

altitude

restaurant + lounge bar

soup of the day

tasmanian bush tomato and basil soup (GF/DF/VEG)
selection of crusty breads, grissini, butter, olive oil & balsamic vinegar

cold

wild caught whole baked trout (contains fish/DF/GF)
cooked whole australian prawns (contains crustacean/DF/GF)
steamed green lip mussels (contains mollusc/DF/GF)
sliced tasmanian smoked salmon (contains fish/DF/GF)
lenah valley sliced wallaby ham

salads

smoked duck breast salad with rocket and orange (GF)
quinoa & cranberry salad with toasted almond,
fresh herbs & citrus dressing (GF/DF/VEG)
charred asparagus salad, heirloom tomatoes,
red onion & balsamic glaze (GF/DF/VEG)
marinated olives with chilli, lemon, and confit garlic (GF/DF/VEG)
seasonal lettuce with house dressings
selection of house pickles, sauces, condiments, and sides

carvery

traditional honey glaze baked leg ham. (GF/DF)
herb crusted rib-eye with dijon mustard & red wine jus (GF/DF)
crispy skin pork belly, vanilla pear puree and confit apple (GF/DF)

hot

roasted turkey breast with sauteed brussels sprouts
& cranberry sauce (GF/DF)
buttermilk fried chicken with tarragon aioli
vegetable biryani with raita, pickle and papadum (GF/Veg)
garlic & rosemary roasted baby chat potato (GF/DF/VEG)
seafood thermidor with creamy mustard sauce (GF/CRUSTACEAN)

dessert

traditional plum pudding bites with coconut cream
mini pavlova with summer berries, whipped cream & berry compote
tasmanian christmas trifle with fresh berries,
vanilla chantilly & brandy custard
chefs' selection of cakes, gateaux, and mini desserts
saffron infused rice pudding with almond, pistachio, coconut & whiskey
soaked raisins