

Winter Dinner 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 — 110 ☎ 1087

THREE COURSE — 137 ☎ 1354

additional

SOMMELIER WINE PAIRING 85 | ICONIC WINE PAIRING 135

COURSE ONE

SCORCHED HIRAMASA KINGFISH

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

KANGAROO CARPACCIO

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

CASHEW HUMMUS

Jerk Dutch Carrot, Fried Chickpeas, Tempeh Kibbeh Tahini, Lemon Aspen, Native Oregano & Dukkah (v, n)

"MANLY" MEDLEY OF MUSHROOMS

'Steak' Oyster Mushroom, Lion's Mane, Pickled Shimeji Eryngii crumble, Mushroom X.O., Wakame, Sesame oil Silken Tofu, Yuzu (ve, n)

JERUSALEM ARTICHOKE

Sautéed Jerusalem Artichoke, Black Garlic, Agave Glaze Brussels Sprout, Tuscan Cabbage, Pistachio (v, n)

MAIN COURSE

BLUE REEF AUSTRALIAN CORAL TROUT

Kipfler Potato, Bagna Cauda, Black Garlic, Silverbeet, Geraldton Wax, Kaffir Lime (gf, df)

CONDABILLA MURRAY COD

Lemon Aspen, La Boqueria Chorizo, Harissa, Dutch Potato Cream, Roasted Fennel Vinaigrette (gf)

HAMPSHIRE DOWN LAMB SADDLE

Cauliflower, Alubias Granja, Blood Sausage, Confit Garlic, Fioretto, River Mint, Merlot Jus

BROOKLYN VALLEY STRIPOLOIN MBS 3+

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

FREE RANGE CHICKEN SUPREME

Almond & Spinach Mousseline, Labneh Aioli, Watercress, Brussels Sprout, Lemon Myrtle Tuile (n)

PUMPKIN LASAGNETTE

Ramson, Wild Spinach, Stinging Nettle, Toffee Pumpkin Roasted Field Pumpkin, Ricotta, Walnut Brittle (v, n)

DESSERT

KUMQUAT CRÉMOUX

Kumquat Rosemary Marmalade, Mandarin Reduction, Yuzu Tuile (ve, gf)

POACHED PEAR TART

Caramelised Hazelnut, Beurre Noisette Gelato, Desert Oak Wattleseed (n)

BAKED CHOCOLATE MOUSSE

Valrhona Macae, Grand Marnier, Roasted Fuji Apple (gf, n)

AUSTRALIAN CHEESE

Apple Cinnamon Myrtle Biscuit, Pickled Baby Fig, Seasonal Fruit, Shanri-la Honey (n)



ALTITUDE

SYDNEY

FIVE COURSE — 179 € 1769

additional

ICONIC WINE PAIRING 155

ADDITION *Supplement*

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

AQUATIR CAVIAR TARTLET 5gr | 25
Egg yolk gel, Seaweed Chantilly, Kombu

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

AQUATIR CAVIAR 30g | 185
Blinis, Chives, Crème Fraîche, Egg White & Yolk

AQUATIR CAVIAR 50g | 285
Blinis, Chives, Crème Fraîche, Egg White & Yolk

COURSE ONE

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

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

CASHEW HUMMUS
*Jerk Dutch Carrot, Fried Chickpeas, Tempeh Kibbeh
Tahini, Lemon Aspen, Native Oregano & Dukkah (v, n)*

COURSE TWO

“MANLY” MEDLEY OF MUSHROOMS
*‘Steak’ Oyster Mushroom, Lion’s Mane, Pickled
Shimeji Eryngii crumble, Mushroom X.O., Wakame,
Sesame oil Silken Tofu, Yuzu (ve, n)*

SALT BAKED BEETROOTS
*Roasted Beetroot, Stracciatella, Garlic Honey,
Macadamia Davidson Plum, Umeboshi, Lemon Pepper
(v, gf, n)*

JERUSALEM ARTICHOKE
*Sautéed Jerusalem Artichoke, Black Garlic, Agave
Glaze Brussels Sprout, Tuscan Cabbage, Pistachio (v, n)*

COURSE THREE

PUMPKIN LASAGNETTE
*Ransom, Wild Spinach, Stinging Nettles, Toffee Pumpkin
Roasted Field Pumpkin, Ricotta, Walnut Brittle (v, n)*

CHARGRILLED OCTOPUS
*Spiced Cous-Cous, Heirloom Tomato, Bush Tomato
Chutney Chilli, Preserved Lemon, Caper, Green Herbs (df)*

BRAISED WAGYU BEEF CHEEK
*Parsnip Textures, Pinenut, Chestnut Mushroom Kalingo
Valrhona, Warrigal Greens, Mountain Pepper (gf, n)*

MAIN COURSE

BLUE REEF AUSTRALIAN CORAL TROUT
*Kipfler Potato, Bagna Cauda, Black Garlic,
Silverbeet, Geraldton Wax, Kaffir Lime (gf, df)*

CONDABILLA MURRAY COD
*Lemon Aspen, La Boqueria Chorizo, Harissa, Dutch
Potato Cream, Roasted Fennel Vinaigrette (gf)*

HAMPSHIRE DOWN LAMB SADDLE
*Cauliflower, Alubias Granja, Blood Sausage, Confit
Garlic, Fioretto, River Mint, Merlot Jus*

BROOKLYN VALLEY STRIPLOIN MBS 3+
*Kohlrabi & Celeriac Dauphinoise, Wagyu Fat Shimeji,
Pickled Shiitake, Native Thyme, Truffle Jus (gf)*

FREE RANGE CHICKEN SUPREME
*Almond & Spinach Mousseline, Labneh Aioli, Watercress,
Brussels Sprout, Lemon Myrtle Tuile (n)*

PUMPKIN LASAGNETTE
*Ransom, Wild Spinach, Stinging Nettle, Toffee Pumpkin
Roasted Field Pumpkin, Ricotta, Walnut Brittle (v, n)*

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*Kumquat Rosemary Marmalade, Mandarin Reduction,
Yuzu Tuile (ve, gf)*

POACHED PEAR TART
*Caramelised Hazelnut, Beurre Noisette Gelato, Desert Oak
Wattleseed (n)*

BAKED CHOCOLATE MOUSSE
Valrhona Macae, Grand Marnier, Roasted Fuji Apple (gf, n)

AUSTRALIAN CHEESE
*Apple Cinnamon Myrtle Biscuit, Pickled Baby Fig,
Seasonal Fruit, Shanri-la Honey (n)*