



Infinity: Group Dining 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: (3-12years)	
Lunch:	Please select from the following options (please tick): <ul style="list-style-type: none"> <input type="checkbox"/> 3 Course Group Menu Lunch: \$145.00 <input type="checkbox"/> 6 Course Degustation Menu \$210.00 <input type="checkbox"/> Degustation Matching Wines: \$95.00 <input type="checkbox"/> Children's Menu: \$35.00 glass of soft drink and ice-cream included 		
Dinner	Please select from the following options (please tick): <ul style="list-style-type: none"> <input type="checkbox"/> 3 Course Group Menu Dinner: \$145.00 <input type="checkbox"/> 6 Course Degustation Menu: \$210.00 <input type="checkbox"/> Degustation Matching Wines: \$95.00 <input type="checkbox"/> Children's Menu: \$35.00 glass of soft drink and ice-cream included 		
Dietary Requirements:			
Comments:			



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)

Deposit Payment Details:

Deposit Required:	Please charge my credit card as below: \$50pp Deposit required		
Name on Card:		Type of Card	<input type="checkbox"/> Visa <input type="checkbox"/> Master Card <input type="checkbox"/> AMEX
Card Number:	<i>The card will be process over the phone, do not enter your card number.</i>	Expiry Date:	
Signature		Date:	

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



MENU

3 COURSES \$145 PP

*Choose 2 entrées, 2 mains and 2 desserts
Sides to share included*

ENTRÉE

Abrolhos Island scallops, cauliflower, sunchoke, pancetta, shimeji mushrooms, green pepper

Arcadia spatchcock, pickled leaves, fermented mushroom, kumara, puffed grains, shallot oil

Richmond pumpkin panna cotta, fermented mushroom, black garlic, hemp cracker, kombu, red shiso

MAIN

Aquna Murray cod, zucchini, snake beans, charred corn, spinach

White Pyrenees lamb rump, parsnip, heirloom peppers, black cabbage

Salt baked celery root, quinoa, pickled daikon, coconut labneh, sugarloaf

SIDES TO SHARE

Wagyu fat potatoes, confit garlic, rosemary

Mix leaf salad, aged sherry vinegar

DESSERT

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

Frozen Porto sabayon, honeydew, crusty seed

Roasted pineapple, lime, coconut sorbet, charcoal meringue

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



TASTING MENU

6 COURSE \$ 2 1 0 P P

East 33 Sydney rock oyster, Oscietra Imperial golden caviar, dill oil
NV Mumm Marlborough Brut Prestige, Marlborough NZ

Abrolhos Island scallops, cauliflower, sunchoke, pancetta, shimeji mushrooms, green pepper
2020 Inama Vin Soave Classico, Veneto, Italy

Grilled Manjimup marron, charred lemon, orange, citrus soy butter
2020 J Moreau Petit Chablis, Burgundy France

Arcadia spatchcock, pickled leaves, fermented mushroom, kumara, puffed grains, shallot oil
2020 Giant Steps Pinot Noir, Yarra Valley VIC

Portoro striploin MB+4, glazed eggplant, king brown mushroom, heirloom peppers 2018
Penfolds Bin 28 Shiraz, Barossa Valley SA

Valrhona milk chocolate, passionfruit, caramelia ice cream, gold leaf
Valdespino 'El Candado' Pedro Ximenez, Jerez, Spain

WINE PAIRING + \$ 9 5 P P

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



VEGAN TASTING MENU

6 COURSE \$ 2 1 0 P P

Leeks, kipfler, nasturtium pesto, miso, chive dressing
G.H. Mumm Grand Cordon Brut, Champagne, France

Charred vegetables, sunchoke, peppers, brussel sprouts, snake beans, corn
2020 J Moreau Petit Chablis, Burgundy France

Richmond pumpkin panna cotta, fermented mushroom, black garlic,
hemp cracker, kombu, red shiso
2021 Yangarra Estate Rosé, McLaren Vale, SA

Roasted miso eggplant, broccolini, burnt onions
2021 Eden Road Chardonnay, Tumbarumba NSW

Salt baked celery root, quinoa, pickled daikon, coconut labneh, sugarloaf
2018 Poggiotondo Chianti, Tuscany, Italy

Roasted pineapple, lime, coconut sorbet, charcoal meringue
2021 Frogmore Creek Iced Riesling, Coal Valley TAS

WINE PAIRING + \$ 9 5 P P