

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

ENTREE

Tofu, onion, shiitake, dashi, nasturtium (vg) \$28
Vannella stracciatella, beets, orange, pistachio, sunchokes \$35
Albany Akoya, brioche, lobster essence, soy, karkalla, sea grapes \$39
Almond polenta, cauliforets, Brussel sprout, onions, basil (vg) \$31
Abrolhos scallops, leeks, norikuro, guanciale \$39
Arcadia spatchcock, bitter leaves, goat curd, kumara, orange, yeast, puffed grains \$34

MAINS

Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium \$49
Hiramassa Kingfish, parsnip, pumpkin, salsa, red cos \$62
Hawkesbury duck, Brussel sprout, carrot, bitter leaves, grapes \$64
Gippsland veal tenderloin, beetroot, pickling onion, labneh, pan juices \$62
Northern Rivers Berkshire pork cutlet, butter poached, flame finished \$62

(vg) - vegan, (v) - vegetarian

PREMIUM STEAKS FROM THE GRILL

Served with house mustard, smoked salt & horseradish crème fraîche

Darling Downs Angus beef tenderloin fillet 200g \$79

Little Joe grass fed premium scotch fillet 300g \$84

SIDES \$17

Wagyu fat potatoes, confit garlic, parsley
Mix leaf salad, aged sherry vinegar, chives (vg)
Pumpkin, cashew, fetta, seeds

DESSERTS \$25

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- VEGAN \$90

THREE COURSE \$99

FOUR COURSE \$115

+\$29 to choose premium steak for three or four courses

+\$20 to choose cheese for three or four courses

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.