

ALTO

B A R & G R I L L

SET LUNCH

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

STARTERS (choose one)

SALT BEEF 18 HOUR COOKED English mustard, grilled sour dough and cornichon salad

LARDO WRAPPED ASPARAGUS cooked over coal, finished with pickled walnut mayonnaise

NORWEGIAN SMOKED SALMON soft-boiled quail egg, gherkin and dill yogurt

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)

YOUNG LAMB SHOULDER ratte potatoes, garlic mayonnaise, watercress

PAN FRIED SALMON artichokes, green beans, anchovies and duck egg

POLENTA WITH WILD MUSHROOMS dried sage and roast shallot

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 shallots and garlic (add \$58)

HERITAGE ROASTED CARROTS Tête de Moine AOP, golden raisins (add \$78)

DESSERTS (choose one)

PEAR AND ALMOND TART with bay leaf custard

STICKY TOFFEE PUDDING with vanilla ice cream

SELECTION OF BLUE, CHEDDAR AND GOAT CHEESES oat biscuits and chutney (add \$88)

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.