A)

Corn & Macadamian Cream · Smoked Corn · Espelette · Samphire (n)

MUSSETT MUSHROOM RISOTTO

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

SIDES TO SHARE

DUTCH CREAM MASH (v, gf)

WINTER SALAD Radicchio · Witlof · Candied Walnut · Gorgonzola (n)

BRUSSELS SPROUTS Pancetta · Labneh Aioli (p)

DESSERTS

WINTER CITRUS MOUSSE

Yuzu Mandarin Mousse · Chamomile Meringue · Blood Orange Sorbet (ve, gf)

POACHED BOSC PEAR

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

AUSTRALIAN CHEESES

Pickled fig · Red Centre Lime Marmalade · Buckwheat Crisp (gf)

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

(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.