

A LA CARTE
MENU

Infinity

AT SYDNEY TOWER

LUNCH

ONE COURSE \$45
TWO COURSE \$65*
THREE COURSE \$80*

* (includes a glass of house wine)

ENTRÉES

Four sydney rock oysters,
smoked salmon roe, wakame oil
(1/2 dozen +\$15 | 1 dozen +\$35 to the 1, 2 or 3 course price)

Seared scallops,
charred summer squash, roman beans, whipped labneh, basil oil

Grilled quail,
macadamia cream, compressed shiitake, toasted seeds

White soy tofu,
roasted baby corn, king brown mushroom, pepita pesto

MAINS

Hiramasa kingfish,
seared fillet, seaweed, burnt sweetcorn, ruby grapefruit and lemongrass

Lamb rump,
twice cooked, radish kimchi, tomato, black olive and shiso.

Glazed hon miso eggplant,
roasted peanuts, sesame, coriander

PREMIUM STEAKS FROM THE GRILL

Little Joe grass fed premium scotch fillet 300g MB4
(+ \$25 to the 1, 2, or 3 course price)

Pinnacle grass fed rib eye, 500g, MB2
(+ \$25 to the 1, 2, or 3 course price)

*served with house mustard, smoked salt and
green horseradish crème fraîche*

SIDES (+\$12)

Charred broccolini, romesco, pecorino.

Twice cooked house chips, sea salt.

Red salanova lettuce, chardonnay vinegar, eschalot dressing.

DESSERTS

Valrhona chocolate textures, caramelia ice cream, gold leaf

Pandan custard, charcoal meringue, butter milk sorbet, thai basil

Banana miso, black sesame, scorched blueberry, salted caramel

Creme brûlée, vanilla, balsamic roasted strawberry, pistachio, mascarpone ice cream

Premium cheese plate

Three cheeses - Serves 1-2 (+ \$35 to the 1, 2 or 3 course price)

Six cheeses - Serves 2-4 (+ \$60 to the 1, 2 or 3 course price)

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

DINNER

TWO COURSE \$95
THREE COURSE \$105

ENTRÉES

Half dozen premium sydney rock oysters,
smoked salmon roe, wakame oil
(1 dozen + \$35 to the 2 or 3 course price)

Seared scallops, charred summer squash, roman beans, whipped labneh, basil oil

Grilled quail, macadamia cream, compressed shiitake, toasted seeds

Ora king salmon sashimi, oyster cream, green apple, kaffir lime, green elk
(+ Siberian 3g caviar \$20)

Western Australian marron, split & grilled, charred lime, bush tomato butter
(+ \$25 to the 2 or 3 course price)

Wagyu "sukiyaki", grilled enoki, soba noodles,
chinese cabbage, confit egg yolk, sukiyaki dashi

White soy tofu, roasted baby corn, king brown mushroom, pepita pesto (v)

MAINS

Hiramasa kingfish fillet, seaweed, burnt sweetcorn, ruby grapefruit and lemongrass

Lamb rump, twice cooked, radish kimchi, tomato, black olive and shiso.

Murray cod fillet, snow peas, wood ear mushrooms, ginger, shallot

Dry aged roasted duck breast,
black barley, bitter radicchio, apple jang, black vinegar sauce

Glazed hon miso japanese eggplant, roasted peanuts, sesame, coriander (v)

PREMIUM STEAKS FROM THE GRILL

Tajima wagyu sirloin 250g MB6
(+ \$30 to the 2 or 3 course price)

Little Joe grass fed premium scotch fillet 300g MB4
(+ \$25 to the 2, or 3 course price)

Pinnacle grass fed rib eye, 500g, MB2
(+ \$25 to the 2, or 3 course price)

Berkshire pork cutlet, 250g, butter poached, then flame finished
(+ \$15 to the 2 or 3 course price)

*served with house mustard, smoked salt and
green horseradish crème fraîche*

SIDES (+\$12)

Charred broccolini, romesco, pecorino

Paris mashed potato

Twice cooked house chips, sea salt

Red salanova lettuce, chardonnay vinegar, eschalot dressing

DESSERTS

Valrhona chocolate textures, caramelia ice cream, gold leaf

Pandan custard, charcoal meringue, butter milk sorbet, thai basil

Banana miso, black sesame, scorched blueberry, salted caramel

Creme brûlée, vanilla, balsamic roasted strawberry, pistachio, mascarpone ice cream

Premium cheese plate

Three cheeses - Serves 1-2 (+ \$35 to the 2 or 3 course price)

Six cheeses - Serves 2-4 (+ \$60 to the 2 or 3 course price)

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