



## GROUP BOOKING FORM

Full Name	Reservation Date
Telephone	Email
Preferred Lunch Time	Preferred Dinner Time <input type="checkbox"/> 17:30 <input type="checkbox"/> 20:30
Number of Adults	Number of Children (3-12yrs)
<b>Lunch</b>	Please select from the following options (please tick): <input type="checkbox"/> Three Course Group Menu Lunch: <b>\$145pp</b> <input type="checkbox"/> Six Course Degustation Menu: <b>\$210pp</b> <input type="checkbox"/> Children's Menu: <b>\$35pp - glass of soft drink and ice-cream included</b>
<b>Dinner</b>	Please select from the following options (please tick): <input type="checkbox"/> Three Course Group Menu Dinner: <b>\$145pp</b> <input type="checkbox"/> Six Course Degustation Menu: <b>\$210pp</b> <input type="checkbox"/> Children's Menu: <b>\$35pp - ice-cream included</b>
Dietary Requirements	
Comments	

### SYDNEY TOWER DINING

1300 391 808 | [reservations@infinitysydneytower.com.au](mailto:reservations@infinitysydneytower.com.au)

Located between Pitt & Castlereagh Streets, entry via Level 4 Westfield Sydney, NSW 2000



## GROUP BOOKING FORM

### Deposit Payment Details

Please charge my credit card as below (a 2.5% surcharge applies)

### Deposit Required \$50pp

Name on Card

Type of Card  Visa  Mastercard  Amex

Card Number *The card will be processed over the phone, do not enter your card number.*

Expiry Date

Signature

Date

### Terms and Conditions

Final numbers must be confirmed at 48hrs in advance of the event date.

All confirmed guests will be charged on the final bill.

Beverages are not included.

Table allocation is organized by the restaurant manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests on window seating, please note this is not a guarantee upon your request.

Large groups may be accommodated across multiple tables.

No additional seating or tables will be offered for decoration or storage.

Groups of 10 or more are required to pay a \$50 per person deposit to secure the reservation.

Should you need to cancel or change your reservation, we require a 7-day notice, failure to notify us will result in your deposit being forfeited.

A discretionary 10% service fee is applied to the final account.

If you wish to bring your own cake into the restaurant, a \$3.50 cakeage fee will apply per person.

Please Infinity does not allow sparklers or candles.

Please note 2.5% applies for Stripe deposits and 1.5% surcharge for all credit cards in venue.

I hereby agree with the terms and conditions stated above (please tick)

**If you have not received confirmation within 48hrs of submitting your booking form, please contact our VIP Services department on Ph: 0423 752 061 or Email: [vipservices@trippaswhitegroup.com.au](mailto:vipservices@trippaswhitegroup.com.au)**

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# THREE COURSE GROUP LUNCH

THREE COURSES \$145PP

Choose 2 entrée, 2 main and 2 dessert.

Sides to share included.

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

Artisan single origin bread, cultured butter

## ENTREE

Bay bugs, cauliflower, norikuro butter, oxalis

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

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

## MAIN

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

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

Miso glazed japanese eggplant, mushroom, babaganoush, yeast, puffed wild rice (vg)

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

## SIDES TO SHARE

Wagyu fat roasted potatoes, confit garlic, rosemary

Mixed leaf salad, aged sherry vinegar

## DESSERT

Honey & confit grapefruit parfait, granita, almond praline

Frozen limoncello sabayon, basil meringue, sablé

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

(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



# SIX COURSE TASTING MENU

SIX COURSES \$210PP

Australian Icons Matching Wines +\$80 pp  
Around The World Matching Wines +\$120 pp

East 33 Sydney rock oysters, Oscietra imperial golden caviar, dill oil & linaria

*N.V. House of Arras 'Brut Elite' Sparkling, Tasmania*  
*N.V. Perrier-Jouët 'Grand Brut' Champagne, France*

Manjimup marron, split, grilled, charred lemon, orange & citrus soy butter

*2022 Bests Riesling, Great Western, Victoria*  
*2021 Benito Ferra 'Terra d'Uva' Greco di Tufo, Campania, Italy*

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

*2018 Penfolds Bin 311 Chardonnay, Adelaide Hills/Tumbarumba/Tasmania*  
*Dewazakura Dewasansan Junmai Ginjo Saké Yamagata Prefecture, Japan*

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

*2022 Philip Shaw 'No.8' Pinot Noir, Orange, NSW*  
*2018 Kir-Yianni Xinomavro, Naoussa, Greece*

Chargrilled Portoro striploin MB+4, shiro eggplant, potato fondant & peppers

*2022 Cullen Cabernet Merlot, Margaret River, WA*  
*2017 Gomez Cruzado 'Reserva Vina Dorana' Tempranollo, Rioja, Spain*

Valrhona caramelia chocolate mousse, passion fruit,  
manjari valrhona chocolate ice cream, gold leaf

*2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA*  
*2020 Chateau Lapinesse Sauternes, Bordeaux, France*



# SIX COURSE TASTING MENU

VEGAN

SIX COURSES \$210PP

Australian Icons Matching Wines +\$80 pp  
Around The World Matching Wines +\$120 pp

Leeks, kipfler, nasturtium pesto, miso & chive

*N.V. House of Arras 'Brut Elite' Sparkling, Tasmania*  
*N.V. Perrier-Jouët 'Grand Brut' Champagne, France*

Whipped soy tofu, roasted onions, black fungus & shiitake, dashi, radish, nasturtium

*2018 Penfolds Bin 311 Chardonnay, Adelaide Hills, Tumberumba, Tasmania*  
*Dewazakura Dewasansan Junmai Ginjo Saké Yamagata Prefecture, Japan*

Celeriac remoulade, green apple, yuzu kosho

*2022 Bests Riesling, Great Western, Victoria*  
*2021 Benito Ferra 'Terra d'Uva' Greco di Tufo, Campania, Italy*

Roasted Kent pumpkin, black quinoa, kombu, pickled daikon,  
coconut labneh, sugarloaf cabbage

*2022 Philip Shaw 'No.8' Pinot Noir, Orange, NSW*  
*2018 Kir-Yianni Xinomavro, Naoussa, Greece*

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

*2022 Cullen Cabernet Sauvignon/Merlot, Margaret River, WA*  
*2017 Gomez Cruzado 'Reserva Vina Dorana' Tempranillo, Rioja, Spain*

Spiced mixed berries, tapioca tuile, vanilla cream

*2021 Frogmore Creek 'Iced Riesling' Tasmania*  
*2021 Vietti Moscato, Piedmont, Italy*