

EUREKA 89

Altitude Dining Menu

/Your choice of/

ENTRÉE

HARVEY BAY SCALLOPS CRUDO

buttermilk, kaffir lime kosho, daikon, nashi pear

or

ELEMENTS OF CELERIAC

black garlic, toasted seeds emulsion, parmesan, whey

MAINS

18 HOUR SLOW ROASTED PUMPKIN

black garlic, seeds, comte cream

or

KOJI BRINED CHICKEN

shimeji, pickled grapes, albufera

or

ROASTED BEEF FILLET

spelt, roasted onions, chimichurri salsa

DESSERT

CARAMELISED APPLE PARFAIT

berries, honey mousse, caramel

or

CHEESEMONGER SELECTION

plum chutney, lavosh

Menu and wines are subject to change

A surcharge of 1.45% is applied to all cards and Eftpos transactions. AMEX is not accepted. Apologies for any inconvenience.

EUREKA 89

Upgrade Experiences

As part of our continued commitment to enhance our dining experiences, we have curated a selection of premium upgrades. Our partnership with some of Australia's premier producers allow us to bring you a selection of options designed to pair perfectly with our current menus.

WINE PAIRING

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

6 COURSE WINE PAIRING **\$80PP**

6 COURSE NON-ALCOHOLIC PAIRING **\$65PP**

8 COURSE WINE PAIRING **\$110PP**

8 COURSE NON-ALCOHOLIC PAIRING **\$80PP**

ALTITUDE WINE PACKAGE **\$50 PP**

ALTITUDE NON-ALCOHOLIC PACKAGE **\$40PP**

COURSE ACCOMPANIMENTS

Chef's Selection of Salmon Caviar, Yarra Valley, VIC

\$60/tin

Premium Sturgeon Caviar, Spain

\$120/tin

Pacific Oysters, Tasmania, TAS

\$60/half dozen

Black Truffle, Oak Valley, WA

\$30/p

Chef's Selection of Seasonal Sides

\$20/s

- Rosemary and garlic hand cut frites
- Green goddess salad

Cheese monger selection platter

\$50/s

PREMIUM 89 EXPERIENCE PACKAGES

Enquire with our knowledgeable front of house staff for our experience packages more tailored to your preferences of upgrade selection.

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