

## TO FINISH

Affogato 9  
Espresso, vanilla ice cream

Affogato & liqueur 14  
frangelico | baileys | kahlúa | amaretto

Cat's Pyjamas by 7 miles 6

T2 tea special selection 6  
english breakfast | earl grey | jasmine  
gorgeous geisha | sencha | peppermint

Selection of homemade Petit Fours 6

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## ORIGINS OF PRODUCE

*East 33, Sydney, New South Wales*

*Albany, Western Australia*

*Palm Cove, north of Cairns, Queensland*

*Rocky Point, northern New South Wales*

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

*Gippsland, south-west of Melbourne, Victoria*

*Hawkesbury, north-west of Sydney, New South Wales*

*Northern Rivers, Byron Bay area, north New South Wales*

Our Beef

*Angus, from Darling Downs, southern Queensland*

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

**Infinity**  
AT SYDNEY TOWER

# LUNCH

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

Artisan single origin bread, cultured butter

## ENTREE

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

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

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

Bay bugs, cauliflower, norikuro butter, oxalis

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

## 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 (+ \$17)

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 (+ \$37)

Little Joe grass fed premium scotch fillet 300g (+ \$39)

Pinnacle grass fed Rib eye 500g MB2+ (+ \$49)

*Served with house mustard, smoked salt & horseradish creme fraiche*

## DESSERTS

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

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

Three cheeses - Serves 1 - 2 (+ \$38)

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



Thursday - Sunday

Two Course \$95 | Three Course \$110 | Four Course \$125

(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.