

# Spring Lunch 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. Experience our award winning wine list curated by Executive Sommelier Shun Eto that *celebrates* bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

<b>TWO COURSE</b> WELLNESS WEEKDAY	<b>THREE COURSE</b> WELLNESS WEEKEND
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ADDITION <i>Supplement</i>	
EAST 33 SYDNEY ROCK OYSTER <i>Natural, Lemon, Mignonette, Pink Pepper (gf, df)</i>	8 ea
AQUATIR CAVIAR TARTLET 5gr <i>Egg Yolk Gel, Seaweed Chantilly, Kombu</i>	25
BLAZQUEZ JAMON & BRIOCHE <i>Brown Butter Brioche, Ibérico Jamón de Bellota, Pea Cream</i>	25
AQUATIR CAVIAR 30gr <i>Blinis, Chives, Crème Fraîche, Egg White &amp; Yolk</i>	185
AQUATIR CAVIAR 50g <i>Blinis, Chives, Crème Fraîche, Egg White &amp; Yolk</i>	285

## COURSE ONE

### CAJUN TUNA TATAKI

*Katsubushi, Cajun, Pimentón, Fennel, Rouille Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)*

### SCORCHED WAGYU EYE ROUND

*Textures of Potato, Fermented Chilli, Salsa Verde, Young Garlic Shoots, Lemon Pepper, Saltbush (gf, n)*

### CASHEW & MACADAMIA QUESO

*New Season Peas, Chervil, Sugar Snap, Spring Onion, Pickled Celery, Pea Tendrils, Lemon Verbena Granita (ve, n)*

## MAIN COURSE

### CONDABILLA MURRAY COD

*Scallop, Shimeji Fondue, Kipfler Potato, Pepitas Pesto, Lemon Aspen, Warrigal Pangrattato*

### BROOKLYN VALLEY STRIPLOIN MBS3+

*Forest Mushroom Duxelles, Braised Shallot, Tuscan Kale, Dutch Carrot, Coffee Braised Wagyu Short Rib, Enoki Crumble, Pepperberry Jus*

### BUSH TOMATO GNOCCHI

*Heirloom Tomato, Grilled Zucchini, Vanella Ricotta, Wild Spinach, Burnt Leek, Pedro Ximénez (v)*

## DESSERT *Supplement*

### IRONBARK HONEY BRULEE

*Roasted Barley Chocolate Genoise, Tasmanian Whisky-Stewed Prune* | 30

### BLOOD ORANGE MOUSSE

*Quandong, Citrus Crumble, Blood Orange Sorbet (ve, gf)* | 30

### AUSTRALIAN CHEESES

*Beetroot and Fennel Crisp, Red Centre Lime Marmalade, Muscatel* | 30

