

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
Citrus-cured sashimi of Hiramasa Kingfish <i>nasturtium leaves, sliced grapes & seaweed purée, finished with ponzu</i>	Roasted king brown mushrooms, <i>Gippsland goat's milk, native ice plant, polenta, pine nuts</i>
or	or
Charred side of sweet butternut pumpkin <i>crisp puffed quinoa, labneh & toasted pumpkin seeds</i>	Pink Snapper Poached in Olive Oil <i>roast cauliflower, native samphire, blue swimmer crab sauce</i>
or	or
Air-dried Blackmore wagyu <i>organic blue mountain turnip, endive, Grana Padano</i>	100 Days Grain Fed Tenderloin 200g Ebony Black Angus <i>Kilcoy, QLD</i> <i>spinach, cherry tomatoes, fennel 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

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LUNCH A LA CARTE

TO START

Sydney Rock Oysters	six 30 twelve 54
Oscietra Black Caviar blini, egg, crème fraîche	30g 160
Sashimi of Hiramasa Kingfish, nasturtium leaves, grapes, seaweed purée, ponzu	24
Baby gem lettuce, candied walnuts, figs, ajo blanco	15
Grilled sugar cabbage, black garlic, crisp jerusalem artichoke, almond	29
Charred side of butternut pumpkin, puffed quinoa, labneh & toasted pumpkin seeds	18
Charred Fremantle octopus, roasted bone marrow, bread crumbs & chipotle mayonnaise	26

MAIN COURSE

Roasted king brown mushrooms, Gippsland goat's milk, native ice plant, polenta, pine nuts	29
Pink snapper served in paper bark, zucchini, native samphire, blue swimmer crab sauce	42
Steamed pippies & clams, native karkalla, spinach, & toasted sourdough <i>Eyre Peninsula, SA</i>	32
Roasted Heritage Berkshire Pork Cutlet 250g crackling, nectarine, pistachio <i>Byron Bay, NSW</i>	38
Clover Valley lamb rack <i>Central Western Plains, NSW</i>	49
Altitude wagyu beef burger on a milk bun, Tasmanian cheddar, mountain pepper BBQ sauce	32
Wagyu beef pie with port wine, seasonal mushrooms & mushy peas	24

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
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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 & nectarine	

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

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