

# ALTITUDE

SYDNEY

## Starters

Freshly shucked Sydney rock or Pacific oysters Shallot and red wine dressing	½ Dozen	22
River trout Caramelized yogurt, star anise, bottarga		27
Beef tongue Crab, cuttlefish, ponzu		28
Cured yellow fin tuna Radish, fennel, lemon curd, crème fraîche		29
Scallops Black pudding, apple, Mt. Buffalo hazelnuts		28
Rare roast Cervena venison Carrots, crushed Jerusalem artichokes, hibiscus jus		29

## Mains

Blue mackerel Diamond shell clams, sweet corn, capers	38
John Dory Steamed mussels, braised beetroot, blood orange, fennel	39
Western Australian marron Potato, asparagus, lemongrass	42
Riverina lamb Date, black currant, saffron	40
Kurobuta pork Vanilla-peach, peas, crackling	42
Wagyu beef Cocoa, baby beetroot, pencil leek, short rib jus	46

## Sides

*All Sides 10*

Dill and butter poached kipfler potatoes

Mixed leaf salad and fresh herbs

Beans medley, confit shallots and Mt. Buffalo hazelnuts

## Desserts

All Desserts 18

### Summer berries

Meringue, organic juice, sorbet

### White chocolate and mango parfait

Vanilla poached pineapple, crème fraîche ice cream

### Dark chocolate decadence

Peanuts, caramel mousse, espresso ice cream

### Cheese cake

Pistachio, strawberries, macaroon

## Cheese

Select one, three or five cheeses from our cheese menu

Fresh fruit, home made bread and truffle honey comb

Five types

26

Three types

20

Individual

15

## Cheese flight

A selection of three cheeses

30

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

## Cheeses

### Hard

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

### Blue

Bleu des Basques	France	Midi-Pyrénées
Old Telegraph Road Baw Baw Blue	Australia	Gippsland
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 Comte

### 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
----------------	-----------	----------------

# Vegetarian Menu

## Starters

Beetroot Olive, pickled shallots, watermelon, manchego	25
Heirloom tomato Goat cheese cigar, olive liquorice	26
Fresh pappardelle Confit fennel, zucchini flower beignet and olives	25
Velouté Cauliflower, hazelnuts, truffle oil	27

## Mains

Risotto Mushroom, truffle pecorino	30
Slow roasted tomato and glazed onion tarte tatin Salad of baby rocket	30
Egg yolk ravioli Forest mushrooms, asparagus	32
Gnocchi Almond, lemon, olive oil, eggplant, ricotta	32