

# BREAD

## Homemade Panini |V| 12

Whipped butter | smoked salt

## Panini Al Formaggio |V| 14

Mozzarella cheese | garlic and herb confit butter | rosemary salt

# ENTRÉE

## Freshly Shucked Oysters |Gf|Df|

|              |            |    |
|--------------|------------|----|
| Kilpatrick   | half dozen | 29 |
| Natural      | half dozen | 26 |
| Nepalese     | half dozen | 28 |
| Mix (2 each) | half dozen | 30 |

## Chargrilled Panini |V| 21

Maple dukkah roasted pumpkin | confit mushroom | selection of micro greens

## Chorizo Bruschetta |Df| 23

Grilled chorizo | roasted red peppers | mix tomatoes bruschetta

## Tasmanian Salmon Gravlax |Gf| 26

Cured salmon | dil Crème fraîche | baby beetroot | pickle fennel | herb oil

## Grill Halloumi |V|Gf| 22

Tomato | basil | balsamic glaze | basil oil drizzle

## Mozzeralla Sticks | 21

Fried cheesy mozzarella sticks | Nepalese style tomato chutney

## Flash Fried Squid | 26

Fresh slaw | chilli lime mayo | lemon | micro greens

## Karaage Chicken | 22

In-house spiced karaage batter | fresh slaw | chilli lime mayo

## Tasmanian Pan Seared Scallops |Gf| 29

Spiced cauliflower cream | smoked pickled mushrooms | truffle oil.

## Prawn Cocktail |Gf| 28

Poached prawns chilled | baby gem cos | cocktail sauce | lemon | paprika dust

## Lamb Back Strap | 27

Crispy potato galette | chermoula sauce | micro greens

# MAINS

## Chicken Supreme |Gf| 36

Stuffed chicken supreme with mushroom duxelles | 24hrs potato galette | seasonal greens | honey glazed dutch carrot | lemon buerre blanc sauce

## Veal Scaloppine |Gf| 39

Thinly sliced veal | smashed potatoes | seasonal greens | creamy mushroom piccata sauce

## Cape Grim Eye Fillet 280g |Gf| 58

Honey glazed dutch carrot | grilled zucchini | 24hrs potato galette | seasonal greens | Café de Paris | red wine jus

## Ranger Valley Scotch Fillet 300g | 46

Roasted potatoes | grilled broccolini | spiced almond flakes | mushroom sauce  
Extra: Red wine jus: \$5 | Creamy Garlic Prawns: \$10

## Cape Grim Ribeye 450gm |Gf| 68

24hrs potato galette | grilled broccolini | spiced cauliflower cream | Café de Paris | red wine jus

## Local Fish |Gf|MP|

Herb roasted potatoes| broccolini and beans | lemon buerre blanc sauce

## Altitude's Seafood Goulash |40

Prawns, calamari, blue swimmer crab meat, scallops, mussels, fish with chef's signature saffron seafood sauce | slice of garlic bread

## Braised Lamb Shoulder |GF| 38

Slow braised lamb | honey glazed dutch carrot | 24hrs potato galette | seasonal greens | red wine jus

# SIDES

Potato fries | rosemary salt | aioli | 12

Sweet potato wedges | sweet chilli sauce | 16

Honey glazed dutch carrots | almond flakes | 12

Sautéd broccolini| green beans | snow peas | almond flakes | 16

Smashed potatoes | Chermoula sauce| Parmesan cheese | 15

Maple and dukkah roasted pumpkin and sweet potatoes | 15

Mix leaves salad | orange vinaigrette dressing | 14

"Menu Keys: V:Vegetarian | GF: Gluten-Free| DF: Dairy Free | MP: Market Price"

BON APPÉTIT!  
PRICES ARE INCLUSIVE OF GST. A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.  
A 1.6% SURCHARGE APPLIED TO ALL VISA AND MASTERCARD  
.1.78% AMEX SURCHARGE WILL APPLY

# PASTA / RISOTTO

## Chilli Prawn Linguine | 34

Chilli & garlic prawns | cherry tomatoes | baby spinach | olive oil

## Blue Swimmer crab linguine | 36

Blue swimmer crab meat | chilli and garlic vodka sugo | cherry tomatoes | olive oil

## Linguine Ai Fruitti Di Mare | 38

Prawns, mussels, calamari, scallops, fish | chef's signature saffron seafood sauce

## Lamb Ragu Gnocchi | 35

Slow braised lamb ragu | potato gnocchi | parmesan

## Fettuccine Boscaiola | 30

Bacon | mushrooms | chicken | white parmesan butter cream Sugo

## Gnocchi |V| 28

Potato gnocchi | burnt butter | aged balsamic vinegar | parmesan

## Quattro Funghi Risotto |V/GF| 32

Mixed confit mushrooms | spinach | cherry tomatoes | parmesan | truffle oil

## Chorizo & Prawns Risotto| GF| 34

Prawns | chorizo | cherry tomato| spinach| vodka seafood sugo

## Risotto Ai Fruitti Di Mare |GF| 38

Prawns, mussels, calamari, scallops, fish | chef's signature saffron seafood sauce

# SALAD

## Halloumi Maple Salad |V/GF| 24

Grill halloumi | maple dukkah roasted sweet potato & butternut pumpkin | mixed leaves | cherry tomatoes | roasted mixed nuts | julienne carrot | orange vinaigrette dressing

## Thai Beef Salad |GF| 26

Sliced beef scotch fillet | mixed leaves | roasted peppers | cherry tomatoes | red onion | crispy noodles | Thai dressing

# KIDS MENU

Fish and chips | 14  
Nuggets and chips | 12  
Meatball pasta | Napolitano sauce | parmesan | 16  
Kids Steak | fries | 18  
Vanilla ice cream | choice of flavoured toppings | 7  
Choice of toppings: chocolate, caramel, strawberry, sprinkles

# DESSERTS

## **Pistachio Crème Brulée |Gf| 18**

Berries compote | vanilla ice cream

## **Orange & Peach Panna Cotta |Gf| 19**

Caramelised peach | savoury orange glaze

## **Apple Tarte Tatin | 18**

Caramelised apples in puff pastry | ice-cream | caramel glaze

## **Sticky Date Pudding | 18**

vanilla ice cream| butterscotch sauce

## **Belgian Waffle | 17**

Mixed berries compote | seasonal berries | ice cream

## **Affogato |Gf| 16**

Baileys | vanilla ice cream | espresso coffee

Extra \$4 for any other choice of liqueurs

Frangelico | Sambuca | Cointreu

## **Cheese Board | 36**

King Island Brie Cheese | Gouda | Surprise Bay Cheddar

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