

ALTITUDE

CHRISTMAS EVE & CHRISTMAS DINNER MENU

Set against one of the world's most iconic backdrops, with its timeless designs and mesmerising landscapes, Chef de Cuisine Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils by immersing the best seasonal local produce from the land and ocean, creating a standout twist on Modern Australian grill.

FIVE COURSE ICONIC WINE PAIRING | 155

RED EMPEROR

Scorched red emperor, crispy fish chips, apple mayonnaise, kombu, granny smith and wasabi sorbet, burnt white soy vinaigrette

2016 TYRRELL'S HVD SEMILLON, HUNTER VALLEY, NEW SOUTH WALES

PX-SHERRY KINGFISH

Blackened Kingfish marinated in PX-sherry and soy, homemade brioche, and macadamia puree, Jalapeno, charcoal broccolini

2019 YERINGBERG VIOGNIER, YARRA VALLEY, VICTORIA

DRY AGED DUCK

Duck spring roll, koji corn puree, charcoal corn, confit shiitake, miso, mirin jus

2020 MICHAEL HALL PINOT NOIR, ADELAIDE HILLS, SOUTH AUSTRALIA

WAGYU MBS 8+

Wagyu MBS 8+, smooth polenta, smoked Oxtail terrine, tomato jam, textures of tomato, basil dust, pickled eschalot, sage jus

2017 HENSCHKE KEYNETON EUPHONIUM SHIRAZ/CABERNET/MERLOT, BAROSSA VALLEY, SOUTH AUSTRALIA

DESSERT

CHRISTMAS LOG

Dark Chocolate Genoise, Valrhona Milk Chocolate Diplomat and Cherry Sorbet

STANTON & KILLEEN CLASSIC MUSCAT 12 YEAR OLD, RUTHERGLEN, VICTORIA

PETIT FOUR

TRADITIONAL FRUIT MINCE TART

MERRY CHRISTMAS!

15% SURCHARGE APPLIES FOR SUNDAYS AND PUBLIC HOLIDAYS

WHILST WE DO OUR BEST TO DELIVER EVERY REQUEST POSSIBLE, WE CANNOT RULE OUT OUR CROSS CONTAMINATION OF NUTS, SESAME, EGGS, GLUTEN, AND DAIRY AS WE DO NOT OPERATE ALLERGEN FREE KITCHENS. WE ALSO ADVISE THAT CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES.



SHANGRI-LA
SYDNEY