ALTITUDE

SYDNEY

AUTUMN LUNCH MENU Wellness Three Course

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Sous Chef Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian cuisine.

ADDITION (SUPPLEMENT)

EAST 33 SYDNEY ROCK OYSTER 🛞 Rhubarb | Granny Smith Granita | Shiso \$7.50 EACH AUSTRALIAN CHEESE @ Fennel Lavosh | Candied Port Cranberry| Muscatel Clusters \$35

BLACK OSCIETRA CAVIAR Blinis | Chives | Crème Fraîche | Egg White & Yolk 30g | \$275 BLACK OSCIETRA CAVIAR Blinis | Chives | Crème Fraîche | Egg White & Yolk 50g | \$460

ENTRÉE

REEFRESH CORAL TROUT Davidson Plum | Cavolo Nero | Finger Lime | Smoked Buttermilk

> NSW TAJIMA WAGYU RUMP MBS 6-7 \mathscr{O} Shiitake Crumble | Mushroom | Pine Nuts| Kale

> > HEIRLOOM BEETROOT () () Cashew Mousse | Verjuice | Sorrel

MAIN COURSE

PAN-FRIED GOAT CHEESE GNOCCHI 🕸

SA PORT LINCOLN HIRAMASA KINGFISH 🥜 Pedro Ximénez | Brioche | Lemon Myrtle | Jalapeño | Macadamia

VIC GIPPSLAND BROOKLYN STRIPLOIN MBS 6-7+ @ Charred Tuscan Cabbage | Eschalot & Hazelnut Tarte Tatin

DESSERT

QLD ROSELLA FLOWER MOUSSE 👀 🕄 Queen Garnet Plum | Sesame | Yarra Valley Rose Petal

TASMANIA LEATHERWOOD HONEY GANACHE (*) Cumquat | Macadamia | Cultured Buttermilk

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