

A LA CARTE

Infinity

AT SYDNEY TOWER

DINNER

Artisan single origin bread, cultured butter

COLD ENTRÉE

East 33 Sydney rock oysters, cucumber, sherry vinegar, finger lime, dill

Palm Cove coral trout sashimi, ponzu, sesame crème, salmon roe, wakame

Kangaroo tartare, goat's cheese, radish, pine nut, confit egg yolk, kimm bugak

Richmond pumpkin panna cotta, fermented mushroom, black garlic,
hemp cracker, kombu, red shiso

HOT ENTRÉE

Abrilhos Island scallops, cauliflower, sunchoke, pancetta, shimeji mushrooms, green pepper

Arcadia spatchcock, pickled leaves, fermented mushroom, kumara, puffed grains, shallot oil

Grilled Manjimup marron, charred lemon, orange, citrus soy butter (+\$35)

Roasted miso eggplant, broccolini, burnt onions

MAINS

Aquna Murray cod, zucchini, snake beans, charred corn, spinach

White Pyrenees lamb rump, parsnip, heirloom peppers, black cabbage

Aged Hawkesbury duck breast, brussel sprouts, carrot, bitter leaves, grapes

Salt baked celery root, quinoa, pickled daikon, coconut labneh, sugarloaf

Northern Rivers Berkshire pork cutlet, butter poached, flame finished

SIDES (+\$15)

Roasted kabocha pumpkin, labneh, pepitas

Wagyu fat potatoes, confit garlic, rosemary

Mix leaf salad, aged sherry vinegar



PREMIUM STEAKS FROM THE GRILL

Angus beef tenderloin fillet 200g (+\$35)

Little Joe grass fed premium scotch fillet 300g (+\$35)

Pinnacle grass fed rib eye 500g MB2+ (+\$45)

T bone 800 g MB+2 for 2 people (+\$70)

Served with house mustard, smoked salt and green horseradish crème fraîche

DESSERT

Valrhona milk chocolate, passionfruit, caramelia ice cream, gold leaf

Rhubarb millefeuille, banana miso ice cream

Frozen Porto sabayon, honeydew, crusty seed

Roasted pineapple, lime, coconut sorbet, charcoal meringue

PREMIUM CHEESE PLATE

Three cheeses - Serves 1-2 (+ \$35)

Six cheeses - Serves 2-4 (+ \$60)

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

THREE COURSE \$125

FOUR COURSE \$145

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

TO FINISH

Affogato 9

Espresso, vanilla ice cream

Affogato & liqueur 14

frangelico | baileys | kahlúa | amaretto

Double roasters coffee 5

T2 tea special selection 5

english breakfast | earl grey | jasmine
gorgeous geisha | sencha | peppermint

ORIGINS OF PRODUCE

Arcadia, north of Berowra Valley National Park, Sydney, New South Wales

East 33, Sydney, New South Wales

Hawkesbury, north-west of Sydney, New South Wales

Northern Rivers, Byron Bay area, north New South Wales

Richmond, north-west of Sydney, New South Wales

Pyrenees, west of Melbourne, Victoria

Palm Cove, north of Cairns, Queensland

Manjimup, south-west of Western Australia

Abrolhos Island, Geraldton, Western Australia

Our Beef

Angus, from Riverina, south-west New South Wales

Little Joe beef, from southern Australia over Victoria and New South Wales

Pinnacle rib eye, from southern New South Wales and north Victoria