the ALTITUDE

STARTERS

Homemade Panini
Whipped butter| smoked salt|*V*| 9

Panini Al Formanggio
Cheese| garlic confit butter| rosemary salt|*V*| 11

Chargrilled Panini Bread|*V*|14
Maple dukkah roasted pumpkin| confit mushroom| selection of green leaves

Grill Haloumi|*V/Gf*|16
Tomato|basil| basil oil| balsamic glaze

Freshly Shucked Oysters
Kilpatrick -half dozen|Gf| 26
Natural| Ginger vinaigrette - half dozen|Gf| 24

Tasmanian Pan Seared Scallops|Gf| 26
Cauliflower puree| smoked pickle mushroom

Altitude Signature Seafood Chowder|18
Assorted Tasmania's seafood|warm toasted bread

Sichuan Squid|*Gf*| 22
Fresh slaw| house-made chilli lime infused aioli

Gamberi Picante|*Gf*| 24
Prawn| chilli| bacon| wine| garlic

Chicken Karaage|17
In-house spiced|karaage batter| fresh slaw| lime Aioli

MAINS

Chicken Michele | *Gf* | 32
Stuffed chicken supreme | spinach | ricotta | potatoes galette | seasonal greens | lemon buerre blanc sauce

Veal Scaloppini "Al Fungi" | *Gf* | 34
Thinly sliced veal | potatoes | seasonal veg | creamy piccata sauce

Local Fish | *Gf* | **MP**
Pan fried fish | herb marinated potatoes | seasonal veg | buerre blanc sauce

Altitude Signature Goulash | 36
Locally sourced assorted seafood | chef's signature saffron seafood stew | garlic bread

Cape Grim Eye Fillet 280g | *Gf* | 54
Honey glazed dutch carrots | potatoes galette | grill zucchini | seasonal veggies | café de Paris/red wine jus

Braised Lamb Shoulder | Gf | 32
Honey glazed dutch carrot | potatoes galette | seasonal veg | red wine jus

Duck confit | *Gf* | 38
Spiced cauliflower puree | potato galette | seasonal veg | duck wine jus

V- VEGETARIAN | GF- GLUTEN FREE | DF-DAIRY FREE | MP- MARKET PRICE

PASTA/ RISSOTO

Chilli Prawns Linguine| 30
Garlic prawns|white wine |olive oil| cherry tomato| baby spinach

Linguine Ai Fruitti Di Mare| 34
Assorted seafoods| chef's signature saffron seafood sauce

Fettuccine Boscaiola|24
Creamy bacon| mushroom| white wine

Spaghetti la verdura|V| 22
Butternut pumpkin|zucchini| cherry tomatoes | spinach| pink sauce

Quarto Fungi Risotto|V| 28
Confit mix mushrooms|spinach| cherry tomatoes| parmesan| truffle oil

Risotto Ai Fruitti Di Mare| 32
Assorted seafoods|chef's signature saffron seafood sauce

SALADS

Haloumi Maple Salad|*V/Gf*| 20
Maple and dukkah roasted sweet potato| butternut pumpkin| selection of green leaves| roasted mix nuts| carrot | orange vinaigrette dressing

Thai Beef Salad|*Gf*| 23
Selection of green leaves| roasted pepper| cherry tomato| red onion| sliced beef scotch fillet| crispy noodles|Thai dressing

SIDES

Pommes Frites| salt| aioli| 10
Selection Of Green Leaves| orange vinaigrette|*V/Gf/Df*| 9
Seasonal Vegetable| butter| almonds flakes|*V/Gf*| 11
Roasted Pumpkin| sweet potatoes| dukkah| maple glaze|*V/Gf/Df*| 10

DESSERTS

Pistachio Cream Brulee| 16
Berries compote| seasonal fruits| ice cream
Apple Tarte Tatin| 15
Ice-cream| pineapple crisp| caramel glaze
Belgium Waffles|14
Mix berry compote| pineapple crisp| seasonal fruits| ice cream
Affogato|12
Vanilla ice cream| espresso coffee| bailey

KIDS MENU

Fish and chips| 12
Nuggets and chips| 10
Spaghetti Napolitano| Parmesan|12
Cape Grim Steak| french fries| 15

Belgium waffale | ice cream | 10
Vanilla ice cream | choice of flavoured toppings| 7

BON APPÉTIT!
PRICES ARE INCLUSIVE OF GST. A 17% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
A 1.4% SURCHARGE APPLIED TO ALL VISA AND MASTERCARD
.1.78% AMEX SURCHARGE WILL APPLY