



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

Spiced pumpkin soup (DFO/GFO/VEG)	21	
roasted local pumpkin blended with warm winter spices, topped with crunchy toasted pepitas and a drizzle of herb oil		
Tasmanian smoked salmon mosaic (GF/DFO/Fish)	26	
delicate slices of tasmanian smoked salmon served with pickled fennel, tomato, orange with a dill & cucumber emulsion		
Pork belly bites with apple & cider glaze (GF/DF)	26	
crispy pork belly bites glazed with a sticky apple & cider sauce		
Amalfi citrus garden salad (GF/DF/VEG)	24	
seasonal greens with pickled fennel, heirloom tomatoes, radish, avocado and orange segments, lightly dressed in champagne vinaigrette		
Potato gnocchi rosé (VEG/contains macadamia nuts)	26	40
soft potato gnocchi tossed with baby spinach, cherry tomatoes and roasted macadamia nuts in a creamy rosé sauce		

Mains

as entrée

Cape grim Scotch Fillet steak (DFO/GFO) 50

succulent chargrilled cape grim scotch, paired with creamy truffle infused mashed potatoes, roasted winter vegetables and jus gras

Smoked BBQ pork ribs (DF) 46

tender pork ribs, slow cooked and smoked to perfection, glazed with a house made BBQ sauce. served with charred corn & a spiced apple slaw

Slow braised lamb shank 46

herb braised lamb shank served with rosemary mashed potatoes, braised carrots and red wine sauce

Chicken maryland (GF/DFO) 46

Slow-cooked chicken Maryland with celeriac purée, dauphinoise potatoes, roasted garlic jus and charred seasonal vegetables.

Pan seared huon valley trout (GF/DFO) 47

Succulent Huon Valley trout served with celeriac purée, sautéed kale, roasted chat potatoes and lemon myrtle beurre blanc.

Mains

		as entrée
Pig yolk (spaghetti carbonara)	40	26
al dente in silky yolk sauce with crispy panceta, sharp pecorino and cracked black pepper.		
Miso maple glazed sweet potato steak (GF/DF/VEG)	38	
charred sweet potato steaks glazed with a harmonious blend of miso and maple syrup, served with sautéed kale, heirloom carrots and baby broccolini.		
Pumpkin ravioli (VEG/Contains hazelnuts)	40	
roasted pumpkin & parmesan filled ravioli, paired with crushed hazelnuts, tender baby spinach and shaved parmesan all lightly tossed in a creamy pumpkin sauce		

Accompaniments

sautéed mushrooms (GF/DF/VEG)	16
creamy mashed potato (GF/VEG)	16
beer battered onion rings	13
roasted root vegetables (GF/DF/VEG)	16
truffle fries (DF/VEG)	13
side Amalfi salad (GF/VEG/DFO)	13
garlic bread (VEG)	16

Cradle sweets

Poached pears (GF/DFO) 17

pepper berry infused tasmanian pears, gently poached and served with a warm dark chocolate mousse and ginger crumble

Lavender crème brûlée (GF) 17

silky lavender infused custard with a perfectly caramelised sugar top, served with crispy almond biscotti, citrus and lavender mousse and a scattering of fresh native berries

Orange & almond cake (GFO/DFO/contains almonds) 17

moist almond cake infused with sun ripened oranges, paired with vanilla custard and a vibrant blood orange sorbet

Tasmania whiskey & chocolate fondant (GF) 19

decadent molten chocolate cake made with the finest Tasmanian whiskey, creating a rich, smoky flavour that oozes from the center, served with vanilla bean ice cream and seasonal berries

Cheese plate 27

selection of tasmanian cheese with whiskey soaked fig & walnut roll, crackers and leatherwood honey