

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*

LUNCH SET MENU

65 Two Course | Three Course 80

45 Sommelier Wine Pairing | Sommelier Wine Pairing 65

75 Iconic Wine Pairing | Iconic Wine Pairing 110

TO START

Kingfish sashimi w. grape + avocado + ponzu

or

Duck liver parfait w. fig + caramelised walnut

+ mountain pepper + brioche

or

Autumn salad w. grains + seeds +

pomegranate + citrus + avocado

MAIN COURSE

Olive oil poached hapuka w. parsnip + wood ear

mushroom + herbed clam umami emulsion

or

140g grain fed beef tenderloin w.

carrot puree + olive soil + turnip

or

Wagyu striploin MB9+ 2GR full blood w.

shoestring fries + beef truffle jus **add 70**

DESSERT

"CARAMEL"

Warm banana + sticky date pudding w. salted

ice-cream + vanilla caramel chew

or

"BERRIED CHOCOLATE"

Chocolate crème w. chocolate brownie crumbs

+ mixed berries + berried jelly cubes

Includes petits fours w. tea + coffee

TO START

Rock oysters w. Tasmanian apple cider jelly + finger lime + sesame leaf oil 6/12pc **30/54**

Kingfish sashimi w. grape + avocado + ponzu **26**

Pancetta salad w. Burrata + baby wild rocket + basil **26**

Duck liver parfait w. fig + caramelised walnut + mountain pepper + brioche **26**

Grilled Yamba prawns w. tomatillo + guanciale + bisque **38**

MAIN COURSE

Braised short-rib pappardelle w. tomato + red wine + watercress horseradish **35**

Olive oil poached hapuka w. parsnip + wood ear mushroom + herbed clam umami emulsion **42**

Riverina lamb w. carrot + smoked feta | South Western Plains, NSW **49**

Rib eye 100 day grain fed 250g | Ebony Black Angus | Kilcoy, QLD **52**

Tenderloin 100 day grain fed 220g | Grasslands | Northern Plains, VIC **55**

Wagyu striploin MB9+ 2GR Full Blood 250g | Central West Slopes, NSW **125**

Altitude wagyu beef burger w. ash brioche bun + chipotle aioli + shoestring fries **31**

Sauces 5

Mountain pepper BBQ

Beef truffle jus

Café de Paris butter

Sides to Share 30 for three

Freshly baked breads w. cultured butter + bee pollen + olive oil **8**

Charred root vegetables w. apple glaze + black sesame + curry **12**

Shoestring fries w. truffle aioli + garlic salt **12**

Mixed leaf salad w. apple cider vinaigrette + braised pear **12**



DESSERT

"CARAMEL"

Warm banana + sticky date pudding w. Salted caramel ice-cream + vanilla caramel chew **21**

"BERRIED CHOCOLATE"

Chocolate crème w. chocolate brownie crumbs + mixed berries + berry jelly cubes **21**

"AUSTRALIAN CHEESE"

A selection of local artisan cheeses w. seeded flatbread + grape + quince paste + sliced apple **32**

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 the risk of 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.