## 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.

## VEGETARIAN

COURSE ONE
ROASTED SPICED CARROT TART $\otimes$
FETTA, PEPITAS, PUFFED GRAINS

## COURSE TWO - CHOOSE ONE

CASHEW MOUSSE $\square^{(2)}$<br>CHARGRILLED CAVOLO NERO, DAVIDSON PLUM, SALT BAKED BEETROOT, PARSLEY OIL

or
KING ERYNGII $\oplus$
TEXTURES OF MUSHROOM, OREGANO, SAGE, PINE NUT, SHIITAKE TRUFFLE POWDER SOURDOUGH CROUTONS, KUMBO DRESSING

COURSE THREE - CHOOSE ONE
AUTUMN MILLE-FEUILLE $\otimes^{\infty}$ SQUASH, ZUCCHINI, EGGPLANT, BLACK GARLIC, FILO PASTRY, MISO PESTO
or
PAN FRIED POTATO GNOCCHI ©
DUTCH CREAM, CARAMELISED PUMPKIN, ROASTED PARSNIP, MACADAMIA NUT, PECORINO, BASIL

COURSE FOUR<br>HONEYDEW SORBET ©<br>FENNEL MERINGUE, CHAMOMILE LEMON CURD<br>\section*{COURSE FIVE - CHOOSE ONE}<br>FROZEN GANACHE (:3)<br>VALRHONA GUANAJA, TASMANIAN LEATHERWOOD HONEY, HAZELNUT DACQUOISE<br>or<br>RASPBERRY HEART (1) :<br>RASPBERRY MOUSSE, CHAMPAGNE ROSE, ELDERFLOWER

## CHEESE STATION



