

ALTITUDE

SYDNEY

CHEF'S SIGNATURE

DINNER - 195
optional WINE PAIRING per person
SOMMELIER - 125 PREMIUM - 225

FOCACCIA
Potato · Rosemary · Kalamata Olive
APPELLATION SYDNEY ROCK OYSTER
Mignonette · Finger Lime (gf, df)
TASMANIAN 'THREE FRIENDS' ABALONE (A)
Rockefeller · Swiss Chard · Lemon Myrtle

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

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

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

SIGNATURE MAIN - YOUR CHOICE
AQUNA MURRAY COD (A)
Roasted Miso · Fermented Daikon · Burnt Eggplant · Kombu Butter
or
PARDOO WAGYU MB8+
Celeriac Purée · Remoulade · Mustard · Red Elk · Jus (gf)

CHESTNUT MILLE FEUILLE
Cassis · Amaretto Gelato · Roasted Bunya Nut (n)

COFFEE, TEA & PETIT FOUR

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