

# A LA CARTE

**Infinity**

AT SYDNEY TOWER

# LUNCH

Artisan single origin bread, cultured butter

## ENTRÉE

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

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

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

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

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

## 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

Northern Rivers Berkshire pork cutlet, butter poached, flame finished

Roasted miso eggplant, broccolini, burnt onions

## SIDES (+ \$15)

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)

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

## DESSERTS

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

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TWO COURSE \$90  
THREE COURSE \$100  
FOUR COURSE \$120

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

Selection of homemade Petit Fours 5

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## ORIGINS OF PRODUCE

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

*Easter 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*

*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*