

ALTITUDE SYDNEY LUNCH

TO START

Addition

EAST 33 SYDNEY ROCK OYSTER (A) | 8
Mignonette, Finger Lime (gf, df)

HOUSE-MADE DOUGHNUT | 15
Shangri-La Honey, Truffle, Wattleseed

SHARK BAY SCAMPI CAVIAR 25g (A) | 375
Blinis, Chives, Crème Fraîche, Egg White & Yolk

SCORCHED WAGYU BRIOCHE | 15
Musset Mushrooms, Cebollita, Gruyère

TASMANIAN 'THREE FRIENDS' ABALONE (A) | 15
Rockefeller, Swiss Chard, Lemon Myrtle

PRAWN & SCALLOP TOAST (A) | 20
Scampi Caviar, Chives

ENTRÉE

CHILLED

CAJUN TUNA TATAKI (A) | 35
Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

PEPPER-CRUSTED PARDOO BEEF | 34
Jerusalem Artichoke, Losada Olive, Charred Leek, Hazelnut, Pepperberry Vinaigrette (gf, df, n)

CASHEW MOUSSE | 30
Hokkaido Pumpkin, Fenugreek, Tempeh, Boondi, Sumac, Blood Orange Saltbush (ve, gf, n)

WARM

SHANGRI-LA HONEY GLAZED DUCK | 34
Confit Duck Leg Croquette, Fennel, Orange, Anise Myrtle & Oregano Jus (gf)

YAMBA PRAWN & SPANNER CRAB TROTTOLE (A) | 35
Pasta, Peperonata, Bush Tomato, Roasted Prawn Oil, Heirloom Tomato, Lemon & Dill Pangrattato

SEARED CAULIFLOWER | 30
Whipped Persian Feta, Native Za'atar, Pomegranate, Kataifi, Pistachio, Pickled Medjool Dates, Caper & Raisin Dressing (v, gf, n)

MAIN COURSE

MEAT

KINROSS STATION HAMPSHIRE DOWNS
LAMB SADDLE | 58
Fioretto, Sweet Potato, Saltbush, Preserved Lemon, Salsa Verde (gf, df)

PORTORO STRIPLOIN MB 4+ | 70
Sautéed Cabbage, Musset Mushrooms, Cauliflower, Charred Leek Powder, Peppercorn (gf)

BERKSHIRE PORK | 45
Ancient Grains, Rosella, Black Garlic, Tamarind, Bitter Leaves

FISH

PEDRO XIMÉNEZ & SHOYU
HIRAMASA KINGFISH (A) | 52
Brioche Purée, Jalapeño, Gai Lan, Macadamia, Pickled Daikon (n)

PAN-FRIED PINK SNAPPER (A) | 48
Champagne Cream, Avruga Caviar, Squid Ink & Lemon Gel, Charred Cos, Turnip (gf)

MORETON BAY BUG (A) | 75
Mafaldine Pasta, Peperonata, Bush Tomato, Roasted Prawn Oil, Heirloom Tomato, Lemon & Dill Pangrattato

CATCH OF THE DAY (A) | 45
Please ask our team for this week's Fresh Seasonal Catch

VEGETARIAN & VEGAN

PUMPKIN RISOTTO | 45
(VEGAN OPTION AVAILABLE)
Roasted Pumpkin, Vannella Stracciatella, Hazelnut, Pepitas, Vinaigrette, Pickled Fig (v, gf, n)

MUSSET MUSHROOM TROTTOLE | 45
Pasta, Lion's Mane, Porcini, Oyster Mushroom, Enoki, Wattleseed (v, n)

SIDE | 15
Additional per Selection

Dutch Cream Mashed Potato (v, gf)
Charred Asparagus, Almond Butter (v, gf, n)
Shoestring Fries, Szechuan Spice, Truffle Aioli (v, df)
Fennel, Orange, Chilli, Oregano, Crispy Shallots (ve, gf, df)
Burrata, Shangri-La Honey, House-made Flat Bread, Smoked Salt & Balsamic (v)

DESSERT

RHUBARB COCONUT | 30
Rhubarb Compote, Cinnamon Coconut Mousse, Rosella (ve, gf)

POACHED BOSCH PEAR | 30
Dark Chocolate Génoise, Candied Hazelnut Gelato, Pear Tuile (n)

AUSTRALIAN CHEESES | 35
Pickled Fig, Red Centre Lime Marmalade, Buckwheat Crisp

(v) Vegetarian | (ve) Vegan | (gf) Gluten Free | (df) Dairy Free | (n) Contains Nuts
(A) Australian Seafood | (M) Seafood of Mixed Origin | (I) Imported Seafood
A 10% service charge applies to groups of 8 or more. A 15% surcharge applies on Sundays and public holidays.

Dinner

TWO COURSE - 128

ADD

SOMMELIER WINE PAIRING - 39

THREE COURSE - 148

ADD

SOMMELIER WINE PAIRING - 57

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Shangri-La Honey, Truffle, Wattleseed

TASMANIAN 'THREE FRIENDS'
ABALONE (A) | 15
Rockefeller, Swiss Chard, Lemon Myrtle

SHARK BAY SCAMPI CAVIAR 25g (A) | 375
Blinis, Chives, Crème Fraîche, Egg White & Yolk

SCORCHED WAGYU BRIOCHE | 15
Musset Mushrooms, Cebollita, Gruyère

PRAWN & SCALLOP TOAST (A) | 30
Scampi Caviar, Chives

ENTRÉE

CHILLED

HIRAMASA KINGFISH SASHIMI (A)
*Leche de Tigre, Heirloom Corn Salsa, Kiss Peppers Ancho, Finger Lime,
Micro Coriander (gf, df)*

CAJUN TUNA TATAKI (A)
Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

PEPPER-CRUSTED PARDOO BEEF
*Jerusalem Artichoke, Losada Olive, Charred Leek, Hazelnut,
Pepperberry Vinaigrette (gf, df, n)*

CASHEW MOUSSE
*Hokkaido Pumpkin, Fenugreek, Tempeh, Boondi, Sumac,
Blood Orange Saltbush (ve, gf, n)*

WARM

TEMPURA YAMBA PRAWN (A)
Curry Apple Syrup, Shallot, Sesame, Lime Mayonnaise, Pickled Apple

SCALLOP & NDUJA
Pan-fried Scallop, Calabrian Pork Butter, Zucchini, Heirloom Tomato, Saffron, Lemon (gf)

SHANGRI-LA HONEY GLAZED DUCK
Confit Duck Leg Croquette, Fennel, Orange, Anise Myrtle & Oregano Jus (gf)

YAMBA PRAWN & SPANNER CRAB TROTTOLE (A)
*Pasta, Peperonata, Bush Tomato, Roasted Prawn Oil, Heirloom Tomato,
Lemon & Dill Pangrattato*

SEARED CAULIFLOWER
*Whipped Persian Feta, Native Za'atar, Pomegranate, Kataifi, Pistachio, Pickled Medjool Dates,
Caper & Raisin Dressing (v, gf, n)*

MAIN COURSE

FISH

PEDRO XIMÉNEZ & SHOYU HIRAMASA KINGFISH (A)
Brioche Purée, Jalapeño, Gai Lan, Macadamia, Pickled Daikon (n)

PAN-FRIED PINK SNAPPER (A)
Champagne Cream, Avruga Caviar, Squid Ink & Lemon Gel, Charred Cos, Turnip (gf)

GRILLED SWORDFISH (A)
Scorched Cuttlefish, Dutch Potato Salad, Seeded Mustard, River Mint, Nduja Vinaigrette (gf, df)

CATCH OF THE DAY (A)
Ask Our Team About Today's Seasonal Selection

MEAT

KINROSS STATION HAMPSHIRE DOWNS LAMB SADDLE
Fioretto, Sweet Potato, Saltbush, Preserved Lemon, Salsa Verde (gf, df)

PORTORO STRIPLOIN MB 4+
Sautéed Cabbage, Musset Mushrooms, Cauliflower, Charred Leek Powder, Peppercorn (gf)

BERKSHIRE PORK
Ancient Grains, Rosella, Black Garlic, Tamarind, Bitter Leaves

VEGETARIAN & VEGAN

PUMPKIN RISOTTO (VEGAN OPTION AVAILABLE)
Roasted Pumpkin, Vannella Stracciatella, Hazelnut, Pepitas, Vinaigrette, Pickled Fig (v, gf, n)

MUSSET MUSHROOM TROTTOLE
Pasta, Lion's Mane, Porcini, Oyster Mushroom, Enoki, Wattleseed (v, n)

ACCOMPANIMENTS | 15

Additional per Selection
Dutch Cream Mashed Potato (v, gf)
Charred Asparagus, Almond Butter (v, gf, n)
Shoestring Fries, Szechuan Spice, Truffle Aioli (v, df)
Fennel, Orange, Chilli, Oregano, Crispy Shallots (ve, gf, df)
Burrata, Shangri-La Honey, House-made Flat Bread, Smoked Salt & Balsamic (v)

DELUXE SUPPLEMENTARY MAIN

Additional per Person
Grain-Fed F4 Wagyu Purebred, Pilbara Region Northwest W.A
600g PARDOO WAGYU RIB EYE MB8+
(To Share for Two) | 60
600g PARDOO WAGYU RIB EYE MB8+ | 110
250g PARDOO WAGYU TENDERLOIN MB6+ | 55

DESSERT

RHUBARB COCONUT
Rhubarb Compote, Cinnamon Coconut Mousse,
Rosella (ve, gf)

DULCE DE LECHE CAKE
Caramelised Fuji Apple, Crème au
Moka, Wattleseed

POACHED BOSC PEAR
Dark Chocolate Génoise, Candied Hazelnut Gelato,
Pear Tuile (gf, n)

AUSTRALIAN CHEESES
Pickled Fig, Red Centre Lime Marmalade,
Buckwheat Crisp

ALTITUDE

SYDNEY

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood

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