

ALTITUDE

SYDNEY

WELLNESS LUNCH

TWO COURSE WEEKDAY

Add dessert to finish at AUD 30

THREE COURSE WEEKEND

TO START *Addition*

EAST 33 SYDNEY ROCK OYSTER | 8

Mignonette, Finger Lime (gf, df)

SHARK BAY WILD SCAMPI CAVIAR TARTLET 20	SPANNER CRAB & LEEK TARTLET (A) 15
<i>Egg Yolk Gel, Kombu (gf)</i>	<i>Gruyère, Wattleseed (gf)</i>
CLASSIC STEAK TARTARE 15	TASMANIAN 'THREE FRIENDS' ABALONE 15
<i>Brioche, Pickles, Mustard (gf)</i>	<i>Jamón X.O, Perilla, Finger Lime (gf)</i>

ENTRÉE

CAJUN TUNA TATAKI (A)

Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

PORTORO BEEF CARPACCIO

Tanami Fire Blend, Smoked Halloumi, Artichoke, Caper Pine Nuts, Pedro Ximénez (gf, n)

CASHEW & PEA RICOTTA

Avocado, Sugar Snap, Peas, Broad Bean, Watercress, Desert Lime, Vinaigrette (ve, gf, n)

MAIN COURSE

PORTORO STRIPLOIN MB 4+

Kennebec Dauphinoise, Cebollita, Carrot, Chimichurri, Muscatel Jus (gf)

PINK SNAPPER (A)

Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime

ZUCCHINI & SQUASH RISOTTO

Chargrilled Zucchini, Squash, Gremolata, Pistachio (ve, n)

SIDES - 15 *Addition (per Selection)*

Beer-Battered Fries, Garlic Aioli (v)

Charred Broccolini, Walnut, Grana Padano (v, gf, n)

Cos Lettuce, French Shallot, Stracciatella, Pine Nut (v, gf, n)

DESSERT

BLOSSOM BERRY TART

Floral Berry Tea, Chamomile Chantilly, Strawberry Gum (gf, n)

PASSIONFRUIT CRÈME

Sunrise Lime Compote, Date Brownie, Coconut Foam (ve, gf)

AUSTRALIAN CHEESES

Pomegranate & Fennel Crisp, Red Centre Lime Marmalade (n)

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood
(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts