



Altitude Restaurant + Lounge Bar offers contemporary Australian cuisine in one of the most beautiful wilderness locations in Tasmania.

After a day of exploring Cradle Mountain, we welcome you to Altitude to enjoy some of the finest flavours of Tasmania.

Our award-winning menus combine fresh local produce to create a delicious range of Tasmanian flavours to enjoy while you relax and take in your alpine surrounds.

Our wine list features some of the best on offer from around Tasmania and beyond



entrée

as main

coconut & pumpkin soup (GF/VEG) spiced with ginger & pumpkin seed gremolata, toasted sourdough	18	
mchenry gin & beetroot cured trout (GF/DF/Fish) served on pickled fennel, orange & radish salad, avocado, olive crumbs	23	
venison terrine (DF) house made venison terrine, studded with pistachio & juniper, light salad, pickles, spiced cranberry jelly.	20	
slow cooked pork belly (GF/DF) vanilla pear purée, apple, frise, sticky balsamic	23	42
potato gnocchi (VEG) parmesan cheese cream sauce, baby spinach, macadamia nut	22	38

main

as entrée

mountain pepper crusted scotch fillet 250g (GF) 48
served with roasted vegetables, truffle fries, tasmanian red wine jus.

duck leg (GF) 42
served with fragrant red cabbage, potato gratin.

braised lamb shank 44
served with braised winter carrots and rosemary mashed potato.

pan seared salmon fillet (GF/FISH) 45
served with orange poached fennel, brussels sprouts,
orange butter sauce.

venison meatball tagliatelle 38 24
house made venison meatballs, creamy mushroom sauce
tagliatelle pasta, crispy garlic & parsley pangrattato

pumpkin ravioli (VEG) 38
roasted pumpkin & parmesan filled ravioli, crushed hazelnuts,
baby spinach, feta cheese, light cream sauce.

accompagniments

sautéed mushrooms (GF) 14

creamy mashed potato (GF/VEG) 14

beer battered onion rings 12

roasted root vegetables (GF/DF/VEG) 14

rocket, pear & walnut salad (GF/DF/VEG) 12



cradle sweets

cradle mountain pepper berry poached pears	14
with hot chocolate sauce & vanilla bean ice cream (CONTAINS ALMONDS)	
whiskey & honey panna cotta	12
whiskey & leatherwood honey infused panna cotta with tasmanian berry compote (CONTAINS ALMONDS)	
orange & almond cake	12
served with custard and blood orange sorbet (GF/DF/CONTAINS ALMONDS)	
cheese plate	26
selection of tasmanian cheese with whiskey soaked fig & walnut roll, crackers and leatherwood honey	