

Autumn Dinner Menu

This is the story of the meal you are about to enjoy, a *homage* to our ever-evolving journey at Altitude. Created seasonally by Executive Sous Chef Michele Menegazzi and his team, our menu has *sustainability* as its guiding star. Behind each dish, you'll find at least one *native* Australian ingredient and an *artisan* passionate about their harvest. Over the years, Executive Sommelier Matt Herod has curated an award-winning wine list that *celebrates* the bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

TWO COURSE — 110 © 1087

THREE COURSE — 137 © 1354

additional

SOMMELIER WINE PAIRING 85 | ICONIC WINE PAIRING 135

COURSE ONE

HIRAMASA KINGFISH SASHIMI

Heirloom Beetroot, Daikon, Radish, Shallot, Charcoal Vinaigrette (gf, df)

SCORCHED KANGAROO TARTARE

Bush Tomato, BBQ Kohlrabi, Japanese Turnip Muntries, Shiso, Native Dukkah (gf, n)

CASHEW RICOTTA

Heirloom Carrot, Fermented Chilli, Macadamia Nuts, Vadouwan, Perilla Vinaigrette (ve, n)

SMOKED PUMPKIN MOUSSE

Pickled Pumpkin, Grilled Butternut, Hazelnut, Pumpkin Seed Crumble, Charred Leek Oil (v, gf, n)

ROASTED CELERIAC

Celeriac Purée, Celeriac Crisps, Ginger Miso Glaze, Saltbush, Sesame, Tofu, Tempeh (ve, n)

MAIN COURSE

ORA KING SALMON

Tobiko, Salmon Roe, Silken Tofu, X.O, Gai Lan, Choy Sum, Yuzu (gf, df)

PAN SEARED BASS GROUPEL

Butter Poached Cuttlefish, Fennel, Leek, Cos, Squid Ink Tuile, Squid Ink Mayo, Fish Jus

HAMPSHIRE DOWN LAMB SADDLE

Grilled Zucchini, Miso Fennel Purée, Compressed Fennel, Pistachio, Smoked Labneh, Anise Myrtle Jus (gf, n)

BROOKLYN VALLEY STRIPLOIN MBS 3+

Artichoke Purée, Roasted Artichoke, Chestnut, Forrest Mushroom, Red Wine Jus (gf)

BERKSHIRE PORK PRESSE

Fermented Pork Farce, Roasted Cabbage Purée, Savoy Cabbage, Garlic Honey, Lotus Root (gf)

FOREST MUSHROOM GNOCCHI

Cacio e Pepe, Mushroom Foam, Porcini, Shiitake, Chestnut, Pecorino, Tuscan Kale, Almond (v, n)

DESSERT

GRANNY SMITH APPLE MOUSSE

Apple Fennel Purée, Wattleseed Oat Crumble, Coconut (ve, gf, n)

VALRHONA CHOCOLATE DELICE

Sandalwood, Valrhona Orelys, Earl Grey Gelato (gf)

BLACK FIG LECHE FLAN

Caramelised Black Fig, Snow Tuile, Fig Leaf Chantilly

AUSTRALIAN CHEESE

Cinnamon Myrtle Biscuit, Pickled Baby Fig, Quince (n)



ALTITUDE

SYDNEY

FIVE COURSE — 179 © 1769

additional

ICONIC WINE PAIRING 155

ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER | 8 ea
Natural, Lemon, Geraldton Wax Mignonette, Pink Pepper (gf, df)

AQUATIR CAVIAR TARTLET 5gr | 25
Egg Yolk Gel, Seaweed Chantilly, Kombu

AQUATIR CAVIAR 28g | 185
Blinis, Chives, Crème Fraîche, Egg White & Yolk

AQUATIR CAVIAR 50g | 285
Blinis, Chives, Crème Fraîche, Egg White & Yolk

COURSE ONE

HIRAMASA KINGFISH SASHIMI
Heirloom Beetroot, Daikon, Radish, Shallot, Charcoal Vinaigrette (gf, df)

SCORCHED KANGAROO TARTARE
Bush Tomato, BBQ Kohlrabi, Japanese Turnip Muntries, Shiso, Native Dukkah (gf, n)

CASHEW RICOTTA
Heirloom Carrot, Fermented Chilli, Macadamia Nuts Vadouvan, Perilla Vinaigrette (ve, n)

COURSE TWO

SMOKED PUMPKIN MOUSSE
Pickled Pumpkin, Grilled Butternut, Hazelnut, Pumpkin Seed Crumble, Charred Leek Oil (v, gf, n)

BRAISED WITLOF
Macadamia Fried Shallot Crumble, Shangri-La Beehive Honey, Kalamata Olive, Radicchio, Black Garlic Tuile (v, n)

ROASTED CELERIAC
Celeriac Purée, Celeriac Crisps, Ginger Miso Glaze, Saltbush, Sesame, Tofu, Tempeh (ve, n)

COURSE THREE

PIPI TAGLIOLINI
Mooloolaba Pipis, Dashi Emulsion, Shio Kombu, Katsuobushi, Seaweed, Nori

DRY AGED DUCK BREAST
Black Barley, Shiitake, King Brown, Umeshi, Fermented Garlic, Poultry Jus, Sesame Leaf Oil

FOREST MUSHROOM GNOCCHI
Cacio e Pepe, Mushroom Foam, Porcini, Shiitake, Chestnut, Pecorino, Tuscan Kale, Almond (v, n)

MAIN COURSE

ORA KING SALMON
Tobiko, Salmon Roe, Silken Tofu, X.O, Gai Lan, Choy Sum, Yuzu (gf, df)

PAN SEARED BASS GROUPEL
Butter Poached Cuttlefish, Fennel, Leek, Cos, Squid Ink Tuile, Squid Ink Mayo, Fish Jus

HAMPSHIRE DOWN LAMB SADDLE
Grilled Zucchini, Miso Fennel Purée, Compressed Fennel, Pistachio, Smoked Labneh, Anise Myrtle Jus (gf, n)

BROOKLYN VALLEY STRIPLOIN MBS 3+
Artichoke Purée, Roasted Artichoke, Chestnut, Forrest Mushroom, Red Wine Jus (gf)

BERKSHIRE PORK PRESSE
Fermented Pork Farce, Roasted Cabbage Purée, Savoy Cabbage, Garlic Honey, Lotus Root (gf)

FOREST MUSHROOM GNOCCHI
Cacio e Pepe, Mushroom Foam, Porcini, Shiitake, Chestnut, Pecorino, Tuscan Kale, Almond (v, n)

DESSERT

GRANNY SMITH APPLE MOUSSE
Apple Fennel Purée, Wattleseed Oat Crumble, Coconut (ve, gf, n)

VALRHONA CHOCOLATE DELICE
Sandalwood, Valrhona Orelys, Earl Grey Gelato (gf)

BLACK FIG LECHE FLAN
Caramelised Black Fig, Snow Tuile, Fig Leaf Chantilly

AUSTRALIAN CHEESE
Cinnamon Myrtle Biscuit, Pickled Baby Fig, Quince (n)