

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 Elfving handpick only the best, seasonally grown domestic produce and prepares distinct native flavours with his global culinary flare.

Three Course 155

Sommelier Wine Pairing 65

Iconic Wine Pairing 110

TO START

CHICKEN LIVER PARFAIT muscat gel + winter quince + walnut + pickled eshallots
ROASTED JERUSALEM ARTICHOKES brussel leaves + pistachio butter + almond & truffle sauce
OYSTERS 6pcs w. native pepperberry vinegar + sparkling passionfruit dressing
SOUTH COAST BLUEFIN TUNA sashimi + nduja + roasted peppers

Supplementary

OSCIETRA x BELUGA BLACK CAVIAR 30g + crème fraiche + blini + chive **add 160**
OSCIETRA BLACK CAVIAR 50g + crème fraiche + blini + chive **add 220**

MAIN COURSE

ROASTED PORK BELLY red love apples + parsnip + pecans + celery
PINK SNAPPER bbq soy + leek fondue + green chili + coriander + squid
CHARRED WINTER CARROTS + carrot juice + orange + kalamata olive
CHICKEN truffle brined + baby kale + chestnuts + honey + ancient grains + brie
BRAISED SHORT-RIB PAPPARDELLE tomato + red wine + watercress + horseradish

Sides to Share

From the Grill
TENDERLOIN 200g pasture raised | Gippsland | VIC
SIRLOIN pasture raised 250g | Gippsland | VIC
RIVERINA LAMB RACK | South Western Plains | NSW

CHARRED GREENS kale + cavalo nero
CREAMY MASH POTATO w. truffle butter + black pepper
WINTER ROOTS w. horseradish butter
FRENCH FRIES w. lemon garlic aioli
MIXED LEAF SALAD w. mustard & sherry vinaigrette + persimmon

Supplementary

60 DAY DRY AGED "OP" RIB on the bone | Glen Innes | NSW
add 80 for share two

Sauces

Queensland grown peppercorn jus | Mushroom sauce
Mountain pepper BBQ | Horseradish wasabi butter

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
CHEESE & QUINCE sable + vanilla & rose + poached quince + quince jelly
BABA pistachios & orange + aged rum + spiced pineapple + pistachio ice cream
BAHEN & CO ORGANIC CHOCOLATE sabayon tart + almond vanilla ice cream
AUSTRALIAN CHEESES rosemary flatbread + persimmon + quince paste + macadamia nuts

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