

A LA CARTE

Infinity

AT SYDNEY TOWER

DINNER

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

Black River Imperial caviar 20g, warm crumpet crème fraîche, chives (+ \$110)

Artisan single origin bread, cultured butter

COLD ENTREE

Albany Akoya, brioche, lobster essence, soy & sesame, karkalla, sea grapes

Palm Cove coral trout sashimi, ponzu, sesame, salmon roe, wakame oil, shiso

Stracciatella, corn, cucumber, watermelon radish, togarashi, kimm bugak

Whipped soy tofu, roasted onions, black fungus & shiitake, dashi, radish, nasturtium *(vg)*

HOT ENTREE

Bay bugs, cauliflower, norikuro butter, oxalis

Glazed Arcadia spatchcock, pickled bitter leaves, goat curd,
kumara, orange, yeast, puffed grains

Crispy Byron Bay pork belly, celeriac remoulade, green apple, yuzu kosho

Manjimup marron, split, grilled, charred lemon, orange & citrus soy butter (+ \$30)

Roasted Kent pumpkin, black quinoa, kombu, pickled daikon,
coconut labneh, sugarloaf cabbage *(vg)*

MAINS

Rocky Point grouper, duxelle, baby cos, red wine hollandaise, pickle daikon

Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices

Dry aged roasted Hawkesbury duck breast, brussel sprouts, carrot, bitter leaves, grapes

Miso glazed japanese eggplant, mushroom, babaganoush, yeast, puffed wild rice

Northern Rivers Berkshire pork cutlet, butter poached, flame finished

SIDES (+ \$15)

Wagyu fat roasted potatoes, confit garlic, rosemary

Mix leaf salad, aged sherry vinegar

Charred broccolini, almond romesco, pecorino



PREMIUM STEAKS FROM THE GRILL

Darling Downs Angus beef tenderloin fillet 200g (+ \$35)

Little Joe grass fed premium scotch fillet 300g (+ \$35)

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

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

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

DESSERT

Coffee & hazelnut mille-feuille, manjari valrhona chocolate ice cream

Honey & confit grapefruit parfait, granita, almond praline

Frozen limoncello sabayon, basil meringue, sablé

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