

# Chef's Signature Vivid 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 — 209 € 2057  
additional  
ICONIC WINE PAIRING 155

## ADDITION | SUPPLEMENT

EAST 33 SYDNEY ROCK OYSTER | 8 EACH  
*Natural, Lemon, Mignonette, Pink Pepper (gf, df)*

CAVIAR TARTLET | 25  
*Egg Yolk Gel, Seaweed Chantilly, Kombu*

JOSELITO GRAN RESERVA JAMÓN | 25  
*Smoked Brioche, Joselito Jamón, Truffle Cream*

## SCORCHED BONITO

*Charred Leek, Daikon, Mirin, Ginger Floss, Finger Lime Scampi Caviar, Pepitas, Dashi Emulsion, Ice Plant (gf, n)*

## KANGAROO TARTARE

*Tanami Fire, Cauliflower, Onion & Muntries Jam Currant, Shinshu-Miso, Cured Egg Yolk, Wattleseed (df)*

## BUTTER-POACHED PINK SNAPPER

*Lemon Aspen, Fremantle Baby Octopus, Harissa, La Boqueria Chorizo, Potato Cream Roasted Fennel Dressing (gf)*

## PORCINI-CRUSTED WAGYU MB8+

*Kohlrabi & Celeriac Dauphinoise, Duck Fat Shimeji, Pickled Shiitake, Celeriac Purée, Native Thyme & Truffle Jus (gf)*

## GREEN ANT NEST

*Sheep Curd, Praline Bricks, Green Ants, Matcha Genoise (n)*

# ALTITUDE

SYDNEY

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts