

# A LA CARTE

**Infinity**

AT SYDNEY TOWER

# LUNCH

East 33 Sydney rock oysters, cucumber, sherry vinegar, finger lime, dill (\$7.5pc - 4 min)

Artisan single origin bread, cultured butter

## 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

Richmond pumpkin panna cotta, fermented mushroom, black garlic,

hemp cracker, red shiso (v)

Seared Abrolhos scallops, pea puree, yellow squash, guanciale, green peppercorn oil

Grilled Arcadia spatchcock, pickled bitter leaves, fermented mushroom,

kumara puree, yeast puffed grains

## 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

Northern Rivers Berkshire pork cutlet, butter poached, flame finished

Torched miso Japanese eggplant, asparagus, charred pickling onions (v)

## 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)

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

## DESSERTS

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 (v)

## 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 lavos

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**TWO COURSE \$95**  
**THREE COURSE \$110**  
**FOUR COURSE \$130**

(v) vegetarian

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 and 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

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## 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*

*Manjimou, 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*