



Altitude Restaurant + Lounge Bar offers contemporary Australian cuisine in one of the most beautiful wilderness locations in Tasmania.

After a day of exploring Cradle Mountain, we welcome you to Altitude to enjoy some of the finest flavours of Tasmania.

Our award-winning menus combine fresh local produce to create a delicious range of Tasmanian flavours to enjoy while you relax and take in your alpine surrounds. Our wine list features some of the best on offer from around Tasmania and beyond.

starter

house sourdough for two + dip (V) 15
lentara grove olive oil + dukka + balsamic vinegar

garlic & cheese pizza (V) 19

small

soup of the day 13
bread + whipped butter
see our friendly staff for today's offering

mountain chicken wings (DF, GF) 16
coated in house-made buffalo sauce

grilled calamari (DF) 19
soba noodle salad + pickled ginger + coconut vinaigrette + smoked citrus salt

tasmanian pork bites (DF, GF) 19
coated in house-made smokey bbq sauce + mesclun lettuce + cucumber

mchenry's gin cured petuna atlantic salmon (DF, GF) 18
wasabi + fresh ginger + ponzu

agadashi tofu (GF, DF, VE) 17
forest mushroom broth + tofu + fresh mushroom + daikon

altitude hot rock experience

served on a hot stone, so you can cook your meal to your liking. dipping sauces & fries to the side.

mt roland eye fillet hot rock (DF, GF) red wine jus	39
macquarie harbour ocean trout hot rock (DF, GF) beurre blanc sauce	36

large

herb crusted chicken schnitzel creamy mustard sauce + choice of chips & salad or vegetables	30
chicken parmigiana herb crusted chicken schnitzel + ham + napolitana sauce + cheese blend + choice of chips & salad or vegetables	32
mt roland slow braised lamb shank (GF) creamy chive mashed potato + sweet potato crisp	39
locally caught market fish see staff for today's offering tartare sauce + fresh lemon + choice of chips & salad or vegetables	30
rolled pork belly (GF) mashed potato + apple sauce + jus	39
crispy skinned macquarie harbour ocean trout (GF) crushed potato + saffron beurre blanc + broccolini	39
house-made vegan curry (DF, GF, VE) local vegetables + tofu + tasmanian apple chutney + rice	35
chicken & mushroom alfredo fettuccine pasta (GFO) chicken + mushroom + creamy garlic sauce	38

from the grill

300g mt roland beef porterhouse steak	42
250g tasmanian free range chicken breast	36

all grill items available with chips & salad or vegetables and choice of mushroom sauce, pepper sauce, creamy mustard sauce or red wine jus

burgers

all burgers are served with a side of fries

vegetarian burger (V, GFO) roasted mushroom + fried halloumi + tomato + caramelised onion + mesclun lettuce + aioli	27
chicken burger herb crusted chicken schnitzel + bacon + slaw + house made pickle + mesclun lettuce+ chipotle aioli	29
cheeseburger tasmanian beef pattie + caramelised onion + american cheese + house pickles + mesclun lettuce+ burger sauce	29

pizzas

margherita (V) napolitana sauce + sliced fresh tomato + fresh herbs + cheese blend	23
tropical napolitana sauce + ham + pineapple + cheese blend	25
lover of meat bbq sauce + ham + bacon + chorizo + roasted chicken + cheese blend	28
sweet chili chicken pizza sweet chilli sauce + chicken + cheese blend + sour cream	28

choice of gravy, mushroom sauce, pepper sauce, creamy mustard sauce or red wine jus for \$2
side salad, greens, or mash potato for \$10; rice for \$3



something sweet

house-made sticky date pudding (V) tasmanian sea salted butterscotch sauce + vanilla bean ice cream + toffee chards	15
anvers chocolate pudding (V) meander valley dollop cream + berry compote + chocolate bits	15
fresh fruit salad (DF, GF, VE) lime & ginger sorbet	15
affogato (V) vanilla bean ice cream + espresso + Frangelico	19
tasmanian cheese plate (V, GFO) selection of tasmania's best cheeses + dried fruit + nuts + fruit paste + crackers	30