

THE CUISINE AT ATTITUDE

ATTITUDE's vibrant and engaging open show kitchen with a team of young energetic chefs brings contemporary flair to the venue's modern cuisine.

We work closely with reputable and trusted partners in ensuring that the ingredients and produce are of premium quality, fresh and sustainable, all forming key elements of our offerings. Combining exciting techniques and flavours, the cuisine promises to deliver and delight.

Our Social Dining menu is designed to be enjoyed individually or shared and makes dining at ATTITUDE a truly amazing experience for all the senses.

The ATTITUDE team would be delighted to assist you with recommendations.

Have a fabulous dining experience.

The ATTITUDE Team

SIGNATURE SEAFOOD & FRESH OYSTERS

Two-course Seafood Platter

1st 6 oysters fresh & grilled, tuna tartare, rare kingfish, lobster & young coconut salad, crab croquettes

2nd A pair of whole Maine lobsters, 3 tiger prawns, 2 half-shell scallops, roasted black cod, Scottish salmon, seared tuna served with fries, salad and side sauces

Chef's Selection of Fresh Oysters - due to availability

Three / Half dozen / One dozen freshly shucked oysters, served dressed or with a choice of condiments

Fresh

- N** • Thai style- green chilli dressing, roasted chilli paste, fried shallots, sawtooth coriander, lime
- Beluga caviar, lemon
- Natural, served with shallot vinegar & lemon on the side

Grilled

- Sea urchin roe, rocket & parsley cream, garlic butter, pecorino, lemon
- Bacon, spicy tonkatsu sauce, fresh shiso & Japanese onion, lemon

DRINKING & SOCIAL DINING

SMALL BITES SOCIAL DINING

- V** Edamame sea salt & lime
Edamame bacon & cheese
- V** Fried cauliflower, red pepper aioli
Fried chicken, sweet chilli, pickled garlic, fried shallots
Fried chicken, Thai hot & sour sauce, Thai herbs, roasted rice
Boneless pork ribs, Jack Daniels bbq sauce, onions, Viking salt
Boneless pork ribs, sweet & sour sauce, Korean cucumber pickle
- V** Roasted champignons, burrata, thyme, truffle oil
- V** Fried haloumi, fennel, mint, dried olives
- N** Seared sliced tuna, wafu sauce, edamame, smoked seaweed
Crab croquettes, cocktail sauce, corn salsa
- N** Salt & pepper popcorn shrimp, XO mayo, lemon
Tandoori tiger prawns, mini naan, mint sauce, hot pickle

SHARED SOCIAL DINING

- N** Whole free range charcoal chicken, chimichurri, spelt & quinoa salad, roasted peppers
- V** Fried haloumi cheese salad- cherry tomatoes, charcoal-roasted vegetables, mixed leaves, yoghurt, dried olives, pickled beetroot
- N** 3 or 6 charcoal roasted tiger prawns, young coconut salad, roasted chilli paste
Charcoal-roasted whole rack of lamb, charcoal roasted vegetables, potato puree, jus
Prime Rib Surf'n'Turf- 150 day grain-fed 1kg, 3 tiger prawns, 3 scallops
Hot seafood platter- Grilled Maine lobster, fried tiger prawns, ½ shell scallops, 6 fresh or grilled oysters, Served with avocado salad, French fries, béarnaise, cocktail sauce, lemon



Vegetarian



Contains nuts

Prices are subject to 10% service charge and 7% government tax.

DINING ROOM MENU

ENTRÉES

N V Grilled beetroot salad, goat's chevre, walnuts, mixed leaves, truffle honey, white balsamic

Seared rare Andaman kingfish, pork crackling, daikon, seaweed, avocado

N Layered tuna tartare- ahi, unagi, avocado, slow-cooked egg yolk, wasabi mayo, rice crackers

N Grilled ocean trout, quinoa, spelt, roasted vine tomatoes, almonds, creme fraiche

V Torn Italian burrata, heirloom tomatoes, roasted fennel, dried olives, rocket

N Chilled lobster, young coconut, fresh mango, avocado, cashews, Thai herbs, roasted chilli paste

Seared sea scallops, cauliflower cream, beluga caviar, dashi butter leeks, lobster tuille

Angus beef tataki, shiso leaf, daikon ribbons, smoked seaweed, young ginger

MAIN COURSES

SEAFOOD

N Scottish salmon chargrilled in banana leaves, banana flower & palm heart salad, roasted coconut

Seared tuna steak, heirloom tomatoes, fennel salad, black olive powder, aioli

Roasted black cod, lobster dumplings, daikon ribbons, wafu sauce

VEGETARIAN

V Roasted mushrooms, Brussel sprouts, asparagus, slow-cooked egg, pecorino, truffle oil

V Grilled haloumi, fennel & mint salad, roasted vegetables, cherry tomatoes, mint yoghurt

THE GRILL

Berkshire pork cutlet, potato pureé, baby carrots, radish, thyme & mustard oil

Roasted half a free range chicken, seared foie gras, Brussel sprouts, mushroom jus

Australian lamb rack, roasted cherry tomatoes, kale, potato pureé, red wine sauce

ATTITUDE SIGNATURE STEAKS

Black Onyx Rangers Valley beef tenderloin, 270 day grain-fed 200 grams

Stockyard Black Label Wagyu beef rib eye, marble score 5-6 300 grams

Uni butter/ Chimichurri/ Black truffle butter - complimentary additions, choose one item only.

Choice of potato pureé or fries, seasonal vegetables, heirloom tomato & fennel salad or Chef's green salad.

Sauces: Choose from bearnaise, red wine jus, mushroom & bacon cream, peppercorn & brandy.

Angus 150 day grain-fed prime rib of beef, 1 kilogram

Sliced and served with seasonal vegetables, béarnaise, red wine jus, French fries and potato pureé



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