



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

cob loaf (DF, V)	20
cradle coast olive oil + balsamic glaze blend + house made dukkha	
tasmanian smoked wallaby salad (GF, DF)	23
pickled radish + orange + roasted pine nuts + tasmanian pepperberry syrup	
mushroom pâté (GFO, V)	21
mushrooms + crispy herb garlic bread + bee pollen + tasmanian leatherwood honey syrup	
mchenry gin cured salmon (GF, DF)	23
cucumber + mint + lime + balsamic glaze + wasabi	
char-grilled tofu skewer (GF, DF, VE)	20
pineapple + red onion + capsicum + lime + turmeric + mirin glaze	
tasmanian tarkine oysters (GF, DF)	
options of ½ dozen or a dozen	
natural	22 40
kilpatrick	27 45
chilli + lime	27 45



altitude's mountain hot rock experience

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

tasmanian salmon hot rock (GF) fries + hollandill sauce	40
lenah tasmanian wallaby hot rock (GF, DF) fries + salsa verde	40

large

mushroom risotto (GF, DFO, V)	37
mushrooms + cream + roasted pine nuts + parmesan cheese + tasmanian truffle oil drizzle	
tuscan pasta (GFO, V)	37
broccolini + zucchini + red onion + roasted peppers + olives + house made pasta sauce + cherry tomatoes + feta	
pork cotoletta	42
apple celeriac remoulade + lemon wedge + cumberland sauce	
chicken filo	40
sundried tomatoes + basil + bocconcini + green beans + roasted almond flakes + tomato puree + creamy garlic sauce	
crispy skin tasmanian salmon (GF)	42
grill asparagus + parsnip puree + preserved lemon + hollandill sauce	
rack of lamb 4 point (GF, DF)	49
roasted chat potatoes + seasonal greens + salsa verde + rosemary salt	
mt roland rib eye 450g (GF)	59
hasselback potato + broccolini + café de paris butter	
sauce of your choice: pepper, mushroom, gravy,	



sides

steamed greens	15
chips	15
garden salad	15
chat potatoes	15

dessert

coconut + mango panna cotta	19
mango compote + biscuit crumb + tasmanian seasonal berries + anvers chocolate shards	
eton mess (GF)	19
coconut yogurt + berry compote + pavlova + tasmanian seasonal berries	
anvers vegan chocolate brownie (GF, DF, VE)	19
salted lime sorbet + tasmanian seasonal berries + crushed tasmanian candied walnuts	
affogato (V)	21
vanilla bean ice cream + tascaffe espresso + frangelico	
tasmanian cheese plate (V, GFO)	34
selection of tasmania's finest cheeses + dried fruit mix + mixed nuts + fig paste + crackers	