

ALTITUDE

Set against the backdrop of one of the world's most iconic views, with its timeless design and beautiful natural landscape, Altitude's Modern Australian menu draws on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Chef Michael Elfwing handpick only the best, seasonally grown domestic produce and prepares distinct native flavours with his global culinary flare.

Sour dough bread + pepe saya cultured butter **8**

TO START

CHICKEN LIVER PARFAIT muscat gel + winter quince + walnut + pickled eshallots **28**

BURRATA persimmon + basil + tomato + black pepper vinaigrette **28**

SOUTH COAST BLUEFIN TUNA sashimi + nduja + roasted peppers **38**

Supplementary

OSCIETRA x BELUGA BLACK CAVIAR 30g + crème fraiche + blini + chive **260**

OSCIETRA BLACK CAVIAR 50g + crème fraiche + blini + chive **330**

MAINS

From the Grill **55**

Including 1 side dish

TENDERLOIN 200g pasture raised | Gippsland | VIC

ROASTED PORK BELLY 200g | Byron Bay | NSW

CHICKEN | Nicol's farm | TAS

MARKET FISH, hollandaise

Sides to Share

CHARRED GREENS kale + cavalo nero

CREAMY MASH POTATO w. truffle butter + black pepper

FRENCH FRIES w. lemon garlic aioli

MIXED LEAF SALAD w. mustard & sherry vinaigrette + persimmon

Supplementary

A5 JAPANESE WAGYU 200g | Kagoshima Prefecture |

JAPAN

+ Tasmanian wasabi + cured egg yolk + garlic chips **198**

Sauces

Queensland grown peppercorn jus | Mushroom sauce

DESSERT

Inspired by the seasonal change in weather and colour, the Australian landscape is our source of inspiration during the colder months ahead.

FALLEN APPLES red love apples + cardamom roasted pears + crispy parsnip + wattleseed ice cream **22**

BAHEN & CO ORGANIC CHOCOLATE sabayon tart + almond vanilla ice cream **22**

15% Surcharge applies for Sundays and Public Holidays

Book your next event with us in our private room, Please ask our team for more details.

We understand that dietary requirements form part of our lives. We also understand that people have different reactions to different food types. Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens. We also advise that consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses



Shangri-La hotel

SYDNEY

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Lunch Set Menu

Two Course 65	Three Course 80
Sommelier Wine Pairing 35	Sommelier Wine Pairing 55

Entrée

SMOKED OCEAN TROUT
celeriac ribbons + sour cream + celery

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BURRATA
persimmon + basil + tomato + black pepper vinaigrette

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CHICKEN LIVER PARFAIT
muscat gel + winter quince + walnut + pickled shallots

Main Course

MARKET FISH
bbq soy + leek fondue + green chili + coriander + squid

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CHICKEN
truffle brined + baby kale + chesnuts + honey + ancient grains + brie

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CHARCOAL BURGER
ash brioche + beef patty + avocado + harissa aioli + beer battered fries

Desserts

BABA
pistachios & orange + aged rum + spiced pineapple + pistachio ice cream

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BAHEN & CO ORGANIC CHOCOLATE
sabayon tart + vanilla ice cream

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