

# ALTITUDE

SYDNEY

Weekend menu

## First Course

Freshly shucked oysters  
*Shallot and red wine dressing*

Cured yellow fin tuna  
*Radish, fennel, lemon curd, crème fraîche*

River trout  
*Caramelized yogurt, star anise, bottarga*

Heirloom tomato  
*Goat cheese cigar, olive liquorice*

## Second Course

Velouté  
*Cauliflower, hazelnuts, truffle oil*

Scallops  
*Black pudding, apple, Mt. Buffalo hazelnuts*

Rare roast Cervena venison  
*Carrots, crushed Jerusalem artichokes, hibiscus jus*

Beef tongue  
*Crab, cuttlefish, ponzu*

## Third Course

Blue mackerel

*Diamond shell clams, sweet corn, capers*

Riverina lamb

*Date, black currant, saffron*

Kurobuta pork

*Vanilla-peach, peas, crackling*

Wagyu beef

*Coco, beetroot, pencil leek, short rib jus*

John Dory

*Steamed mussels, braised beetroot, blood orange, fennel*

## Sides

*All Sides 10*

Dill and butter poached kipfler potatoes

Mixed leaf salad and fresh herbs

Beans medley, confit shallots and Mt. Buffalo hazelnuts

Please note:

If you choose not to have four courses the minimum charge is 115 per person.

Please select 1 item from each course.

## Desserts

### Summer berries

*Meringue, organic juice, sorbet*

### Dark chocolate decadence

*Peanuts, caramel mousse, espresso ice cream*

### White chocolate and mango parfait

*Vanilla poached pineapple, crème fraîche ice cream*

### Cheese cake

*Pistachio, strawberries, macaroon*

## Cheese

Select one, three or five cheeses

Fresh fruit, homemade bread and truffle honeycomb

### Cheese flight

A selection of three cheeses

Each expertly paired with a different wine for a unique tasting experience

Supplement of 20 for matching wines if cheese flight is chosen as dessert course

## Hard

|                             |           |                   |
|-----------------------------|-----------|-------------------|
| Pyengana Clothbound Cheddar | Australia | Tasmania          |
| Petite Brebis Pimento       | France    | Basque Country    |
| Marcel Petite Comté Le Fort | France    | Franche-Comté     |
| Casa Madaio Paglierino      | Italy     | Cilento, Campania |
| Ubrico di Capra al Traminer | Italy     | Veneto            |

## Blue

|                                 |           |                 |
|---------------------------------|-----------|-----------------|
| Old Telegraph Road Baw Baw Blue | Australia | Gippsland       |
| Bleu des Basques                | France    | Midi-Pyrénées   |
| Queso Valdeon                   | Spain     | Castilla y Leon |
| Cropwell Bishop Stilton         | England   | Nottinghamshire |

## Washrind

|                           |           |               |
|---------------------------|-----------|---------------|
| Petit Munster             | France    | Franche-Comté |
| Tarago River Jensen's Red | Australia | Gippsland     |
| Fromager des Clarines     | France    | Franche-Comté |

## White Mould

|                               |           |           |
|-------------------------------|-----------|-----------|
| Yarra Valley Yering           | Australia | Victoria  |
| Le Conquerant Grand Camembert | France    | Normandy  |
| Lincet Brillat Savarin        | France    | Champagne |

## Fresh Curd

|                |           |                |
|----------------|-----------|----------------|
| Woodside Monet | Australia | Adelaide Hills |
|----------------|-----------|----------------|

*Additional cheese course 15 per plate*

# Vegetarian Menu

## Starters

Beetroot

*Olive, Pickled shallots, watermelon, manchego*

Heirloom tomato

*Goat cheese cigar, olive liquorice*

Fresh pappardelle

*Confit fennel, zucchini flower beignet and olives*

Velouté

*Cauliflower, hazelnuts, truffle oil*

## Mains

Risotto

*Mushroom, truffle pecorino*

Slow roasted tomato and glazed onion tarte tatin

*Salad of baby rocket*

Egg yolk ravioli

*Forest mushrooms, asparagus*

Gnocchi

*Almond, lemon, olive oil, eggplant, ricotta*