

AROUND AUSTRALIA TASTING MENU

6 COURSE \$220 PP

Around Australia Matching Wines +\$80 pp

Temperance Matching Beverage + \$45pp

CAVIAR TO START

Gourmet house caviar bump \$32 *add frozen Belvedere Vodka \$8*

Darya Imperial Beluga Iran 10g	\$125
Gourmet house Imperial caviar Poland 20g	\$160
Baerii Mallosol Greece 10g	\$60

NSW East 33 Sydney rock oysters, karkalla

Black River caviar, Oscietra

N.V. House of Arras 'Brut Elite' Sparkling, Tasmania

SA Yumbah green lip abalone, chawanmushi, enoki, baby corn,
sea grapes, ikura, red vein sorrel

NV Chambers Dry Flor Yeast Apera, Rutherglen, VIC

WA Manjimup marron, split, grilled, charred lemon,
orange and citrus soy butter, kakadu plum powder

*2022 Wines of Merritt 'Cowaramup' Chardonnay, Margaret River, WA
Upgrade to 2022 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA +\$15*

NSW Crispy Byron Bay pork belly, celeriac remoulade, apple gel, yuzu koshu

2019 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC

QLD Chargrilled Phoenix Wagyu striploin MB6+ shiro eggplant,
potato fondant, peppers, pepperberry

*2018 Torbreck 'The Struie' Shiraz, Barossa Valley, SA
Upgrade to 2021 Cullen 'Diana Madeliene' Cabernet Blend, Margaret River, WA +\$30*

NT Valrhona white chocolate, mango and passion fruit, lemon curd, lemon myrtle sorbet

2021 Robert Stein 'Harvest Gold' Botrytis Semillon, Mudgee, NSW

VEGAN TASTING MENU

6 COURSE \$220 PP

Around Australia Matching Wines +\$80 pp

Temperance Matching Beverage + \$45pp

Leeks, kipfler, nasturtium pesto, miso, chives

NV House of Arras 'Brut Elite' Sparkling, TAS

NV French Bloom 'Le Blanc' Sparkling, FRA

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

NV Chambers Dry Flor Yeast Apera, Rutherglen, VIC

NON 8 Torched Apple and Oolong, VIC

Celeriac remoulade, green apple, yuzu koshu, peas, asparagus

2022 Riesling Freak No. 3 Riesling, Clare Valley, SA

NV Zeitgeist Riesling, Rudesheim, Germany

Roasted Kent pumpkin, black quinoa, kombu, pickled daikon,

coconut labneh, sugarloaf cabbage

2022 Wines of Merritt 'Cowaramup' Chardonnay, Margaret River, WA

Upgrade to 2022 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA +\$15

NON 3 Toasted Cinnamon and Yuzu, VIC

Smooth polenta, ratatouille, Brussel sprout, charred pickling onions, almonds

2019 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC

NV Señorío de le Tautila Tempranillo, ESP

Spiced mixed berries, tapioca tuile, vanilla cream

2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA

Peach Blossom Iced Cha



There is a 15% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.

10% surcharge applied to Sundays and 15% on public holidays.

CAVIAR TASTING MENU

5 Courses \$290 pp
Matching Wines +\$110 pp

East 33 Sydney rock oyster,
Black River Imperial Oscietra Caviar Uruguay
Imperial Oscietra offers a beautifully subtle, saline infused richness and nutty, delicate character

NV Perrier-Jouët 'Grand – Brut' Épernay, Champagne, FRA
Upgrade to 2013 Perrier-Jouët 'Belle Époque' Épernay, Champagne, FRA +\$50



Yumbah green lip abalone, chawanmushi, charred enoki, baby corn, red vein sorrel
WA scampi Western Australia

*Scampi caviar is known for its rich creaminess that melts on the tongue,
with a fresh salty flavour that pops on your palate*

Kunizakari Saika Junmai Daiginjo Saké, Aichi Prefecture, JAP



Phoenix Wagyu MB6+ beef tartare, egg emulsion, lemon myrtle speculoos
Darya Imperial Beluga Iran
Beluga caviar is renowned as one of the best caviars in the world, with an intense rich flavour
2009 Lis Neris Fiori de Campo Friulano, Venezia-Giulia, ITA



Bass grouper, cauliflower, Australian asparagus, caviar beurre blanc
Gourmet House Oscietra Caviar Poland
Imperial caviar offers sublime buttery flavour with a complex hint of creamy briny notes
2021 Jean-Louis Chavy Bourgogne Blanc, Burgundy, FRA
Upgrade to 2021 Jean-Louis Chavy 'Folatieres' Puligny Montrachet, Burgundy, FRA +\$40



Panna cotta, white chocolate, strawberry
Exquisite Baerii Malossol Greece
Baerii caviar is delicate and mild and yields a balanced hazelnut aftertaste
NV Penfolds x Thiénot Rosé, Reims, Champagne, FRA



There is a 1.5% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.
10% surcharge applied to Sundays and 15% on public holidays.

Infinity

AT SYDNEY TOWER