



ALTITUDE 3 COURSE DINING EXPERINCE \$65PP (available upon request)

ENTREES

Salad Garden Bed (GF) (VGO)	\$14
- Romesco with Serrano Jamon, Fresh Leafy Greens and Pickled Vegetables, topped with Honey Mustard Dressing	
Rockmelon Bruschetta (VGO) (GFO)	\$15
- served with Goat Cheese and Prosciutto, topped with Balsamic Glaze	
Natural Oysters (GF)	\$21 ½ doz - \$36 doz
-served with Fresh Finger Limes, Pickled Ginger, Cucumber Salad and Wasabi Dressing	
Grilled Oysters (GFO)	\$24 ½ doz - \$39 doz
- topped with Triple Cheese and Bacon Bits, served with Crusty Garlic Bread	
Seared Scallops (GF)	\$18
- Pan- seared Hervey Bay Scallops with Roasted Vegetables and Creamy Pesto	
Crab Cakes on Alavar Sauce	\$16
- Spanner Crab Cake served with Spiced Creamy Coconut Sauce and mixed Micro Herbs	
Mushroom and Bocconcini Arancini (V)	\$16
- mixed Forest Mushrooms and Bocconcini served with Truffle Parmesan Aioli	
Braised Pork Belly Bites (GF)	\$18
- Pork Belly braised in Soy Sauce and Garlic, served on Parsnip Puree with Confit Tomatoes and Green Salad	



MAINS

Black Ink Seafood Pasta	\$40
- Clams, Prawns and Baby Octopus, Squid Ink Linguine with Pecan Pesto, Sundried Tomatoes, Confit Cherry Tomatoes and Parmesan Tuile	
Clams and Mussels (GFO)	\$38
-in Garlic Butter Wine Sauce, served with Garlic Bread	
Fish of the Day (GF)	\$38
-served with Mediterranean Vegetable Medley, Purple Carrot Coulis and Pecan Pesto	
Confit Chicken (GF)	\$38
- served with Grilled Broccolini, Parmesan and Corn Infused Polenta and Salsa Roja	
Crispy Pork Belly	\$40
- topped with Demi- Glace and served with Beetroot and Parmesan Rosti, Grilled Heirloom Carrots, Grilled Green Vegetable, Corn Puree and Heirloom Tomato Salad	
Estofado de Short Ribs (GF)	\$42
- charred Beef Short Ribs topped with Signature Estofado Salsa and served with Grilled Vegetables and Paris Mash	
Pasta Salsa de Aguacate (VGO)	\$36
- Herbed- Avocado Pasta with Shiitake Mushrooms, Grilled Asparagus, Herbed- Parmesan with Pine Nuts Crisp and Crispy Enoki	

SIDES

Asparagus (GF) (VGO)	\$12
- Bacon- wrapped, topped with Maple Balsamic Glaze	
Broccolini (GF, VG)	\$12
- Grilled and topped with Savoury Mixed Nuts	
Berry and Green Salad (GF) (VGO)	\$10
- Mixed Fresh Berries, Assorted Young Salad Greens with Chevre Cheese, topped with Apple Cider Dressing and Pecans	



DESSERTS

Strawberry and White Chocolate Panna Cotta (GF)	\$16
-served with Apricot Puree, Pistachio Praline and mixed Berries	
Triple Chocolate Indulgence	\$18
- layered Milk Chocolate, White Chocolate and Dark Chocolate Ganache served with Chocolate Soil, Caramel Crumbs and assorted Berries	
Blueberry Sorbet (GF) (VG)	\$16
- with Strawberry Coulis and Honeycomb	
Pumpkin Maple Walnut Bourbon Ice Cream (GF) (VGO)	
- topped with Salted- Caramel and Candied Walnut Crumbs	