

ALTO

B A R & G R I L L

SET LUNCH

2-course \$188 | 3-course \$218 | 4-course \$248

STARTERS (choose one)

SMOKED HADDOCK QUICHE potatoes, spinach with watercress

CRISPY PORK CROQUETTES gribiche sauce, sherry caramel

SMOKED ONION GOAT SALAD cheese and pine nut

MIDDLE COURSE (choose one)

OYSTER with dulse seaweed and apple mignonette

FRESHLY SLICED CULATELLO DI ZIBELLO 18 month aged ham
with toasted baguette (add \$58)

MAINS (choose one)

CHICKEN BREAST YELLOW potato puree, madeira sauce, onion and mushroom

COD LOIN white bean ragout, tomato slow cooked hens egg

HERITAGE BEETROOT TART caramelized onion goat cheese and caper berries

AUSTRALIAN VALLEY SIRLOIN (300G) M2+ 270 day wet aged
triple cooked chips, peppercorn sauce (add \$158)

SIDES

CHIPS triple cooked (add \$58)

SAUTÉED WILD MUSHROOM with shallot and garlic (add \$58)

PANZANELLA SALAD with aged balsamic (add \$48)

DESSERTS (choose one)

BANOFFEE PIE banana, cream, caramel sauce

STICKY TOFFEE PUDDING with vanilla ice cream

ICE CREAMS & SORBETS Please ask your server for today's flavour

SOMMELIER SELECTED

WHITE, RED OR SPARKLING WINE (add \$58)

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.