

ALTO

B A R & G R I L L

SET LUNCH

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

STARTERS (choose one)

WARM CONFIT DUCK SALAD San Daniele ham with green beans and hazelnut dressing

ARTICHOKE BARGO black olive, baby gem, tarragon oil

SPINACH AND SORREL SOUP poached hen egg and gremolata

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)

BRAISED BEEF CHEEK mashed potato and smoked bacon gremolata

CREAMED ORGANIC BARLEY Plankton, baby squid and aged parmesan

WILD MUSHROOM TOAST slow cooked hen egg, garlic pesto

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)

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

DESSERTS (choose one)

DOUGHNUT cinnamon, passion fruit 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.