

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.

EVENING MENU

125 Two Course* | Three Course 145
170 Two Course with Sommelier Wine Pairing* | Three Course with Sommelier Wine Pairing 210
200 Two Course with Sommelier Iconic Wine Pairing* | Three Course with Sommelier Iconic Wine Pairing 255
**available Sunday to Thursday only*

TO START

Oscietra Black Caviar 30gr | blini, egg, crème fraîche | **160 supplement**
Citrus-Cured Sashimi of Hiramasa Kingfish, nasturtium leaves, sliced grapes & seaweed purée, finished with ponzu
Air-Dried Blackmore Wagyu, organic blue mountain turnip, endive & Grana Padano
Charred Side of Sweet Butternut Pumpkin, crisp puffed quinoa, labneh & toasted pumpkin seeds
Grilled Sugar Cabbage, with black garlic, crisp jerusalem artichoke, toasted almond
Charred Fremantle Octopus, roasted bone marrow, bread crumbs & chipotle mayonnaise
Butter-Poached Western Australian Marron, finely shaved fennel and herb salad | **20 supplement**
Pan-Seared Loin Of King Island Wallaby with rich potato foam, plum, dehydrated leek & macadamia
Duck breast with orange infused white witlof, black garlic

MAIN COURSE

each served with your choice of side dish

300 Days Grain Fed Striploin House Smoked 300g Black Onyx | *Glen Innes, NSW*
100 Days Grain Fed Tenderloin 220g Ebony Black Angus | *Kilcoy, QLD*
100 Days Grain Fed Ribeye 250g Ebony Black Angus | *Kilcoy, QLD*
MB9 Full Blood Australian Wagyu Striploin 250g | *Blackmore, VIC* | **70 supplement**
Clover Valley Lamb Rack | *Central Western Plains, NSW*
Triple Cooked Free-Range Half Chicken | charred baby gem, fig, corn purée | *Gippsland, VIC*
Roasted Heritage Berkshire Pork Cutlet 250g | crackling, pistachio, capsicum | *Byron Bay, NSW*
Roasted King Brown Mushrooms, Gippsland goat's milk, native ice plant, polenta, pine nuts
Pink Snapper steamed and served in paper bark with zucchini, native samphire and blue swimmer crab sauce
Whole Southern Flounder, roasted and served with a seasonal herb sauce
Steamed Pippies & Clams, confit garlic, native karkalla, spinach and toasted sourdough | *Eyre Peninsula, SA*

to share

12-hour slow-roasted and smoked Clover Valley Lamb Shoulder with red wine sauce | *Central Western Plains, NSW*
"The OP" 42 Days Dry-Aged Grain Fed Rib On The Bone 1.2kg Black Onyx | *Glen Innes, NSW* | **80 supplement for two**
Charred Whole Eastern Rock Lobster, parsley butter | **market price supplement**

sides

Creamy Mash Potato | Buttered, Chives
Wagyu Fat Roasted Chat Potato | Citrus Mascarpone, Chives
Broccolini | walnut
Charred Cauliflower | Macadamia, Sultana Vinaigrette
Brussel Sprouts | Muntries, Prosciutto
Baby Rocket Salad | Meredith Victorian Goat Cheese

sauces

Mountain Pepper BBQ | Beef Truffle Jus | Chimichurri | Truffle Butter | Béarnaise



DESSERT

Anna Polyviou is renowned for her boundary-pushing, intricate desserts which fuse fun, flavour and texture with each bite. They are an unmissable inclusion to any meal enjoyed at Altitude.

Pavlova | pineapple gel, baby coriander, passionfruit foam, dried meringue, pabana sorbet (gluten free, nut free)
Panna Cotta | yoghurt panna cotta, mixed nut biscotti, figs, blackberry pop
Split | chocolate crème, brownie crumbs, popcorn marshmallow, banana sorbet (vegan, gluten free, nut free)

to share

Anna's Mess | mascarpone & vanilla mousse, raspberry curd, cara crackling crunch, pop-rocks, strawberry coulis, meringue | **16 supplement for two**

Cheese and digestifs menu on request

*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*