

# ALTITUDE

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. To reflect true seasonality, we handpick only the best produce that nature provides. Handpicked autumn proteins are coupled with sweet root vegetables, fruits, herbs and fermentation that makes autumn in Sydney truly unique. Together with a delicate touch, our menu is a true reflection of modern Australian dining today. - *Chef Insup Kim*

125 Two Course\* | Three Course 145  
45 Sommelier Wine Pairing\* | Sommelier Wine Pairing 65  
75 Iconic Wine Pairing\* | Iconic Wine Pairing 110

*\*available Sunday to Thursday only*

## TO START

### *From the Season*

KINGFISH SASHIMI w. grape + avocado + ponzu  
PANCETTA SALAD w. burrata + baby wild rocket + basil

### *From the Land*

DUCK LIVER PARFAIT w. fig + caramelised walnut + mountain pepper + brioche  
WAGYU BRESAOLA W. royal blue potato + grilled oyster mushroom + tarragon  
GRILLED QUAIL w. apple + sauerkraut + parsnip

### *From the Sea*

ROCK OYSTERS 6pcs w. Tasmanian apple cider jelly + finger lime + sesame leaf oil  
SPANNER CRAB w. butternut pumpkin + macadamia + pepitas  
GRILLED YAMBA PRAWNS w. guanciale + bisque  
SEABED PLATTER w. tuna tataki + air dried tuna loin + oysters + crème  
fraîche + scampi caviar **for two**

### *Supplementary*

OSCIETRA BLACK CAVIAR 30g w. crème fraiche + blini + chive **add 160**

## MAIN COURSE

### *From the Season*

GRILLED BERKSHIRE PORK LOIN w. pear + berry's creek blue cheese + pecan  
DRY AGED AYLESBURY DUCK w. black garlic + butternut pumpkin + parsnip | *Hawkesbury River, NSW* **for two**  
CHARRED AUTUMN CARROTS w. heirloom carrot + fermented carrot juice + orange + kalamata olive  
BRAISED SHORT-RIB PAPPARDELLE w. tomato + red wine + watercress horseradish

### *From the Sea*

CHARCOAL GRILLED MARKET FISH w. pinenut velouté + grape + seaweed  
OLIVE OIL POACHED HAPUKA w. parsnip + wood ear mushroom + herbed clam umami emulsion

### *From the Grill*

TENDERLOIN 100 days grass fed 220g | Grasslands | Northern Plains, VIC  
RIB EYE 100 day grain fed 250g | Ebony Black Angus | *Kilcoy, QLD*  
RIVERINA LAMB w. carrot + smoked feta | *South Western Plains, NSW*

### *Supplementary*

WAGYU FLANK MB9+ Carrara full blood 250g | *Kilcoy, QLD* **add 20**  
WAGYU STRIPLOIN MB9+ 2GR full blood 250g | *Central West Slopes, NSW* **add 70**  
60 DAY DRY AGED "OP" RIB ON THE BONE 1.2kg | Black Onyx | *Glen Innes, NSW* **add 80 for two**  
ROAST WHOLE EASTERN ROCK LOBSTER w. parsley butter **add market price for two**

### *Sides to Share*

ROASTED GREENS w. broccolini + kale + cavalo nero + blood plum  
CREAMY MASH POTATO w. truffle butter + black pepper  
CHARRED ROOT VEGETABLES w. apple glaze + black sesame + curry  
SHOESTRING FRIES w. truffle aioli + garlic salt  
MIXED LEAF SALAD w. apple cider vinaigrette + braised pear

### *Sauces*

Mountain pepper BBQ | Beef truffle jus | Mustard  
Mushroom peppercorn sauce | Café de Paris butter



## DESSERT

*Anna Polyviou is renowned for her boundary-pushing, intricate desserts that fuse fun, flavour and texture with every bite! They are an unmissable addition to every meal.*

### *Supplementary*

"ANNA'S AUTUMN MESS" w. burnt honey cheesecake + praline crunch + blackberry curd + fig jam **add 16 for two**

"PASSIONFRUIT" w. passionfruit curd cake w. passionfruit tart + frozen lemonade marshmallow + tropical sorbet

"CARAMEL" w. warm banana + sticky date pudding + salted caramel ice-cream + vanilla caramel chew

"BERRIED CHOCOLATE" w. chocolate crème + chocolate brownie crumbs + mixed berries + berry jelly cubes

Anna's selection of artisan AUSTRALIAN CHEESES w. seeded flatbread + grapes + quince paste + sliced apple

*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.*

*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.*