

# ALTO

B A R & G R I L L

## SET LUNCH

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

## STARTERS (choose one)

**CRISPY PORK LOLLIPOP** apple jam

**SMOKED MACKAREL** horseradish potatoes, watercress

**ROAST PUMPKIN SOUP** caraway, sunflower seeds

## 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)

**HONEY GLAZED DUCK LEG** hot and sour lentil, orange puree

**BAKED MUSSELS** miso sauce, herb crusted

**SALT AND PEPPER TOFU** sesame aubergine, yuzu mayo

**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)

**DARK CHOCOLATE TART** cherry, bitter soil

**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.