

“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”

ALTITUDE SET LUNCH

Two Course | 65

Three Course | 80

includes tea, coffee and petit four

add 12 for a glass of house wine or beer

STARTERS

Hiramasa Kingfish Sashimi
nasturtium, grapes, seaweed puree

or

Roasted Butternut Pumpkin
puffed quinoa, labneh, toasted pumpkin seeds

or

Air-Dried Blackmore Wagyu
blue mountain turnip, endive

MAINS

Roasted King Brown Mushroom
Gippsland goats milk, iceplant

or

Olive Oil Poached Pink Snapper
roast cauliflower, zucchini, samphire,
blue swimmer crab sauce

or

100 Days Grain Fed Tenderloin
spinach, cherry tomatoes, fennel puree

or

MB9 Full Blood Australian
Wagyu Striploin 180g
shoestring fries, truffle jus

70 supplement



Panna Cotta
yoghurt panna cotta,
mixed nut biscotti, blackberry pop

or

Split
chocolate crème, brownie crumbs,
banana sorbet, popcorn marshmallow

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

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LUNCH A LA CARTE

STARTERS

Sydney Rock Oysters	30 six 54 twelve
Oscietra Black Caviar blini, egg, crème fraiche	180 30g 265 50g
Hiramasa Kingfish Sashimi nasturtium, grapes, seaweed puree	24
Baby Gem Salad figs, walnut	15
Roasted Butternut Pumpkin puffed quinoa, labneh, toasted pumpkin seed	18
Charred Fremantle Octopus bone marrow, bread crumbs	26

SPECIALITIES

Grilled Sugar Cabbage black garlic, saltbush	29
Roasted King Brown Mushroom Gippsland goats milk, iceplant	29
Pink Snapper in Paper Bark zucchini, samphire, blue swimmer crab sauce	42
Steamed Pippies & Clams sourdough, karkalla, spinach <i>Eyre Peninsula, SA</i>	32
Roasted Heritage Berkshire Pork Cutlet 250g pork crackling <i>Byron Bay, NSW</i>	38
Clover Valley Lamb Rack <i>Central Western Plains, NSW</i>	49
Altitude Wagyu Beef Burger milk bun, Tasmanian cheddar, mountain pepper bbq sauce	32
Wagyu Beef Pie port wine, seasonal mushrooms, mushy peas	24

GRILLS

100 Days Grain fed Tenderloin 220g Ebony Black Angus <i>Kilcoy, QLD</i>	55
100 Days Grain Fed Rib Eye 250g Ebony Black Angus <i>Kilcoy, QLD</i>	49

SAUCES

Mountain Pepper BBQ Béarnaise Beef Truffle Jus Chimichurri Truffle Butter	5
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SIDES

12 one | 30 three

Shoe String Fries Tasmanian pyengana cheddar, truffle aioli
Charred Broccolini walnut
Baby Rocket Salad Meredith goat cheese

DESSERTS

Panna Cotta yoghurt panna cotta, mixed nut biscotti, blackberry pop	20
Split chocolate crème, brownie crumbs, banana sorbet, popcorn marshmallow	21

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