

ALTITUDE

2-course	\$85
3-course	\$115
Epicurious	\$170

Insup Kim, Chef de Cuisine

"My cuisine is a modern and unique understanding of contemporary Australian cuisine with the best seasonal and local produce Australia has to offer. All the dishes are inspired by my past experiences within Michelin starred restaurants in New York and combination of cultures from Korea, U.S and Australia."

Matt Herod, Executive Sommelier

"Food and wine pairing is not only very satisfying and educating but also very exciting in discovery. It allows us to love food and wine even more and to recognize its importance in dining experiences. The most impressive food & wine pairings are always the simplest in their form and least obvious. It's important to follow your intuition and natural curiosity that may lead you into new unforgettable explorations."

Bread and Butter

Sourdough bread and our mascarpone butter, kelp salt

Starters

🌱 Half dozen Oysters
Pacific and Sydney rock
pickled cucumber and toasted sesame (s)

🌱 Hiramasa kingfish sashimi
fermented carrot, blood orange, seaweed (g)(L)

🌱 Butter poached marron
nduja aioli, lardo, kohlrabi (s)(p)(L)(g)

🌱 Seared scallops
bone marrow, celeriac, squid ink, hazelnut (s)(n)(L)(g)

🌱 Beetroot
pomelo, yogurt, pistachio (L)(n)(v)

🌱 White and green asparagus
caviar, champagne sabayon, crispy polenta, tarragon (a)(L)(g)

🌱 Stracciatella
wagyu bresaola, Jerusalem artichoke, rockmelon (L)(n)

🌱 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients
(v) denotes vegetarian option
Contains – pork (p), nuts (n), gluten (g), lactose (L), shellfish (s), contains alcohol (a)
Alterations can be made to some dishes to accommodate dietary requirements
Please note that settlement by credit card will incur a surcharge of 1.5%
Bills may be split a maximum of three ways

Mains

Ling NZ South Island

pine nut sauce, rhubarb, lemongrass (L)(s)(n)(g)

Byron bay suckling pig

abalone, Brussel sprout kimchi, pear puree (s)(p)(g)(a)(L)(n)

WA Dhufish

Sugar snap peas, red wine braised octopus, capsicum puree (s)(a)(p)(L)

Grass-fed beef tenderloin

pear braised beef cheek, parsnip, pumpkin, pickled beetroot, fermented eggplant (g)(L)(a)


Supplement: Japanese Black Wagyu A5 striploin \$85

Riverina lamb loin

broad beans, parsley, mint, polenta (L)(a)(n)

Ricotta gnocchi

Jerusalem artichoke, cavolo nero, truffle pecorino (v)(L)(n)(g)

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Sides

Altitude mash (L) (v)	15
Seasonal leaves, ricotta, Balsamic vinaigrette (v)(n)(L)	10
Broccolini, walnut, manchego (n)(L)(v)	12

Desserts

Coconut panna cotta

mango, passionfruit, almond (p)(n)(L)

Suggested Pairing: 2015 Saracco Moscato d'Ásti, Piemonte, Italy \$18

Chocolate sphere mousse

caramelized banana, banana ice cream (L)(g)(p)

Suggested Pairing: David Franz Old Redemption XO Tawny, Barossa Valley, South Australia \$17

Carrot cake

chocolate soil, walnut snow, carrot ice cream, orange gel (n)(L)(g)

Suggested Pairing: 2017 Yalumba FSW8B Botrytis Viognier \$16

Our sorbets

selection of 3 from seasonal fruits and botanicals (n)

Cheeses

A selection of 3 Australian and International cheeses with lavosh, pear chutney, honeycomb and grapes \$32

Holy Goat La Luna: white mould, goat's milk, Victoria, Australia

Black savourine: white mould, goat's milk, Victoria, Australia

L'Artisan Mountain Man: washed rind, organic cow's milk, Geelong, Victoria, Australia

Mauri Taleggio: washed rind, cow's milk, Lombardy, Italy

Pyengana cheddar: hard, cow's milk, Pyengana, Tasmania, Australia

Pecora Mezza: hard, ewe's milk, NSW, Australia

Berry's creek: blue, cow's milk, Gippsland, Victoria, Australia

Papillon Roquefort: blue, sheep's milk, Midi-Pyrénées, France



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