

“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”



DESSERTS

Anna's Mess mascarpone & vanilla mousse, raspberry curd, cara crackling crunch, pop-rocks <i>serves two</i>	48
Pavlova pineapple gel, pabana sorbet	20
Panna Cotta yoghurt panna cotta, mixed nut biscotti, blackberry pop	20
Split chocolate crème, brownie crumbs, banana sorbet, popcorn marshmallow	21

CHEESES

14 one | 35 four

all served with apple walnut salad, quince paste, Armenian flat bread

Pecora Yarrawa | unpasteurised raw, sheep | *Robertson, NSW*

Tarwin Berrys Creek | blue, cow | *Gippsland, VIC*

Woombye Blackall Gold | washed rind, cow | *Sunshine Coast, QLD*

Holy Goat La Luna | white mould, goat | *Castlemaine, VIC*

DESSERT WINES

75ml

2018 Bream Creek Late Picked Schonberger aromatic, fresh, lychee	Marion Bay, Tasmania	18
2018 Frogmore Creek Iced Riesling pear, citrus, light	Coal River Valley, Tasmania	15
2015 D'Arenberg NOBLE, Semillon Sauvignon Blanc luscious, citrus, yuzu	McLaren Vale, South Australia	19
2017 Yalumba FSW8B Botrytis Viognier peach, apricot, mandarin	Wrattonbully, South Australia	16

*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*