

# *Altitude Restaurant*

## ENTRÉE

<b>BANGKOK CHICKEN SATAY</b> Marinated chicken Supreme served with Peanut Butter and Tomato salsa.	\$ 20.0
<b>PAN FRIED PRAWNS (GF, DF)</b> Pea puree, Apple slaw, lemon mayo dressing	\$ 22.0
<b>TEXTURES OF TOMATO (GF)</b> Sourdough bread, Ratatouille, pesto oil and oven baked.	\$ 20.0
<b>TODAY'S VEGETABLE SOUP (GF, DF)</b> Locally sourced fresh ingredients	\$ 19.0
<b>ANTIPASTO PLATTER FOR TWO</b> Cured meats, antipasti veggies, cheese, Crackers. and condiments	\$ 38.0

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## MAINS

CANTEBURY LAMB SHANK (GF) Creamy Cheese Mash, Steam vegetables and Red wine jus.	\$ 44.0
PARMESAN CRUSTED SALMON (GF) Bean and Chorizo Cassoulet, grilled broccolini, pea shoots, chilli oil, saffron hollandaise.	\$ 41.0
HEALTHY QUINOA BOWL (V) Boiled Quinoa served with sauteed seasonal veggies finished with almond flakes and raisins.	\$ 38.0
HERBS ROASTED CHICKEN (GF) Seasonal vegetables, duck fat confit potato, mustard cream sauce.	\$ 41.0
RAVIOLI SPINACH AND RICOTTA Tomato, basil, and mozzarella.	\$ 39.0

## SIDES

TRUFFLE FRIES Truffle oil & Cajun spice	\$ 11.0
ICE BURG WEDGES Blue cheese dressing and bacon	\$ 11.0
SAUTÉED GREENS Nuts and smoked paprika oil.	\$ 11.0
DEMI GLAZE	\$ 5.0

G = gluten free | V = lacto-ovo vegetarian | VG = vegan | DF = dairy free

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## CHEESE

A CAREFULLY CONSIDERED RANGE FROM NEW ZEALAND, PERFECTLY AGED.  
Served with individual accompaniments, 30g serves.

1 cheese	\$ 12.0
2 cheeses	\$ 20.0
3 cheeses	\$ 28.0

## DESSERT

BUTTERFLY PEA PANNA COTTA (GF/DF) Puree blueberry, coconut, seasonal sorbet, dried berries	\$ 20.0
CREAM CARAMEL Milk, Sugar, Egg, and Caramel Sauce	\$ 21.0
CHOCOLATE DECADENCE Alcohol-soaked cherry, brownie crumble, vanilla ice cream	\$ 21.0
AFFOGATO	\$ 20.0

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