

Summer Lunch Menu

This is the story of the meal you are about to enjoy, a *homage* to our ever-evolving journey at Altitude. Created seasonally by Executive Sous Chef Michele Menegazzi and his team, our menu has *sustainability* as its guiding star. Behind each dish, you'll find at least one *native* Australian ingredient and an *artisan* passionate about their harvest. Over the years, Executive Sommelier Matt Herod has curated an award-winning wine list that *celebrates* the bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

TWO COURSE — 79 ☎ 801
EXPRESS LUNCH

THREE COURSE — 99 ☎ 1004
additional
SOMMELIER WINE PAIRING 85 | ICONIC WINE PAIRING 135

COURSE ONE

TUNA SASHIMI

Sourdough Garum, Eggplant Miso, Apple, Shallot, Puffed Quinoa, Parsley, Chervil, Katsuobushi, Ponzu, Burnt Cucumber

WAGYU PASTRAMI MBS 6+

Texture of Corn, Rouille, Saffron Crisp, Orange, Almond Basil Oil, Sorghum (gf, n)

CASHEW MOUSSE

Zucchini Flower, Grilled Zucchini, Heirloom Tomato, Crisp, Confit Tomato, Sorrel (ve, n)

HEIRLOOM DUTCH CARROTS

Spiced in Vadouvan, Smoked Labneh, Fermented Chilli, Macadamia, Cardamom, Perilla Vinaigrette (v, gf, n)

CAULIFLOWER & TURNIP

Roasted Cauliflower, Za'atar, Almond, Pomegranate, Caper, Raisin, Green Herb Vinaigrette (v, n)

MAIN COURSE

ORA KING SALMON

Watercress, Braised Leek, Cherry Tomato, Tuile, Salmon Roe

BROOKLYN VALLEY STRIPLOIN MBS 3+

Ox Tail Tartlet, Bone Marrow Crumble, Silverbeet, Capsicum Jam, Red Wine Jus

CORNFED CHICKEN PRESSE

Spiced Chicken Farce, Chorizo, Sundried Tomato, Artichoke, Capsicum, Preserved Lemon, Pinenut (n)

KOSHIHIKARI RISOTTO

Celery Pesto, Balsamic Tuile, Peperonata, Borage, Pine nut (ve, n)

DESSERT

BOYSENBERRY WAGON WHEEL

Strawberry Marshmallow, Wattleseed Sable Biscuit, Valrhona Caribe

PEACH COCONUT MERINGUE

Summer Sweet Peach Gelato, Amaretto, Strawberry Gum (ve, gf)

AUSTRALIAN CHEESE

Stout Lavosh, Candied Port Cranberry, Muscatel Clusters (v, n)



ALTITUDE

SYDNEY

FIVE COURSE — 129 ⓘ1308

additional

ICONIC WINE PAIRING 155

COURSE ONE

TUNA SASHIMI

Sourdough Garum, Eggplant Miso, Apple, Shallot, Puffed Quinoa, Parsley, Chervil, Katsuobushi, Ponzu, Burnt Cucumber

WAGYU PASTRAMI MBS 6+

Texture of Corn, Rouille, Saffron Crisp, Orange, Almond Basil Oil, Sorghum (gf, n)

CASHEW MOUSSE

Zucchini Flower, Grilled Zucchini, Heirloom Tomato, Crisp, Confit Tomato, Sorrel (ve, n)

COURSE TWO

HEIRLOOM DUTCH CARROTS

Spiced in Vadouwan, Smoked Labneh, Fermented Chilli, Macadamia, Cardamom, Perilla Vinaigrette (v, gf, n)

CAULIFLOWER & TURNIP

Roasted Cauliflower, Za'atar, Almond, Pomegranate, Caper, Raisin, Green Herb Vinaigrette (v, n)

COURSE THREE

KOSHIHIKARI RISOTTO

Celery Pesto, Balsamic Tuile, Peperonata, Borage, Pine nut (v, n)

KANGAROO TATAKI

Cultured Yoghurt, Lemon Verbena Leaf, Kutjera Bush Tomato Chutney, BBQ Kohlrabi, Macadamia, Nasturtium (gf, n)

MAIN COURSE

ORA KING SALMON

Watercress, Braised Leek, Cherry Tomato, Tuile, Salmon Roe

BROOKLYN VALLEY STRIPLOIN MBS 3+

Ox Tail Tartlet, Bone Marrow Crumble, Silverbeet, Capsicum Jam, Red Wine Jus

CORNFED CHICKEN PRESSE

Spiced Chicken Farce, Chorizo, Sundried Tomato, Artichoke, Capsicum, Preserved Lemon, Pinenut (n)

KOSHIHIKARI RISOTTO

Celery Pesto, Balsamic Tuile, Peperonata, Borage, Pine nut (v,n)

DESSERT

BOYSENBERRY WAGON WHEEL

Strawberry Marshmallow, Wattleseed Sable Biscuit, Valrhona Caribe

PEACH COCONUT MERINGUE

Summer Sweet Peach Gelato, Amaretto, Strawberry Gum (ve, gf)

AUSTRALIAN CHEESE

Stout Lavosh, Candied Port Cranberry, Muscatel Clusters (v, n)

ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER | 8 ea

Natural, Lemon, Geraldton Wax Mignonette

Pink Pepper (gf, df)

AQUATIR CAVIAR TARTLET | 25

Egg Yolk Gel, Lemon Verbena, Kombu

AQUATIR CAVIAR 28g | 180

Blinis, Chives, Crème Fraîche, Egg White & Yolk

AQUATIR CAVIAR 50g | 270

Blinis, Chives, Crème Fraîche, Egg White & Yolk