

ALTITUDE

CHRISTMAS DAY SHARING MENU

Beneath our radiant Southern Cross, 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 and immersing the best seasonal local produce from the land and ocean to create a standout twist on Modern Australian grill.

CHARCOAL FOCACCIA, SOURDOUGH BAGUETTE PEPE SAYA BUTTER

ENTRÉE TO SHARE

FROM THE OCEAN

Sashimi of salmon and cured kingfish, freshly shucked oyster, cooked prawn, served condiments

SELECTION OF AUSTRALIAN CURED MEATS

CASHEW RICOTTA 

roasted tomato, basil, lemon myrtle dressing

MAINS TO SHARE

TURKEY BREAST

Pork stuffing, roasted Dutch carrots, cranberries, sage jus

DRY-AGED ROASTED BEEF

chimichurri salsa, red wine jus

PAN-FRIED GNOCCHI 

saffron, grilled ratatouille, crispy herbs

SIDES TO SHARE

DOUBLE BAKED CRISPY LEMON ROSEMARY POTATOES

CHARCOAL-GRILLED BROCCOLINI

pecorino, walnut, and balsamic chutney

MIXED LEAF WITH GREEN PEAS

feta cheese, apple cider currant, pickled onion

DESSERTS TO SHARE

YULE LOG

Dark chocolate genoise, Valrhona milk chocolate diplomat

CHRISTMAS PAVLOVA

Mascarpone Chantilly, strawberries

TRADITIONAL FRUIT MICE TART

CHEESE STATION

 = Vegetarian

15% Surcharge applies for Sundays and Public Holidays

Whilst we do our best to deliver every request possible, we cannot rule out 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.