

the
ALTITUDE RESTAURANT &
FUNCTIONS

Menu

Freshly Shucked Oysters |Gf|

1/2 Doz. Kilpatrick	29
1/2 Doz. Natural	26
1/2 Doz. Nepalese	28
1/2 Doz. Mixed (2each)	30

Panini Al Formaggio |V| 14

Shredded mozzarella cheese| garlic herbs confit butter| rosemary salt

Classic Eggs Benedict | 21

English muffin| poached eggs| mixed mushrooms| spinach| hollandaise sauce
Extras: Bacon \$5 | Hash brown \$4 | Grill halloumi \$6

Chargrilled Panini |V|V0| 20

Maple dukkah roasted pumpkin| confit mushrooms| micro greens
Extras: Poached eggs \$5 | Bacon \$5 | Hash brown \$4 | Grill halloumi \$6

Spiced Fried Chicken | 22

Toast| apple and fresh slaw| crispy fried chicken| sriracha hollandaise sauce| micro greens
Extra: Poached eggs \$5 | Bacon \$5 | Hash brown \$4 | Grill halloumi \$6

Mozarella Sticks | 20

Fried mozzarella sticks| Nepalese style tomato chutney| micro greens

Flash Fried Squid |Gf|Df| 24

Fresh slaw| chilli lime aioli | lemon wedge| micro greens

Karaage Chicken |Gf|Df| 22

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

Prawn Cocktail |Gf|Df| 28

Chilled poached prawns| baby gem cos| cocktail sauce| lemon wedge| paprika dust

Crispy Bandit Wings |Df| 18

Chicken wings marinated in-house sauce| gem lettuce| mojo rojo sauce| sesame sprinkle

Altitude Signature Homemade Chicken Strips | 19

Crispy homemade chicken strips| grilled garlic butter gem lettuce| lime mayo

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 mojo rojo sauce	16
Smashed potatoes Chermoula sauce Parmesan cheese	15
Maple and dukkah roasted pumpkin and sweet potatoes	15
Mix leaves salad orange vinaigrette dressing	14

Chicken Supreme|Gf| 36

Stuffed chicken supreme with mushroom duxelles| 24hrs potatoes| sautéed greens| honey glazed dutch carrot| lemon butter sauce

Lamb Backstrap |Gf| 37

24hrs potatoes| roasted zucchini| dutch carrot| Chermoula sauce| micro greens

Chilli Prawn Linguine| 34

Garlic prawns| white wine| olive oil| cherry tomatoes| baby spinach

Blue Swimmer Crab Linguine| 36

Blue swimmer crab meat| chilli vodka sugo| olive oil| micro greens

Altitude Fritto Misto | 35

Battered whiting| fried calamari and prawns | scallops| chips| lemon wedge| tartare sauce

Beer Battered Fish| 27

Battered Whiting| citrus green salad| chips| lemon wedge| tartare sauce

Local Fish|Gf| MP

Pan seared fish| herbs roasted potatoes| broccolini| honey glazed dutch carrot| hollandaise sauce

Veal Scaloppine |Gf| 39

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

Quatro Fungi Risotto| V|VO| 32

Confit mix mushroom| garlic| cherry tomatoes| baby spinach| parmesan| truffle oil

Ranger Valley Scotch Fillet 300g | 46

Smashed potatoes| grilled broccolini| spiced almond flakes| creamy mushroom sauce
Extras: Creamy garlic prawns \$10 | Red wine jus \$5

Halloumi Maple Salad |V|Gf| 25

Grill halloumi| maple and dukkah roasted pumpkin and sweet potatoes| mixed leaves| carrot| red onion| roasted nuts| orange vinaigrette dressing

Poached Chicken Salad |Gf|Df| 26

Poached chicken| mixed leaves| red peppers| cherry tomatoes| red onion| carrot| roasted nuts| pomegranate dressing

Desserts

Vanilla Ice-cream | 7

Choice of toppings: chocolate, caramel, strawberry, sprinkles

Orange & Peach Pana Cotta | 19

Pistachio Cream Brûlée | 18

Belgian Waffles | 16

Cheese Board | 34

King Island Brie Cheese| Gouda| Surprise Bay Cheddar

Kids Menu

Nuggets and Chips | 12

Fish and Chips | 14

Kids steak and chips| 18

Kids Pasta| 16

Bon Appétit!

Prices are inclusive of GST| 15% surcharge applies on **Public Holidays**| 1.6% surcharge applies to all Visa and MasterCard| 1.78% surcharge will apply on Amex.

