

Infinity

AT SYDNEY TOWER

LUNCH

THREE COURSE \$115

FOUR COURSE \$125

+\$35 to choose premium steak for three or four courses

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

VEGAN MENU OPTION \$90

Caviar to Start

Gourmet house caviar bump \$32

add frozen Belvedere Vodka \$8 | Beluga gold line Vodka \$18

Baerii Mallosol Greece 10g \$60

Gourmet house Imperial caviar Poland 20g \$160

Darya Imperial Beluga Iran 10g \$125

Darya Imperial Beluga Iran 50g \$575

with Ruinart Blanc de Blanc 375ml \$700

Sydney Rock Oysters

Minimum of 4

Natural \$8.50 each

Raspberry, vinegar, micro sorrel \$9.50 each

Coconut pearl, Thai basil oil \$9.50 each

Black river Imperial caviar Uruguay \$23 each

Tasting Oysters \$75

2 Raspberry | 2 Coconut | 2 Black River caviar

Entree

- Gazpacho Muciano, capsicum, togarashi, celery (vg) \$33
- Confit leek, hazelnut, sunchoke, onion soubise, basil oil (vg) \$35
- Stracciatella, beetroot, pear, pistachio, kombu vinaigrette (v) \$38
- Abalone, shimeji, macadamia cream, vegetable crumb \$43
- Abrolhos scallop, celeriac, Jerusalem artichoke, pancetta, green peppercorn oil \$42
- Arcadia quail, bok choy, shitake, rose petal jus, soy \$40

Mains

- Vegetable tartlet, pumpkin, oyster mushroom (vg) \$49
- Coppa rolled Monkish, charred cos, ponzu butter \$60
- Hawkesbury duck, kumera, radicchio, blackberry \$66
- Lamb noisette, grain, capsicum, onion, kombu \$60

Premium Steaks from the Grill

- Served with house mustard, red wine salt & horseradish crème fraîche*
- Pinnacle MB+2, Grass Fed beef tenderloin fillet 200g Gippsland VIC \$80
- O'Connor premium scotch fillet MB+5 300g Gippsland VIC \$90
- Swordfish steak 200g \$60

Sides

- Mix leaf salad, chive, aged sherry vinegar (vg) \$16
- Broccolini, yellow romesco, pinenut (v) \$18
- Sugarloaf cabbage, labneh, parmesan (v) \$18
- Wagyu fat potato, confit garlic, rosemary \$17

Desserts

- Hibiscus apple, vermouth jelly, basil tapioca (vg) \$27
- Baba, citrus, grand marnier, chantilly \$27
- Poached pear & chestnut tart, crème patissiere, honey thyme ice cream \$30
- Caramelia, chocolate tuile, hazelnut, cocoa, hazelnut white chocolate ice cream \$32

Premium Cheese Plate

- A selection of carefully aged and ripened cheese matched with dates, pastes, honeycomb & seeded lavosh
- Three cheeses – Serves 1 – 2 (+\$40) | Six cheeses – Serves 2 – 4 +\$60)

To Finish

Affogato \$9

Espresso, vanilla ice cream

Affogato & liqueur \$14

Frangelico | Baileys | Mr Black | Amaretto

Selection of homemade Petit Fours \$6

Origins of Produce

Abrolhos Island, Western Australian coast

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

Our Beef

Tenderloin, from Gippsland, South West Victoria

Scotch Fillet from Gippsland, South West Victoria