

A LA CARTE

Infinity

AT SYDNEY TOWER

DINNER

East 33 Sydney rock oysters, cucumber, sherry vinegar, finger lime, dill (\$7.5pc - 4 min)
Black River Imperial caviar 20g, warm crumpet, crème fraîche and chives (+\$110)
Artisan single origin bread, cultured butter

COLD ENTREE

Albany akoya pearl oyster, brioche, lobster bisque, soy, sesame emulsion, karkalla
Palm Cove coral trout sashimi, ponzu, sesame, salmon roe, wakame oil and shiso
Hand knotted burrata, stone fruit, pea, preserved lemon, watermelon radish,
togarashi, kimm bugak
Richmond pumpkin panna cotta, fermented mushroom, black garlic,
hemp cracker, red shiso *(vg)*

HOT ENTREE

Seared Abrolhos scallops, pea puree, yellow squash, guanciale, green peppercorn oil
Grilled Arcadia spatchcock, pickled bitter leaves, fermented mushroom,
kumara puree, yeast puffed grains
Manjimup marron, split, grilled, charred lemon, orange & citrus soy butter (+\$35)
Roasted kent pumpkin, black quinoa, kombu, pickled daikon, coconut, sugarloaf cabbage *(vg)*

MAINS

Aquna Murray cod, zucchini, fennel, charred corn, spinach, snake bean salsa
Dorper lamb noisette, potato fondant, peppers, shiro
Dry aged Hawkesbury duck breast, brussel sprouts, carrots, pickled bitter leaves, grapes
Torched miso Japanese eggplant, asparagus, charred pickling onions *(vg)*
Northern Rivers Berkshire pork cutlet, butter poached, flame finished

SIDES (+\$15)

Wagyu fat potatoes, confit garlic, rosemary
Mix leaf salad, aged sherry vinegar
Heirloom tomatoes, pesto and pinenut



PREMIUM STEAKS FROM THE GRILL

Grainge black Angus beef tenderloin 200g MB2+ (+\$35)

Pinnacle grass fed premium scotch fillet 300g MB2+ (+\$35)

Pinnacle grass fed rib eye 500g MB2+ (+\$45)

Pinnacle T bone 800g MB+2 for 2 people (+\$70)

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

DESSERT

Valrhona Ivoire chocolate, mango, white chocolate and mango ice cream, gold leaf

Rhubarb millefeuille, banana miso ice cream

Frozen Porto sabayon, honeydew, crusty seed

Spiced mixed berries, tapioca tuile, vanilla cream (vg)

PREMIUM CHEESE PLATE

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

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

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

THREE COURSE \$140

FOUR COURSE \$160

(vg) vegan

There is a 1.5% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.
10% Sunday surcharge and 15% on public holidays

TO FINISH

Affogato 9
Espresso, vanilla ice cream

Affogato & liqueur 14
frangelico | baileys | kahlúa | amaretto

Cat's Pyjamas by 7 miles 5

T2 tea special selection 5
english breakfast | earl grey | jasmine
gorgeous geisha | sencha | peppermint

Selection of homemade Petit Fours 5

ORIGINS OF PRODUCE

East 33, Sydney, New South Wales

Albany, Western Australia

Palm Cove, north of Cairns, Queensland

Richmond, north-west of Sydney, New South Wales

Abrolhos Island, Geraldton, Western Australia

Arcadia, north of Berowra Valley National Park, Sydney, New South Wales

Manjimu, south-west of Western Australia

Aquna, Riverina, New South Wales

Dorper, south of New South Wales and Victoria

Hawkesbury, north-west of Sydney, New South Wales

Bundaberg, Queensland

Northern Rivers, Byron Bay area, north New South Wales

Our Beef

Angus, from Riverina, south-west New South Wales

Pinnacle scotch fillet, rib eye, T bone from southern New South Wales and north Victoria