

# ALTITUDE

SYDNEY

## *Lime&Tonic Elite Guest Menu*

*3-courses w. matching wines + sparkling on arrival*

### TO START

**ROAST BERSHIRE PORK** w. white peach + macadamia + fennel

*2018 McWilliams Markview Sauvignon Blanc, Hilltops, NSW*

**DUCK LIVER PAREFAIT** w. summer berries + candied walnuts +  
mountain pepper + brioche

*2018 Rogers & Rufus Grenache Rose, Barossa Valley, SA*

**KINGFISH SASHIMI** w. grilled rockmelon + avocado + ponzu

*2018 Paringa Estate Pinot Gris, Mornington Peninsula, VIC*

### MAIN COURSE

**GRAIN FED BEEF STRIPLOIN** w. pickled fennel and broccolini

*2016 Zilzie Shiraz, Barossa Valley, SA*

**GIANT GROUPER** w. squid ink chorizo + red capsicum + broccolini +  
saffron crisp

*2016 TarraWarra Chardonnay, Yarra Valley, VIC*

**SUMMER VEGETABLES** w. grilled zucchini flower + eggplant + tahini  
yogurt + crispy parmesan

*2018 McWilliams Markview Merlot, Hilltops, NSW*

### DESSERT

**CHERRY SUNDAE** w. chocolate brownie + popcorn marshmallow +  
coconut sorbet + cherry & raspberry jam

*NV All Saints Muscat, Rutherglen, VIC*

**SELECTION OF AUSTRALIAN CHEESES** + sesame seed flatbread +  
walnut & grape salad

*2018 Willie Smith French Blend Cider, Huon Valley, TAS*

**VANILLA PANNA COTTA** w. summer fruits + whipped apricot foam +  
fruit tea punch

*2018 Saracco Moscato d'Asti, Piemonte, IT*

*"Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs"*