



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

<p>Roasted Veg Creamy Soup (GFO/DF/V)</p> <p>Silken heirloom carrot, pumpkin, and celeriac soup, finished with herb oil, crisped root vegetable chips, and crisped bread.</p>	21
<p>Tasmanian Citrus & Greens Salad (GF, DF, VE)</p> <p>Mixed leaves, poached fennel, orange segments, cherry tomatoes, radish slices, and toasted nuts, lightly dressed with citrus vinaigrette - <i>optionally add duck or chicken \$6.00</i></p>	21
<p>Maple-Glazed Pork Belly (GF/DF)</p> <p>Slow-cooked caramelised pork belly with golden celeriac purée, pickled apple and fennel salad, finished with apple cider glaze.</p>	26
<p>Golden Venison Croquettes</p> <p>Golden Venison croquettes on creamy celeriac purée, served with roasted garlic aioli, lightly pickled seasonal vegetables, and micro herbs.</p>	22
<p>Tas Cured Salmon (A) (GF/DFO)</p> <p>Delicately cured salmon with pea purée, cucumber and carrot ribbons, dill crème fraîche, olive crumbs, caviar, a drizzle of herb oil, and microgreen garnish.</p>	26
<p>Silky Egg Yolk Carbonara</p> <p>Silky spaghetti tossed with egg yolk emulsion, crispy bacon, Pecorino and Parmesan, cracked black pepper, truffle oil, and micro herbs.</p>	26
<p>Potato Gnocchi</p> <p>Potato gnocchi in a Tasmanian blue cheese sauce with baby spinach, blistered cherry tomatoes, toasted macadamias, truffle oil, and micro herbs.</p>	26

Mains

<p>Tasmanian Local Fish of the Day (A) (DFO/GF) 52</p> <p>Pan-seared fish atop silky celeriac purée, chat potatoes, sautéed kale, and Tasmanian greens, finished with citrus beurre blanc. Please ask one of our friendly team members for today's selection</p>
<p>Chargrilled Cape Grim Sirloin with Tamar Valley Jus (DFO/GF) 52</p> <p>Juicy Cape Grim sirloin served with celeriac purée, truffle mash, roasted seasonal vegetables, Tamar Valley red wine jus, and a drizzle of herb oil.</p>
<p>Highland Lamb Shank (DFO) 46</p> <p>Tender lamb shank served with rosemary mash, braised heirloom carrots, and a rich red wine sauce.</p>
<p>Leatherwood Honey-Glazed Chicken Supreme (DFO/GF) 46</p> <p>Slow-roasted chicken supreme with Leatherwood honey mustard glaze, golden pumpkin purée, gratin potatoes, chargrilled vegetables, crispy chicken skin tuile, and garlic jus.</p>
<p>Maple-Glazed Pork Belly (GF/DF) 46</p> <p>Slow-cooked pork belly with golden pumpkin purée, maple-glazed heirloom carrots, pickled apple and fennel salad, roasted winter vegetables, and Tamar Valley red wine jus.</p>

Mains

Silky Egg Yolk Carbonara	40
Silky spaghetti tossed with egg yolk emulsion, crispy bacon, Pecorino and Parmesan, cracked black pepper, truffle oil, and micro herbs.	
Garlic Prawn Spaghetti (I)	38
Spaghetti with sautéed prawns in garlic butter, roasted chorizo, shaved Parmesan, cherry tomatoes, and spinach, finished with a drizzle of herb oil and micro herbs.	
Forest Mushroom Tagliatelle (V)	38
Tagliatelle with vegetables in a wild mushroom cream sauce, finished with shaved Parmesan, toasted hazelnuts, a drizzle of herb oil, and micro herbs - <i>optionally add chicken \$5.00</i>	
Potato Gnocchi	38
Potato gnocchi in a Tasmanian blue cheese sauce with baby spinach, blistered cherry tomatoes, toasted macadamias, truffle oil, and micro herbs. - <i>optionally add chicken \$5.00</i>	
Sweet Potato Steak (GF/DF/VE/V)	38
Roasted sweet potato glazed with maple miso, served with sautéed kale, grilled baby Brussels sprouts, glazed baby carrots, finished with a drizzle of herb oil.	
Cauliflower Stack (GF/DF/VE/V)	38
Layers of roasted cauliflower served with sautéed kale, grilled baby Brussels sprouts, glazed baby carrots, and hummus, finished with a drizzle of herb oil.	

Accompaniments

Forest Mushrooms (GF/DF/VE/V)	16
Sauteed wild forest mushrooms with garlic, shallots and fresh herbs.	
Roasted Mix Vegetables (GF/DF/VE/V)	16
Roasted seasonal vegetables with olive oil, sea salt and cracked pepper.	
Onion Rings	13
Golden-fried onion rings with a light, crisp batter.	
Brussels Sprouts (GF/DF/VE/V)	16
Brussels sprouts caramelized with balsamic glaze.	
Crispy Herb-Roasted Baby Potatoes (GF/DF/VE/V)	14
Baby potatoes roasted with olive oil, sea salt, cracked black pepper, and fresh herbs.	
Truffle Fries	16
Crispy fries tossed with truffle oil, sea salt, and fresh herbs.	
Garlic Bread	16
Classic golden garlic bread.	

Cradle sweets

Banoffee Delight (GF)	18
Caramelized banana with almond crumble, silky dulce de leche, white chocolate ganache, finished with lemon curd and fresh seasonal berries.	
Vanilla Bean Crème Brûlée (GF)	18
Classic custard infused with vanilla bean, topped with a caramelized sugar crust, almond crumble, and Tasmanian berries.	
Tasmanian Whisky & Honey Panna Cotta (GF)	18
Silky panna cotta infused with Tasmanian whisky and local honey, served with wild berry compote, almond crumble, and fresh seasonal berries.	
Dark Chocolate & Lemon Fondant (GF)	18
Warm dark chocolate fondant with lemon curd, vanilla ice cream, cocoa soil, candied lemon, and fresh seasonal berries.	
Tasmanian Harvest Pears (V/VEG/DFO/GF)	18
Pepperberry-infused Tasmanian pears, gently poached and served with chocolate sauce and almond crumble.	
Tasmanian Cheese plate (GFO)	27
Selection of tasmanian cheese with whiskey soaked fig & walnut roll, crackers and leatherwood honey	