

A LA CARTE

Infinity

AT SYDNEY TOWER

LUNCH

TWO COURSE \$75PP

THREE COURSE \$89PP

ENTRÉES

Sydney rock oyster,
nashi pear, apple vinegar, dill oil, linaria flower (1 dozen + \$35)

Searred Abrolhos Island scallops,
charred yellow squash, pea puree, speck, green peppercorn oil

Grilled Arcadia spatchcock,
pickled bitter leaves, fermented mushroom, kumara puree, puffed grains

Richmond pumpkin panna-cotta,
fermented mushroom, black garlic, hemp crackers, kombu oil, red shiso

MAINS

Pan fried Eden john dory
zucchini pudding, tempura zucchini flower, sauce vierge

White Pyrenees lamb backstrap,
freekeh, roasted tomato, coconut labneh

Roasted miso eggplant,
labneh, asparagus, onions

Northern Rivers Berkshire pork cutlet,
butter poached, flame finished

**PREMIUM STEAKS FROM
THE GRILL**

Little Joe grass fed premium scotch fillet 300g MB4+ (+ \$25)

Pinnacle grass fed rib eye, 500g, MB2+ (+ \$25)

Riverina Angus Beef tenderloin fillet 200g (+\$25)

served with house mustard, smoked salt and green horseradish crème fraîche

SIDES (+ \$15)

Blanched & charred chantenay carrots, orange dressing, baby coriander

Twice cooked-house chips sea salt

Wallacia tomatoes mixed with nasturtium and basil pesto, pinenut, baby basil

Mixed leaf salad, sherry vinegar

DESSERTS

Valrhona milk chocolate, passionfruit, caramelia ice cream, gold leaf

Pandan slice, banana, seasonal sorbet

Frozen Porto sabayon, honeydew, crusty seed

PREMIUM CHEESE PLATE

A selection of carefully aged and ripened cheese matched with
dates, pastes, honeycomb & seeded lavosh

Three cheeses - Serves 1-2 (+ \$35)

Six cheeses - Serves 2-4 (+ \$60)

DINNER

TWO COURSE \$100PP

THREE COURSE \$115PP

ENTRÉES

Sydney rock oyster, nashi pear, apple vinegar, dill oil, linaria flower (1 dozen + \$35)

Seared Abrolhos Island scallops, charred yellow squash, pea puree,
speck, green peppercorn oil

Grilled Arcadia spatchcock, pickled bitter leaves, fermented mushroom,
kumara puree, puffed grains

Palm Cove coral trout carpaccio, yuzu kosho, ponzu jelly, wasabi macadamia cream,
plum and baby cucumber (caviar + \$20)

Manjimup marron, split, grilled, charred lemon, salmoriglio butter (+ \$25)

Kangaroo tartare, goat cheese, radish, pinenut, confit egg yolk, nori, kimm bugak

Richmond pumpkin panna-cotta, fermented mushroom, black garlic,
hemp crackers, kombu oil, red shiso

MAINS

Pan fried Eden john dory, zucchini pudding, tempura zucchini flower, sauce vierge

White Pyrenees lamb backstrap, freekeh, roasted tomato, coconut labneh

Pan fried Patagonian toothfish, ratatouille, lobster emulsion, crisp salt bush

Dry aged, roasted Hawkesbury duck breast, black barley, bitter radicchio, apple jang, black vinegar

Northern Rivers Berkshire pork cutlet, butter poached, then flame finished

Roasted miso eggplant, labneh, asparagus, onions

**P R E M I U M S T E A K S F R O M
T H E G R I L L**

Black Angus sirloin grainge silver MSA 250g (+ \$25)

Riverina Angus Beef tenderloin fillet 200g (+\$25)

Little Joe grass fed premium scotch fillet 300g MB4+ (+ \$30)

Pinnacle grass fed rib eye, 500g, MB2+ (+ \$35)

served with house mustard, smoked salt and green horseradish crème fraîche

S I D E S (+ \$ 1 5)

Wallacia tomatoes mixed with nasturtium and basil pesto, pinenut, baby basil

Blanched and charred chantenay carrots, orange dressing, baby coriander

Twice cooked-house chips sea salt

Paris mashed potato

Mixed leaf salad, sherry vinegar

D E S S E R T S

Valrhona milk chocolate, passionfruit, caramelia ice cream, gold leaf

Pandan slice, banana, seasonal sorbet

Frozen Porto sabayon, honeydew, crusty seed

Roasted pineapple, lime, coconut sorbet, charcoal meringue vg

P R E M I U M C H E E S E P L A T E

A selection of carefully aged and ripened cheese matched with
dates, pastes, honeycomb & seeded lavosh

Three cheeses - Serves 1-2 (+ \$35)

Six cheeses - Serves 2-4 (+ \$60)

TO FINISH

Double Roasters Coffee 5
100% Arabica Coffee Beans

T2 Tea Special Selection 5
English Breakfast | Earl Grey | Jasmine | Green
Gorgeous Geisha | Sencha Bio | Peppermint

Affogato 9
Espresso & Vanilla Ice Cream

Affogato & Liqueur 14
Frangelico | Baileys | Kahlúa | Amaretto

ORIGINS OF PRODUCE

Abrolhos Island, Geraldton, Western Australia
Arcadia, north of Berowra Valley National Park (Sydney), New South Wales
Palm Cove, north of Cairns, Queensland
Manjimup, south-west of Western Australia
Eden, south coast of New South Wales close to the Victorian border
Pyrenees, west of Melbourne, Victoria
Northern Rivers, Byron Bay area, north New South Wales
Hawkesbury, north-west of Sydney, New South Wales
Wallacia, west of Sydney, New South Wales
Richmond, north-west of Sydney, New South Wales

Our Beef

Angus, from Riverina, south-west New South Wales
Little Joe beef, from southern Australia over Victoria and New South Wales