

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

ORIGINS OF PRODUCE

East 33, Sydney, New South Wales

Albany, Western Australia

Freemantle, south of Perth, Western Australia

Manjimup, southern Western Australia

Abrolhos Island, Western Australian coast

Aquna, Griffith, central 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

Little Joe Scotch Fillet and T-bone from Tasmania and northern Victoria

Phoenix Wagyu Beef from southern Queensland

Infinity

AT SYDNEY TOWER

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products

CAVIAR TO START

Gourmet house caviar bump \$32
with frozen Belvedere Vodka +\$8 | with Beluga gold line Vodka +\$18

Baerii Mallosol Greece 10g \$60
Darya Imperial Beluga Iran 10g \$125

Gourmet house Imperial caviar Poland 20g \$160

Darya Imperial Beluga Iran 50g \$575
with Ruinart Blanc de Blanc 375ml \$700

OYSTERS

Minimum of 4

Natural - East 33 Sydney Rock Oysters \$7.5 each
Gala apple, apple cider vinegar, micro radish, dill \$8 each

Passion fruit, coriander oil, baby coriander \$8 each

Black river Imperial caviar Uruguay \$22 each

Tasting Oysters \$70

2 x Gala apple | 2 x Passion fruit | 2 x Black river

COLD ENTREE

Tofu, onion, shiitake, dashi, nasturtium (vg)

Vannella stracciatella, beets, orange, pistachio, sunchokes

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

Fremantle octopus, walnuts romesco, cauliflorets, chorizo, togarashi

Wagyu beef tartare, egg, lemon myrtle, speculoos,

Darya Imperial Beluga caviar Iran (+\$45)

HOT ENTREE

Almond polenta, cauliflorets, Brussel sprout, onions, basil (vg)

Abrolhos scallops, leeks, norikuro, guanciale

Northern NSW Moreton Bay bug, broccoli, bisque, radish, citrus, karkalla

Live Manjimup marron, lemon, Kakadu plum, citrus soy (+ \$39)

Arcadia spatchcock, bitter leaves, goat curd, kumara, orange, puffed grains

Byron Bay Berkshire pork belly, remoulade, apple, yuzu koshu

(vg) - vegan, (v) - vegetarian

MAINS

Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium (vg)

Hiramassa Kingfish, parsnip, pumpkin, salsa, red cos

Aquna Murray cod, cauliflower, swiss brown, barley, wasabi

Hawkesbury duck, Brussel sprout, carrot, bitter leaves, grapes

Gippsland veal, beetroot, pickling onion, labneh, pan juices

Phoenix Wagyu striploin MB+6, millefeuille, king brown, foie gras beef jus (+\$65)

PREMIUM STEAKS FROM THE GRILL

Served with house mustard, smoked salt & horseradish crème fraîche

Darling Downs Angus beef tenderloin fillet 200g (+ \$37)

Little Joe grass fed premium scotch fillet 300g (+ \$45)

Little Joe T-bone 800 g for 2 people (+ \$79)

Northern Rivers Berkshire pork cutlet, butter poached, flame finished

SIDES (+\$17)

Wagyu fat, potatoes, confit garlic, parsley

Mix leaves, aged sherry vinegar, chives (vg)

Pumpkin, cashew, fetta, seeds

DESSERTS

Caramelia, passion fruit, chocolate, sponge cake

Safran crème brulee, blue mountain honey, yoghurt ice cream

Pear, red wine, dark chocolate, matcha sponge, nitro meringue

Spiced berries, tapioca, 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)

THREE COURSE

Hot or cold entree, main & dessert

Monday to Thursday \$140

Friday to Sunday \$155

FOUR COURSE

Cold entree, hot entree, main & dessert

Monday to Thursday \$160

Friday to Sunday \$165

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