

PREVIEW 2025 MENU

ENCHANTED
Wonders
FIVE COURSE

AMUSE BOUCHE

BLUE FIN TUNA (A)

Tartare, Wattleseed Tartlet, Stracciatella, Desert Lime

FIRST COURSE

SEABED CRUDO (A)

Pink Snapper & Caviar, Carpaccio, Heirloom Tomato, Saffron, Cebollita, Saltbush

SECOND COURSE

MORETON BAY BUG (A)

Coconut, Brioche, Macadamia, Apple Syrup, Kaffir Lime (n)

THIRD COURSE

SHANGRI-LA HONEY GLAZED DUCK BREAST

Potato Hash, Duck Leg, Apricot, Cranberries, Aniseed, Myrtle

MAIN COURSE

PORTORO BEEF TENDERLOIN

Paperbark, Rosella, Oxtail, Dutch Carrot, Mushroom, Tonka Bean Jus

DESSERT

CHRISTMAS YULE LOG

*Frozen Nougat, Pistachio Praline, Gingerbread Crumble,
Mulled Wine Coulis (n)*



ALTITUDE

SYDNEY

(n) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts
(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood

