

ALTO

B A R & G R I L L

Our recipes are driven by seasonality and
subject to ingredients availability.

This menu is for reference only.

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SKY HIGH BRUNCH CLUB

\$488 per person (minimum of 2 guests)

STARTERS & SALADS

to be enjoyed throughout the meal

SPICY SMOKED STEAK TARTARE crispy tortilla chips

SEA BASS CEVICHE yuzu dressing, horseradish

KALE SALAD avocado, aged parmesan, shallot dressing

MIDDLE COURSE (choose one)

OYSTER with apple mignonette

PARMA HAM 18-month aged (add \$58)

MONSOON RIVER PRAWNS 150G smoked shiso butter (add \$88)

MAINS & SHARING EXPERIENCE (choose one)

SLOW-COOKED BEEF CHEEK roasted pumpkin, baby carrots

MISO AND CHILI GLAZED COD wilted greens, sesame sauce

RISOTTO Jerusalem artichoke, aged parmesan, chive oil

BREAKFAST bacon, sausage, plum tomato, mushrooms, eggs any style

ROASTED PORK BELLY pineapple BBQ sauce (add \$128)

ROAST BEEF Yorkshire pudding all the trimmings (add \$158)
(Choice of red wine sauce or chef's mum's gravy)

T-BONE ARGENTINA 500G bone marrow, triple-cooked chips (add \$348)

TASTY TREAT (choose one)

TOFFEE PUDDING caramel sauce, banana ice cream

TREACLE TART pecan burnt honey ice cream

ICE CREAM please ask your server for today's flavours

DON'T FORGET YOUR DRINKS

Two hours of free-flow drinks (add \$228)

SPARKLING / WHITE / RED / ROSÉ / BEER

COFFEE / TEA (add \$28)



Discover Chef Gareth Packham's
exclusive dishes of the day,
including jet-fresh seafood
and more highlights!

Please note that these items
are subject to availability.