



## F U N C T I O N M E N U

- 
- 2 Course Choice Menu (Entree and Mains) @ \$59 p/p
  - 2 Course Choice Menu (Mains and Dessert) @ \$55 p/p
  - 3 Course Choice Menu (Entree, Mains and Dessert) @ \$75 p/p
  - 4 course (Appetizer, Entrée, Mains and Dessert) @ 85p/p
  - 4 course (Entrée, Mains and Dessert and After dinner) @89p/p
  - 5 course (Appetizer, Entrée Mains and Dessert and After dinner)  
@99 p/p

\*Please note: Final numbers and payment of the food  
will need to be completed three days prior to your booking date\*

## S T A R T E R

Marinated Olives  
Homemade Panini | whipped butter | smoked rosemary salt  
Altitude Signature Seafood Chowder | assorted seafood

## ENTREE

### Grill Haloumi

Tomato | basil | basil oil | balsamic glaze

### Tasmanian Pan Seared Scallops

Cauliflower puree | smoked pickle mushroom | micro greens

### Sichuan Squid

Fresh slaw | chilli lime aioli

### Chicken Karaage

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

## MAINS

### Braised Lamb Shoulder

Honey glazed carrot | potatoes | seasonal veg | rosemary jus

### Scotch Fillet

280g premium scotch fillet | creamy mash | seasonal greens | creamy mushroom  
sauce

### Local Fish

Pan fried fish | herb marinated potatoes | seasonal veg | buerre blanc sauce

### Chicken Michele

Stuffed chicken supreme | spinach | ricotta | potatoes galette | seasonal greens |  
lemon buerre blanc sauce

## PASTA / RISOTTO

### Chilli Prawns Linguini

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

### Quarto fungi risotto (V)

Mixed mushroom confit | spinach | truffle oil

## *D E S S E R T*

### Pistachio Cream Bruelee

Berries compote | seasonal fruits | ice cream

### Apple Tarte Tatin

Ice-cream | pineapple crisp | caramel glaze

## *A F T E R   D I N N E R*

Coffee or tea | Wine or Small cheese platter

## *H O T   &   C O L D* *P L A T T E R*

Dips Board \$90

Mini Bruschetta \$80

Seasonal Fruits \$70

Cheese Board \$110

Antipasto Board \$130

Sweet slices, Scones & Muffins \$65

### *Hot food*

Chicken Satay Skewers \$65

Mixed Asian (spring rolls, samosas, dim sims) \$75

Hot Pastries (House-made sausage rolls & vegetarian rolls) \$80

Panko Prawns \$75

Salt & Pepper Calamari \$75

Lamb Koftas \$95

Southern Fried Chicken \$85

Lamb Cutlets \$110

Mini Pulled Pork Sliders \$120

Mini Beef Burgers \$120