

# ALTO

B A R & G R I L L

## SET LUNCH

2-course \$198 | 3-course \$228 | 4-course \$258

## STARTERS (choose one)

**SPICY SMOKED STEAK TARTARE** crispy tortilla chips

**BEETROOT CURED SALMON** brown bread, avocado, sunflower seeds

**TOMATO GAZPACHO** toasted focaccia, basil cress

## 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)

**GRILLED PORK CHOP** celeriac puree, coleslaw, watercress

**HERB CRUSTED SEA BASS** baby aubergine, romesco sauce, red chicory salad

**CAULIFLOWER STEAK** harissa spiced yogurt, golden raisin, candied almonds

**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)

**MIXED WILD BERRIES TART** crème mousseline, pistachios

**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.