

# ALTITUDE

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.

## Eight Course-Iconic Wine Pairing

Shiitake custard, confit scallop, Thesauri caviar  
*2012 Dom Perignon, Epernay Champagne France*

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Scorched coral trout, crispy fish chips, apple mayonnaise,  
kombu, granny smith and wasabi sorbet, burnt white soy vinaigrette  
*2016 Tyrrell's Vat 1 Semillon, Hunter Valley, New South Wales*

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Mud Crab, shellfish panna cotta, curry leaf,  
puffed grains, celery, and pickled pear  
*2021 Two Tonne Tasmania TMW Riesling, Tamar Valley, Tasmania*

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Blackened Kingfish marinated in PX-sherry and soy,  
homemade brioche, and macadamia puree, Jalapeno, charcoal Gai Lan  
*2016 Mount Mary Chardonnay, Yarra Valley, Victoria*

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Miso roasted dry-aged Duck breast, Duck leg spring roll,  
koji corn puree, charcoal corn, burned onion, mirin jus  
*2012 Whisson Lake Pinot Noir, Monopole The Old Garden, Adelaide Hills, South Australia*

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Wagyu MBS 8+, smooth polenta, smoked Oxtail terrine, tomato jam,  
textures of tomato, basil dust, pickled eschalot, sage jus  
*2016 Henschke Mount Edelstone Shiraz, Eden Valley, South Australia*

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Cheese Custard, Wattle Seed Cracker finished with lightly picked blueberry  
*2018 Bream Creek Late Picked Schonberger Marion Bay, Tasmania*

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Orange champagne bomb Alaska, mango salsa, champagne anglaise  
*2018 Bream Creek Late Picked Schonberger, Marion Bay, Tasmania*

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Petit Four

Selection of Bon Bons and macaroons