

# Autumn Lunch 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 — 79 ☉ 781

EXPRESS LUNCH

THREE COURSE — 99 ☉ 979

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)*

### 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)*

### 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 — 129 1275

additional  
ICONIC WINE PAIRING 155

### 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)*

### COURSE TWO

#### 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)*

### COURSE THREE

#### FOREST MUSHROOM GNOCCHI

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

#### DRY AGED DUCK BREAST

*Black Barley, Shiitake, King Brown, Umeboshi Fermented Garlic, Poultry Jus, Sesame Leaf Oil*

### MAIN COURSE

#### ORA KING SALMON

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

#### 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)*

#### BLACK FIG LECHE FLAN

*Caramelised Black Fig, Snow Tuile, Fig Leaf Chantilly*

#### AUSTRALIAN CHEESE

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

### 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*