

# A LA CARTE

**Infinity**

AT SYDNEY TOWER

# DINNER

East 33 Sydney rock oysters, cucumber, sherry vinegar, finger lime, dill (\$7.5pc - 4 min)  
Black River Imperial caviar 20g, warm crumpet, crème fraîche and chives (+\$110)  
Artisan single origin bread, cultured butter

## COLD ENTREE

Albany akoya pearl oyster, brioche, lobster bisque, soy, sesame emulsion, karkalla  
Palm Cove coral trout sashimi, ponzu, sesame, salmon roe, wakame oil and shiso  
Hand knotted burrata, stone fruit, pea, preserved lemon, watermelon radish,  
togarashi, kimm bugak  
Richmond pumpkin panna cotta, fermented mushroom, black garlic,  
hemp cracker, red shiso *(vg)*

## HOT ENTREE

Seared Abrolhos scallops, pea puree, yellow squash, guanciale, green peppercorn oil  
Grilled Arcadia spatchcock, pickled bitter leaves, fermented mushroom,  
kumara puree, yeast puffed grains  
Manjimup marron, split, grilled, charred lemon, orange and citrus soy butter (+\$35)  
Roasted kent pumpkin, black quinoa, kombu, pickled daikon, coconut, sugarloaf cabbage *(vg)*

## MAINS

Aquna Murray cod, zucchini, fennel, charred corn, spinach, snake bean salsa  
Dorper lamb noisette, potato fondant, peppers, shiro  
Dry aged Hawkesbury duck breast, brussel sprouts, carrots, pickled bitter leaves, grapes  
Torched miso Japanese eggplant, asparagus, charred pickling onions *(vg)*  
Northern Rivers Berkshire pork cutlet, butter poached, flame finished

## SIDES (+\$15)

Wagyu fat potatoes, confit garlic, rosemary  
Mix leaf salad, aged sherry vinegar  
Heirloom tomatoes, pesto and pinenut



## PREMIUM STEAKS FROM THE GRILL

Grainge black Angus beef tenderloin 200g MB2+ (+\$35)

Pinnacle grass fed premium scotch fillet 300g MB2+ (+\$35)

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

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

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

## DESSERT

Valrhona Ivoire chocolate, mango, white chocolate and mango ice cream, gold leaf

Rhubarb millefeuille, banana miso ice cream

Frozen Porto sabayon, honeydew, crusty seed

Spiced mixed berries, tapioca tuile, vanilla cream (vg)

## 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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**THREE COURSE \$140**

**FOUR COURSE \$160**

(vg) vegan

There is a 1.5% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 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

Cat's Pyjamas by 7 miles 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

*East 33, Sydney, New South Wales*

*Albany, Western Australia*

*Palm Cove, north of Cairns, Queensland*

*Richmond, north-west of Sydney, New South Wales*

*Abrolhos Island, Geraldton, Western Australia*

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

*Manjimou, south-west of Western Australia*

*Aquna, Riverina, New South Wales*

*Dorper, south of New South Wales and Victoria*

*Hawkesbury, north-west of Sydney, New South Wales*

*Bundaberg, Queensland*

*Northern Rivers, Byron Bay area, north New South Wales*

Our Beef

*Angus, from Riverina, south-west New South Wales*

*Pinnacle scotch fillet, rib eye, T bone from southern New South Wales and north Victoria*