

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.

ALTITUDE SET LUNCH MENU

Two Courses | 65

Three Courses | 80

Each menu includes tea, coffee and petit fours

Add \$12 for a glass of house wine or beer

TO START	MAIN COURSE
Sashimi of Yellow Fin Tuna <i>burnt rocket, puffed wild rice</i>	Roasted king brown mushrooms, <i>Gippsland goat's milk, native ice plant, polenta, pine nuts</i>
or	or
Foie Gras parfait <i>rhubarb chutney, candied walnuts, mountain pepper, brioche bread</i>	Slow cooked Ocean Trout <i>fermented cabbage, potato espuma</i>
or	or
Stracciatella <i>jerusalem artichoke, native lemon aspen, thyme</i>	100 Days Grain fed Tenderloin <i>spinach, cherry tomatoes, pumpkin purée</i>
	or
	MB9 Full Blood Australian Wagyu Striploin 180g <i>Blackmore, VIC</i> <i>shoestring fries, truffle jus</i> Supplement 70



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

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.

LUNCH A LA CARTE

TO START

Sydney Rock Oysters	six 30 twelve 54
Foie Gras parfait, rhubarb chutney, candied walnuts, mountain pepper, brioche bread	26
Beef Minestrone soup, sea parsley, haricot beans	18
Sashimi of Yellow Fin Tuna, burnt rocket, puffed wild rice	26
Charred Fremantle octopus, roasted bone marrow, bread crumbs & red wine sauce	26

MAIN COURSE

Roasted king brown mushrooms, Gippsland goat's milk, native ice plant, polenta, pine nuts	29
Slow cooked Ocean Trout with fermented cabbage, potato espuma	42
Roasted Heritage Berkshire Pork Cutlet crackling, feijoa, pistachio <i>Byron Bay, NSW</i>	38
Clover Valley lamb rack <i>Central Western Plains, NSW</i>	49

FROM THE GRILL

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 Beef Truffle Jus Chimichurri Truffle Butter	5
---	---

SIDES

12 one | 30 three

Shoe string fries topped with Tasmanian Pyengana cheddar & truffle aioli
Charred broccolini and walnut
Baby Rocket Salad with Meredith Dairy goat's cheese, ginger balsamic

DESSERTS BY ANNA POLYVIUO

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

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