

EUREKA 89

Altitude Dining Menu

ENTREE

Hiramasa Kingfish

green romesco, horseradish, buttermilk

OR

Sugar Loaf Cabbage

celeriac, chickpea emulsion, beurre blanc

MAIN COURSE

Southern Ranges Beef Fillet

confit kipfler, mushroom, sauce bordelaise

OR

Potato Mille Feuille

mushroom, seaweed kosho, parmesan

OR

Infinity Blue Barramundi

confit leeks, bouillabaisse, radish salad

DESSERT

Chocolate Parfait

caramelised white chocolate, whiskey fluid gel, honey

OR

Cheesemonger Selection

seasonal chutney, lavosh, fruits

Menu and wines are subject to change

Please speak to your host if you have any dietary requirements

EUREKA 89

Upgrade Experiences

As part of our continued commitment to enhance our dining experiences, we have curated a selection of upgrades with some of Australia's premier producers.

WINE PAIRING

Hand-picked by Eureka 89's sommelier to perfectly complement each course.

Altitude 90-mins Wine Package	55 pp
Altitude 90-mins Non-Alcoholic Beverage Package	50 pp

SIDE & COURSE UPGRADES

Menu

Chef's 6-course tasting	70 ea
Signature 8-course tasting	160 ea

Seafood

Yarra Valley salmon caviar, <i>Victoria</i>	60/tin
Premium sturgeon caviar, <i>Aragon</i>	120/tin
Half-dozen Pacific oysters, <i>Tasmania</i>	60 ea

On the side

Oak Hill black truffle on course, <i>(Seasonal) Victoria</i>	30 ea
Oak Hill black truffle experience, <i>(Seasonal) Victoria</i>	100 ea
Rosemary and garlic hand-cut chips	20 ea
Green goddess salad	20 ea
Cheese monger selection platter	50 ea

PREMIUM 89 EXPERIENCE PACKAGES

Our friendly and knowledgeable front of house team can tailor our experience packages to your preferences.

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