

ALTITUDE

SYDNEY

Born in Winnipeg Canada, I immigrated to Australia in 1999, working at a number of Sydney's award winning restaurants before moving to Altitude.

I am passionate about using local and regional ingredients, by using classical northern European techniques.

I have created this menu to showcase the best seasonal produce from some of Australia's premier growers.

Here at Altitude, my aim is to serve dishes that will leave a lasting impression, as lasting as the incredible view.

I hope that your experience here is a memorable one.

Steven Krasicki



Altitude Chef de Cuisine

Starters

Freshly shucked Sydney Rock oysters <i>Shallot and red wine dressing</i>	½ Dozen	22
Confit Atlantic salmon <i>Caviar, marinated fennel and breakfast radish</i>		27
Roasted Murray cod <i>Celery purée, sake steamed South Australian mussels</i>		28
Ballontine of Bega valley chicken and Foie gras <i>Gingerbread crumbs, salad of purslane and crisp sweetbreads</i>		26
Ceviche of pink snapper <i>Avocado mousse, baby celery leaves and vanilla-lime vinaigrette</i>		28
Hervey Bay scallops <i>Crisp pork belly, beetroot shavings and dill</i>		27

Mains

Grilled swordfish <i>White asparagus, heirloom carrots and black garlic nage</i>	36
Crispy skin John Dory <i>Jerusalem artichoke, trompettes mushrooms, verjus and White Port jus</i>	38
Palmer's Island mulloway <i>Pea puree, Serrano ham, green asparagus and confit tomatoes</i>	39
Dry aged Casticum lamb loin <i>Pearl barley, celeriac crisps and pickled tongue</i>	38
Rare roasted Hahndorf venison <i>Portobello mushrooms, Mount Buffalo hazelnuts and burnt cinnamon jus</i>	40
Macleay valley suckling pig <i>Roasted cauliflower, and compressed paradise pears</i>	38
Slow roasted veal fillet <i>Braised endive, creamed potato and Banyuls jus</i>	42

Sides

All Sides 10

"Alto" olive oil roasted kipfler potatoes

Mixed leaf salad and fresh herbs

Broccolini with semi dried tomatoes and shallots

Desserts

All Desserts 18

Sweet wine poached peaches

Blueberries Eton mess, nougat glaze ice cream

Michel Cluizel dark chocolate

Honeycomb crunch and salted caramel

Raspberry, white chocolate ripple

Fromage frais, poached rhubarb and ice cream

Mascarpone semifreddo

Stewed strawberries, muscat and brick pastry crisps

Spiced poached cherries

Yoghurt mousse, licorice froth and cracked popwheat

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

Ashgrove cloth matured cheddar	Australia	Tasmania
Ossau Iraty	France	Basque
Testun al Barolo	Italy	Piedmont
Castel Rosso	Italy	Piedmont

Blue

Tarago River Shadows of Blue	Australia	Victoria
Rochebaron	France	Auvergne
Le Papillon - Roquefort	France	Midi Pyrenées
Gorgonzola Piccante	Italy	Lombardy

Washrind

Old Telegraph Road Fire Engine Red	Australia	Victoria
Pont l'Eveque	France	Normandy
Douceur du Jura	France	Franche Comte
Mauri Artavaggio	Italy	Lombardy

White Mould

Old Telegraph Road Triple Cream	Australia	Victoria
Woodside Charleston Brie	Australia	South Australia
Yarra Valey Black Savourine	Australia	Victoria
Rouzaire Fougerous	France	Ile de France

Vegetarian Menu

Starters

Salad of green asparagus and toasted almonds <i>Confit tomatoes</i>	25
Crisp potato mille-feuille of glazed baby beetroot <i>Lamb's tongue lettuce and horseradish chantilly cream</i>	24
Black garlic linguini <i>Baby courgettes and fresh oregano</i>	25
Feuilleté of celeriac and green asparagus <i>Potato and truffle emulsion</i>	27

Mains

Spring onion risotto <i>Cavolo nero and soft poached organic hen's egg</i>	30
Slow roasted tomato and glazed onion tarte tatin <i>Salad of baby rocket</i>	30
Open saffron and vegetable ravioli <i>Celeriac nage</i>	32
Sautéed parmesan gnocchi <i>Confit fennel, fresh basil and aubergine caviar</i>	32