

*Anna Polyviou is a pastry chef renowned for boundary-pushing, intricate desserts which fuse fun, flavour and texture with each bite. They are an unmissable inclusion to any meal enjoyed at Altitude and inspire joy, curiosity and delight.*



## PETITS-FOURS

### Anna's Petit Garden

*An edible landscape of sweet pleasure.*

20

Assorted Macarons  
Salted Caramel Cube  
Chocolate Lollipops  
Assorted Chocolate Bon-bons

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## DESSERTS

### Anna's Mess

*Anna's award-winning signature dessert presents a modern twist on the classic Eton Mess, designed for two to enjoy.*

Mascarpone and vanilla mousse, raspberry curd, cara crackling crunch, pop-rocks

48

### Pavlova

*Textures of pavlova combine in this fruity, herbal deconstructed dish.*

pineapple gel, baby coriander, passionfruit foam, dried meringue, pabana sorbet (gluten free, nut free)

20

### Panna Cotta

*A luscious pop of fruity surprise awaits.*

yoghurt panna cotta, mixed nut biscotti, blackberry pop

20

### Split

*The ultimate combination of banana, caramel and chocolate, taken to indulgent extremes.*

chocolate crème, brownie crumbs, popcorn marshmallow, banana sorbet (vegan, gluten free, nut free)

21

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## CHEESES

14 one | 35 four

*Our cheese selection represents Australia's best local producers. Each is served with an apple walnut salad, quince paste & house-made Armenian flatbread.*

### Pecora Yarrawa | Robertson, NSW

Australia's first unpasteurised raw sheep's milk cheese with concentrated, clean flavours.

### Berrys Creek Tarwin | Gippsland, VIC

A cow's milk blue cheese with lasting intensity and a creamy texture.

### Woombye Blackall Gold | Sunshine Coast Hinterland, QLD

A full-flavoured yet subtle cow's milk washed rind.

### Holy Goat La Luna | Castlemaine, VIC

Australia's crowning goat's milk cheese, with a soft white mould and incredible depth of flavour.

*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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## DESSERT WINES

75ml

2018 Bream Creek Late Picked Schönburger Aromatic and fresh with notes of lychee and stone fruit	Marion Bay, Tasmania	18
2018 Frogmore Creek Iced Riesling Lengthy and light, with touches of pear and citrus	Coal River Valley, Tasmania	15
2015 D'Arenberg NOBLE Semillon Sauvignon Blanc A luscious, complex and decadent wine with citrus and yuzu	McLaren Vale, South Australia	19
2017 Yalumba FSW8B Botrytis Viognier Opulent peach, apricot and mandarin characters in abundance	Wrattonbully, South Australia	16

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## SHOP

*A selection of items are available upon request, just ask your server.*

Anna Polyviou Branded Apron	\$30
"Sweet Street" by Anna Polyviou	\$40

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