

“Altitude brings together the rich and diverse flavours found both on land and by sea throughout Australia. Celebrated in its modern approach, our menu delivers a diverse selection of grilled, smoked and charred ingredients that are handpicked and delicately prepared by Chef De Cuisine Insup Kim. Introducing also, Altitude desserts by Anna Polyviou as the perfect accompaniment”

DINNER

125 Two Course* | Three Course 145
170 Two Course with Sommelier Wine Pairing* | Three Course with Sommelier Wine Pairing 190
200 Two Course with Coravin Selection* | Three Course with Coravin Selection 355
**available Sunday to Thursday only*

COURSE ONE

Hiramasa Kingfish Sashimi | nasturtium, grapes, seaweed puree
Air-Dried Blackmore Wagyu | blue mountain turnip, endive
Roasted Butternut Pumpkin | puffed quinoa, labneh, toasted pumpkin seeds
Charred Fremantle Octopus | bone marrow, bread crumbs
Butter Poached WA Marron | herbs, sliced fennel salad | **20 supplement**
Pan Seared King Island Wallaby Loin | potato foam, sugar plum
Veal Sweetbreads | pickled silver beet, orange

COURSE TWO

all dishes served with your choice of side

300 Days Grain Fed Striploin House Smoked 300g Black Onyx | *Glen Innes, NSW*
100 Days Grain Fed Tenderloin 220g Ebony Black Angus | *Kilcoy, QLD*
100 Days Grain Fed Rib Eye 250g Ebony Black Angus | *Kilcoy, QLD*
MB9 Full Blood Australian Wagyu Striploin 250g | *Blackmore, VIC* | **70 supplement**
Clover Valley Lamb Rack | *Central Western Plains, NSW*
Triple Cooked Free-Range Half Chicken | charred baby gem, fig | *Gippsland, VIC*
Roasted Heritage Berkshire Pork Cutlet 250g | pork crackling | *Byron Bay, NSW*
Grilled Sugar Cabbage | black garlic, saltbush
Roasted King Brown Mushroom | Gippsland goats milk, iceplant
Pink Snapper in Paper Bark | zucchini, samphire, blue swimmer crab sauce
Roasted Whole Southern Flounder | seasonal green herb sauce
Steamed Pippies & Clams | sourdough, karkalla, spinach | *Eyre Peninsula, SA*

for two guests to share

Clover Valley Lamb Shoulder, Slow Cooked & House Smoked | *Central Western Plains, NSW* | **40 supplement for two**
“The OP” 42 Days Dry-Aged Grain Fed Rib On The Bone 1.2kg Black Onyx | *Glen Innes, NSW* | **80 supplement for two**
Charred Whole Eastern Rock Lobster | **market price supplement**

sides

Creamy Mash Potato | Buttered, Chives
Wagyu Fat Roasted Chat Potato | Citrus Mascarpone, Chives
Broccolini | walnut
Charred Cauliflower | Macadamia, Sultana Vinaigrette
Brussel Sprouts | Muntries, Prosciutto
Baby Rocket Salad | Meredith Victorian Goat Cheese

sauces

Mountain Pepper BBQ | Beef Truffle Jus | Chimichurri | Truffle Butter | Béarnaise



COURSE THREE

Pavlova | pineapple gel, pabana sorbet
Panna Cotta | yoghurt panna cotta, mixed nuts biscotti, blackberry pop
Split | chocolate crème, brownie crumbs, banana sorbet, popcorn marshmallow

for two guests to share

Anna’s Mess | mascarpone & vanilla mousse, raspberry curd, cara crackling crunch, pop-rocks | **16 supplement for two**

Cheese and digestifs menu on request

15% Surcharge applies for Sundays and Public Holidays
Book your next event with us in our private room, please ask your server for more details
Please let us know if you have any dietary requirements