

— GROUP MENU —

Autumn 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.

THREE COURSE — 152[⊕] 1514

ENTRÉE

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)

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)

FOREST MUSHROOM GNOCCHI

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

SIDE DISHES TO SHARE

AUTUMN VEGETABLES, GARDEN SALAD, SHOESTRING FRIES

DESSERT

GRANNY SMITH APPLE MOUSSE

Apple Fennel Purée, Wattle Seed 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)