

— 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.

FIVE COURSE — 179 Ⓢ1769

HIRAMASA KINGFISH SASHIMI

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

ROASTED CELERIAC

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

DRY AGED DUCK BREAST

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

MAIN COURSE *Select one*

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)

VALRHONA CHOCOLATE DELICE

Sandalwood, Valrhona Orellys, Earl Grey Gelato (gf)