

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.

Weekend Brunch
Free Flow Bellini or Mimosa | 95
Free Flow Veuve Clicquot | 150

TO SHARE

sour dough bread + pepe saya cultured butter

OYSTERS'

6pcs + native pepperberry vinegar + sparkling passionfruit dressing

PRAWNS

6pcs harissa sour cream, mary rose sauce

SMOKED OCEAN TROUT

kipfler + sour cream + celery

MAIN COURSE

BENEDICT

smoked ocean trout + crumpets + poached egg + hollandaise + trout roe

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CHICKEN

gnocchi + grilled brassicas + brie

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ESHALLOT TART TATIN

eshallots + thyme + hazelnut sauce + truffle

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FRENCH TOAST

Shangri-la Ls honey + berry compote + vanilla yoghurt + honey & walnut ice cream

DESSERT

BABA

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

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CHEESE & QUINCE

sable + vanilla & rose + poached quince + quince jell

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