ALTITUDE

VALENTINE'S DINNER

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Sous Chef Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian cuisine.

COURSE ONE

EAST 33 SYDNEY ROCK OYSTER 🌾🥛
GREEN APPLE GRANITA, RHUBARB, SHISO

COURSE TWO - CHOOSE ONE

PINK SNAPPER SASHIMI 🌾
CRISPY FISH CHIPS, SMOKED BUTTERMILK, PARSLEY OIL, NATIVE FINGER LIME
CAVOLO NERO, KARKALLA, DAVIDSON PLUM

or

SCORCHED VEAL 🥜
TEXTURES OF MUSHROOM, SHITAKE TRUFFLE POWDER, MUSHROOM PURÉE
SAGE, PINE NUT, SOURDOUGH CROUTONS

COURSE THREE - CHOOSE ONE

MORETON BAY BUG
BUTTER POACHED, AGNOLOTTI DEL PLIN, SHELLFISH FILLING, BISQUE, SALSA VERDE
GERALDTON WAX, CITRUS, SEA HERBS

or

WAGYU STRIPLOIN MB 6+
BEEF CHEEK MILLE-FEUILLE, SQUASH TERRINE, CHARCOAL ZUCCHINI PURÉE, BLACK GARLIC, THYME JUS

COURSE FOUR

HONEYDEW SORBET 🌱
FENNEL MERINGUE, CHAMOMILE LEMON CURD

COURSE FIVE - CHOOSE ONE

FROZEN GANACHE 🌾🥜
VALRHONA GUANAJA, TASMANIAN LEATHERWOOD HONEY, HAZELNUT DACQUOISE

or

RASPBERRY HEART 🌱🌾
RASPBERRY MOUSSE, CHAMPAGNE ROSE, ELDERFLOWER

CHEESE STATION