

ALTITUDE

LIME AND TONIC

Executive Chef Michael Elfwing handpick only the best, seasonally grown domestic produce and prepares distinct native flavours with his global culinary flare.

TO START

CHICKEN LIVER PARFAIT muscat gel + winter quince + walnut + pickled eshallots

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ROASTED JERUSALEM ARTICHOKEs brussel leaves + pistachio butter + almond & truffle sauce

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SOUTH COAST BLUEFIN TUNA sashimi + nduja + roasted peppers

MAIN COURSE

PINK SNAPPER bbq soy + leek fondue + green chili + coriander + squid

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CHARRED WINTER CARROTS + carrot juice + orange + kalamata olive

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TENDERLOIN 200g pasture raised | Gippsland | VIC
Parsnip puree + kallettes + cavolonero

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DESSERT

FALLEN APPLES red love apples + cardamom roasted pears + crispy parsnip + wattleseed ice cream

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BAHEN & CO ORGANIC CHOCOLATE sabayon tart + almond vanilla ice cream

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AUSTRALIAN CHEESES rosemary flatbread + persimmon + quince paste + macadamia nut