

ALTITUDE

Bread and Butter

Sourdough bread and our mascarpone butter, kelp salt.

First Course

Oysters

Pacific and Sydney rock

pickled cucumber and toasted sesame (s)

Stracciatella

wagyu bresaola, Jerusalem artichoke, fig (L)(n)

Pink Snapper Sashimi

grape, ponzu, basil (g)

Beetroot

persimmon, pomelo, yogurt, pistachio (L)(n)(v)

Second Course

🌱 Butter poached marron

nduja aioli, lardo, kohlrabi (s)(p)(L)

🌱 Caviar and Champagne scrambled eggs

crispy polenta, onion, butternut pumpkin (a)(L)(g)

🌱 Scallops

bone marrow, celeriac, squid ink brioche (n)(L)(s)(g)

🌱 Ricotta gnocchi

jerusalem artichoke, black truffle, crispy cavolo nero (v)(L)(n)(g)

Third Course

Ling NZ South Island

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

Grass-fed beef tenderloin

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

Supplement: Wagyu Striploin MB8 additional \$35

Hiramasa kingfish, SA

red wine braised octopus, capsicum puree, prosciutto (s)(a)(p)(g)

Byron Bay Berkshire suckling pig

abalone, feijoa, brussel sprout kimchi, pear puree (s)(p)(g)(a)

Mushroom risotto

porcini, caramelized leek, 63 degree egg (L)(a)

Sides

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

Saint Secret Buche en Cloche: white mould, goat's milk, Poitou, France

L'Artisan Le Rouge: 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

Desserts

Coconut panna cotta

pineapple sorbet, fig, pistachio (p)(n)(L)

Suggested Pairing: 2015 Saracco Moscato d'Ásti, Piemonte, Italy \$16

Chocolate sphere mousse

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

Suggested Pairing: NV Seppeltsfield Tokay, Rutherglen, Victoria, Australia \$13

Carrot cake

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

Suggested Pairing: Stanton & Killeen Classic Muscat, Rutherglen, Victoria \$14

Our sorbets

Selection of 3 from seasonal fruits and botanicals