

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menu draws on Australia's distinct ingredients, flavours and perspective for inspiration. Chef de Cuisine Insup Kim handpicks only the best produce from the land, sea and earth for a menu that is a true reflection of modern Australian dining today. Our set menu is designed as a choice of two or three courses, perfect for a light meal or indulgent celebration with a touch of theatre.

EVENING MENU

125 Two Course* | Three Course 145
170 Two Course with Sommelier Wine Pairing* | Three Course with Sommelier Wine Pairing 210
200 Two Course with Sommelier Iconic Wine Pairing* | Three Course with Sommelier Iconic Wine Pairing 255
**available Sunday to Thursday only*

TO START

Oscietra Black Caviar 30gr | blini, egg, crème fraîche | **160 supplement**
Foie Gras parfait, rhubarb chutney, candied walnuts, mountain pepper, brioche bread
Sashimi of Yellow Fin Tuna, burnt rocket, puffed wild rice, horseradish cream
Stracciatella, jerusalem artichoke, native lemon aspen, thyme
Saffron risotto and butternut pumpkin, sea urchin, basil
Charred Fremantle Octopus, roasted bone marrow, bread crumbs & red wine sauce
Butter-Poached Moreton Bay bug, lardo, squid ink purée, parsnip hash | **20 supplement**
Smoked Duck breast with orange-infused white witlof, black garlic

MAIN COURSE

each served with your choice of side dish

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 Ribeye 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*
Apple wood smoked and cooked Free-Range Half Chicken, butternut pumpkin, charred kalette | *Gippsland, VIC*
Roasted Heritage Berkshire Pork Cutlet, crackling, pistachio, burnt apple | *Byron Bay, NSW*
Roasted King Brown mushrooms, Gippsland goat's milk, native ice plant, polenta, pine nuts
Slow cooked Ocean Trout with fermented cabbage, potato espuma
Fish of the day, whole roasted and served with a seasonal herb sauce
Steamed Pippies & Clams, potatoes, native karkalla, spinach and toasted sourdough | *Eyre Peninsula, SA*

to share

Pear Braised and smoked Beef Short Rib | *Cape Grim, TAS*
"The OP" 42 Days Dry-Aged Grain Fed Rib On The Bone 1.2kg Black Onyx | *Glen Innes, NSW* | **80 supplement for two**
Butter Roasted Whole Eastern Rock Lobster, parsley butter | **market price supplement**

sides

Creamy Mash Potato | Buttered, Chives
Charred Heirloom Carrot | Citrus Mascarpone, Dates
Broccolini | walnut
Charred Cauliflower | Macadamia, Sultana Vinaigrette
Brussel Sprouts | Muntries, Prosciutto
Mixed Leaf Salad | Meredith Victorian Goat Cheese

sauces

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



DESSERT

Anna Polyviou is renowned for her boundary-pushing, intricate desserts which fuse fun, flavour and texture with each bite. They are an unmissable inclusion to any meal enjoyed at Altitude.

Pavlova | pineapple gel, baby coriander, passionfruit foam, dried meringue, pabana sorbet (gluten free, nut free)
Panna Cotta | yoghurt panna cotta, mixed nut biscotti, fresh berries, blackberry pop
Split | chocolate crème, brownie crumbs, popcorn marshmallow, banana sorbet (vegan, gluten free, nut free)

to share

Anna's Winter Mess | fudge brownie, roasted milk chocolate, exotic caramel, caramelized peanuts, passionfruit curd | **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*