

# LUNCH

2 COURSES \$75

3 COURSES \$95

## ENTRÉES

Premium Sydney Rock oysters, smoked salmon roe, wakame oil (6) + \$15

Quail, macadamia, compressed shiitake, toasted seeds

Rare ocean trout, hon miso, pickles, purple cos shoots

White soy tofu, roasted baby corn, compressed shiitake, toasted seeds, crisp seaweed (v)

## MAINS

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

Blue eye cod, cured onions, broad beans, marjoram, bottarga

Wagyu striploin mb6, 250g, charred cabbage, green horseradish crème fraîche, garlic chips + \$35

## SIDES \$12

Grilled broccolini, romesco

Saute kipfler potatoes, confit garlic, sea salt

Salanova lettuce leaves, chardonnay vinegar dressing

## DESSERTS

Banana miso, black sesame, scorched blueberry

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

Australian cheeses (2), dates, pastes, honeycomb & lavosh

*Please inform us of any allergy or dietary requirements at time of booking and our team will do their best to accommodate you.*

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# 5 COURSE

DEGUSTATION \$115

Premium Sydney Rock oysters, smoked salmon roe, wakame oil + \$36 / \$70

Stracciatella, snow pea, zucchini blossom, basil

Raw Abrolhos Island scallop, fermented kombu, charred broccolini, salmon roe

Quail, macadamia, compressed shiitake, toasted seeds

Blue eye cod, cured onions, broad beans, marjoram, bottarga

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

Banana miso, black sesame, scorched blueberry

## A LITTLE MORE?

Premium Cheeseboard

Three cheeses (serves 1-2) + \$34 | Six cheeses (serves 2-4) + \$60

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

*Matching wines available*

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# 7 COURSE

DEGUSTATION \$145

Premium Sydney Rock oysters, smoked salmon roe, wakame oil + \$36 / \$70

Stracciatella, snow pea, zucchini blossom, basil

Raw Abrolhos Island scallop, fermented kombu, charred broccolini, salmon roe

Rare ocean trout, hon miso, pickles, purple cos shoots

Quail, macadamia, compressed shiitake, toasted seeds

Blue eye cod, cured onions, broad beans, marjoram, bottarga

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

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

Banana miso, black sesame, scorched blueberry

## A LITTLE MORE?

Premium Cheeseboard

Three cheeses (serves 1-2) + \$34 | Six cheeses (serves 2-4) + \$60

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

*Matching wines available*

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# 5 COURSE

DEGUSTATION

WITH MATCHING WINES \$170

Raw Abrolhos Island scallop, fermented kombu, charred broccolini, salmon roe  
*NV Petit Cordon by Maison Mumm, Marlborough, NZ*

Quail, macadamia, compressed shiitake, toasted seeds  
*2018 Eden Road Chardonnay, Tumbarumba, NSW*

Blue eye cod, cured onions, broad beans, marjoram, bottarga  
*2018 Stoneleigh 'Wild Valley' Rosé, Marlborough, NZ*

Dry aged duck breast, black barley, bitter radicchio, apple jang, black vinegar  
*2018 The Other Wine & Co. Cabernet Franc, Kangaroo Island, SA*

Banana miso, black sesame, scorched blueberry  
*2017 Keith Tulloch Botrytis Semillon, Hunter Valley, NSW*

## A LITTLE MORE?

Premium Cheeseboard

Three cheeses (serves 1-2) + \$34 | Six cheeses (serves 2-4) + \$60

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

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# 7 COURSE

DEGUSTATION

WITH MATCHING WINES \$220

Raw Abrolhos Island scallop, fermented kombu, charred broccolini, salmon roe  
*NV Petit Cordon by Maison Mumm, Marlborough, NZ*

Rare ocean trout, hon miso, pickles, purple cos shoots  
*2020 Yangarra Estate 'Blanc' Grenache Blanc,  
Roussane, Clairette, McLaren Vale, SA*

Quail, macadamia, compressed shiitake, toasted seeds  
*2018 Eden Road Chardonnay, Tumbarumba, NSW*

Blue eye cod, cured onions, broad beans, marjoram, bottarga  
*2018 Stoneleigh 'Wild Valley' Rosé, Marlborough, NZ*

Dry aged duck breast, black barley, bitter radicchio, apple jang, black vinegar  
*2018 The Other Wine & Co. Cabernet Franc, Kangaroo Island, SA*

Pandan custard, charcoal meringue, butter milk sorbet, Thai basil  
*2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS*

Banana miso, black sesame, scorched blueberry  
*2017 Keith Tulloch Botrytis Semillon, Hunter Valley, NSW*

A LITTLE MORE?

Premium Cheeseboard

Three cheeses (serves 1-2) + \$34 | Six cheeses (serves 2-4) + \$60

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

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# INFINITY EXPERIENCE

GUARANTEED WINDOW TABLE  
DEGUSTATION WITH MATCHING WINES \$250

Raw Abrolhos Island scallop, fermented kombu, charred broccolini, salmon roe  
*NV G.H. Mumm Grand Cordon, Reims, FRA*

Rare ocean trout, hon miso, pickles, purple cos shoots  
*2020 Yangarra Estate 'Blanc' Grenache Blanc, Roussane, Clairette, McLaren Vale, SA*

Quail, macadamia, compressed shiitake, toasted seeds  
*2018 Eden Road Chardonnay, Tumbarumba, NSW*

Blue eye cod, cured onions, broad beans, marjoram, bottarga  
*2018 Stoneleigh 'Wild Valley' Rosé, Marlborough, NZ*

Dry aged duck breast, black barley, bitter radicchio, apple jang, black vinegar  
*2018 The Other Wine & Co. Cabernet Franc, Kangaroo Island, SA*

Pandan custard, charcoal meringue, butter milk sorbet, Thai basil  
*2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS*

Banana miso, black sesame, scorched blueberry  
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A selection of carefully aged & ripened cheese matched with dates, pastes, honeycomb & lavosh

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