



- WEEKEND BRUNCH MENU -

Fresh Granola

toasted in-house w' almonds, hazelnuts & Tasmanian honey w' natural yoghurt - 12.9  

Warm Croissants

smoked leg ham, relish & three cheese - 14.9

smoked salmon, baby spinach, capers & double brie - 17.9

Tasmanian Honey Pancakes

caramelised banana w' butterscotch sauce, cream & ice cream - 17.9 

Tasmanian berry compote, fresh strawberries, cream & ice cream - 17.9 

Bacon & Eggs on Sourdough

grilled bacon w' 2 eggs poached, fried or scrambled on sourdough - 16.9

Classic Eggs Benedict

buttered mushrooms & baby spinach, poached eggs, toasted sourdough & our hollandaise - 16.9 

grilled smoky bacon, poached eggs, toasted sourdough & our hollandaise - 17.9

Tasmanian smoked salmon, poached eggs, toasted sourdough & our hollandaise - 18.9

Free Range Omelettes


three cheese omelette filled w' buttered Huon mushrooms & spinach - 17.9 

smoked ham & confit cherry tomato w' three cheese & spinach - 17.9


pan fried chorizo, mushrooms & marinated fetta - 19.9

Tasmanian smoked salmon, soft double brie & baby spinach - 19.9

Pumpkin & Dukkah Eggs

Moroccan scented smashed pumpkin, sauteed balsamic mushrooms, confit cherry tomato, dukkah, poached eggs & a balsamic baby herb salad - 18.9 

Avocado & Danish Fetta

fresh seasoned avocado, marinated Danish fetta & soft poached egg, toasted sourdough w' a lemon & herb salad - 18.9 

Chorizo, House Beans & Bacon

grilled Spanish chorizo, smoky bacon, our slow cooked house beans & soft poached egg on toasted sourdough w' shaved grana - 18.9



Vegetarian



Vegan Available upon request



Gluten free



Dairy free

Whilst every effort is taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free. 15% Surcharge applies Public Holidays.



- ITALIAN FLAT BREAD -

fresh stretched dough brushed w' garlic & oregano topped w' confit tomatoes & three cheese's - 14.5

- OYSTERS -

(min 2 each selection)

- COLD SELECTION -

Natural	just lemon	3.5
Cool & Spicy	tabasco & lime granita	4.0
Japanese Style.....	wasabi, mirin & pickled ginger	4.5
Blood Orange	blood orange mignonette	4.5
Smoked Salmon	crispy baby caper & yuzu	4.5

- HOT SELECTION -

Kilpatrick.....	chefs worchestershire dark sauce	4.0
Rockefeller	spinach, pernod & parmesan	4.0
40s Blue	creamy bechamel & roaring blue	4.5
Whiskey	Tasmanian malt whiskey butter	4.5
Almond Crumbed	lime hollandaise	4.5

- MIXED DOZEN OYSTERS -

your choice of up to 4 of your favourite varieties from our selection - 45
try one of each variety...takes a minute but tasty - 52

- ALTITUDE TASTING PLATES -

1 FOR 19.50..... 2 FOR 36.50.....

Salt & Pepper Squid

tender squid marinated in lime, flash fried w' chefs pepper blend & pink sea salt

Thai Fish Skewers

white fish & salmon rolled w' Thai spices char grilled w' Asian slaw & Thai dipping sauce

Sesame Battered Prawns

sesame & almond battered prawn cutlets, steamed rice, tangy raspberry, coriander & chilli jam

Scallop & Chorizo Bruschetta

pan fried scallops & spanish chorizo w' a roasted capsicum & olive salsa, sweet balsamic reduction

African Lamb

sous vide African lamb w' spiced sweet potato, African jus

Buffalo Chicken Wings

seasoned & baked w' chefs buttery hot sauce

Tennessee Smoked BBQ Bourbon Beef

slow cooked, char grilled w' Manhattan bbq bourbon sauce

Malaysian Satay Chicken

chicken thigh w' a creamy coconut & coriander Malay satay sauce

Cantonese Duck Breast

twice cooked duck, coriander & mango salad, ginger, soy & toasted sesame dressing

Spiced Pumpkin, Danish Fetta & Dukkah

spiced pumpkin & creamy fetta rolled in dukkah w' citrus virgin oil



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- SEAFOOD -

Dukkah Salmon Fillet

Tasmanian Salmon fillet rolled in house dukkah grilled to medium rare w' crispy prosciutto, tomato, cucumber & fig balsamic salad - 34.9  

Blue Eye & Scallops

grilled blue eye fillet & seared Tasmanian scallops w' a light creamy duchess potato, buttered greens & a light lemon lime hollandaise - 42.9 

Classic Seafood Hot Pot

seafood medley of fish, salmon, prawns, scallops, squid, mussels & oysters w' a rich saffron, garlic, tomato, chilli, fennel & white wine broth, buckwheat noodles - 35.9

Scallop & Prawn Fettuccine





pan fried Tasmanian scallops & prawn cutlets tossed w' linguine in a slow cooked Italian sugo w' olives, anchovy, capers & chilli - 37.9

Asahi Battered Fish

today's fish in an Asahi batter served w' a remoulade sauce, crisp baby capers seasoned fries & chef's tangy & fresh asian style slaw - 32.9

- FROM THE GRILL -

(all steaks come with roasted rosemary & garlic chat potato bake)

- Chicken Roulade** | rolled w' sage, semi dried tomato & prosciutto, sweet potato puree, pan jus - 34.5 
- Longford Pork "on the bone"** | pork rib char grilled, anise & cardamon spiced apple sauce, pan jus - 34.5 
- 250 gm Eye Fillet Mignon** | char grilled, double smoked bacon, port wine & green peppercorn jus - 42.5
- 300 gm Scotch & Seafood** | peppered scotch fillet, pan fried seafood in a garlic brandy cream sauce - 49.5 
- 500 gm Cape Grim Rib Eye** | char grilled, truffle mushrooms, baby spinach, rich cabernet & thyme jus - 54.5 

- SIDES -





Crispy Seasoned Fries

rosemary & sea salt fries - 10.0   



Eschallot & Garlic Mash

sautéed eschallot, butter & garlic mash - 10.0 

Roasted Chat Potatoes

rosemary, garlic & thyme - 10.0    



Tomato, Fetta & Olive Salad

tomato, cucumber & danish fetta salad w' apple balsamic - 10.0  

Asparagus, Broccollini & Almonds

buttered asparagus, broccollini & toasted almonds - 10.0  

Truffle Cheese Fries

crisp fries w' rich truffle cheese sauce - 15.5  



Altitude

- DESSERTS -

Chocolate & Rum Indulgence 

Tasmanian rum soaked raisins in a decadent dark chocolate slice, double cream, chocolate shards, strawberry & mint salad - 15.5

Pistachio & Lemon Eton Mess

layers of crisp meringue, limoncello crème patissiere, crushed pistachio drizzled w' limoncello syrup & biscotti - 15.5

Pecan & Almond Tart

crumbly base filled w' a pecan, almond & caramel ganache, double cream & almond praline - 15.5

Tasmanian Apple Fritters

cider poached tasmanian apples, sweet crisp cider batter, cinnamon infused maple fresh lemon sorbet - 15.5

Affogato

shot of espresso, vanilla bean ice cream, biscotti & frangelico - 18.5

Cheese & Soaked Fruits

A selection of local cheese, port soaked fruits, pastes & crisp lavosh - 24.5



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