



GROUP BOOKING FORM

Full Name	Reservation Date
Telephone	Email
Preferred Lunch Time	Preferred Dinner Time <input type="checkbox"/> 17:30 <input type="checkbox"/> 20:30
Number of Adults	Number of Children (3 – 12yrs)
Lunch	<p>Please select from the following options (please tick):</p> <p>Three Course Group Menu Lunch</p> <p><input type="checkbox"/> Monday – Thursday \$145pp</p> <p><input type="checkbox"/> Friday – Sunday \$155pp</p> <p><input type="checkbox"/> Six Course Degustation Menu: \$220pp</p> <p><input type="checkbox"/> Two Course Children’s Menu: \$50pp</p>
Dinner	<p>Please select from the following options (please tick):</p> <p>Three Course Group Menu</p> <p><input type="checkbox"/> Monday – Thursday \$145pp</p> <p><input type="checkbox"/> Friday – Sunday \$155pp</p> <p><input type="checkbox"/> Six Course Degustation Menu: \$220pp</p> <p><input type="checkbox"/> Two Course Children’s Menu: \$50pp</p>
Dietary Requirements	
Comments	

SYDNEY TOWER DINING

1300 391 808 | reservations@infinitysydneytower.com.au

Located between Pitt & Castlereagh Streets, entry via Level 4 Westfield Sydney, NSW 2000



GROUP BOOKING FORM

Deposit Payment Details

Please charge my credit card as below (a 2.5% surcharge applies)

Deposit Required \$50pp

Name on Card

Type of Card Visa Mastercard Amex

Card Number

*The card will be processed over the phone,
do not enter your card number.*

Expiry Date

Signature

Date

Terms and Conditions

Final numbers must be confirmed at 48hrs in advance of the event date.

All confirmed guests will be charged on the final bill.

Beverages are not included.

Table allocation is organized by the restaurant manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests on window seating, please note this is not a guarantee upon your request.

Large groups may be accommodated across multiple tables.

No additional seating or tables will be offered for decoration or storage.

Groups of 10 or more are required to pay a \$50 per person deposit to secure the reservation.

Should you need to cancel or change your reservation, we require a 7-day notice, failure to notify us will result in your deposit being forfeited.

A discretionary 10% service fee is applied to the final account.

If you wish to bring your own cake into the restaurant, a \$3.50 cakeage fee will apply per person.

Please note Infinity does not allow sparklers or candles.

Please note 2.5% applies for Stripe deposits and 1.5% surcharge for all credit cards in venue.

I hereby agree with the terms and conditions stated above (please tick)

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THREE COURSES

MENU

Choice of one entree, one main and one dessert

Monday – Thursday \$145pp

Friday – Sunday \$155pp

East 33 Sydney rock oysters, cucumber, aged sherry vinegar,
finger lime, dill oil (+ \$7.5pc – 4 min)

Artisan single origin bread, cultured butter

ENTREE

Bay bugs, cauliflower, norikuro butter, oxalis

Glazed Arcadia spatchcock, pickled bitter leaves,
goat curd, kumara, orange, yeast, puffed grains

Whipped soy tofu, roasted onions, black fungus & shiitake,
dashi, radish, nasturtium (vg)

MAIN

Rocky Point grouper, duxelle, baby cos, red wine hollandaise, pickled daikon

Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices

Miso glazed japanese eggplant, mushroom, babaganoush, yeast, puffed wild rice (vg)

Little Joe grass fed premium scotch fillet 300g (+ \$39)

SIDES TO SHARE

Wagyu fat roasted potatoes, confit garlic, rosemary

Mixed leaf salad, aged sherry vinegar

DESSERT

Honey & confit grapefruit parfait, granita, almond praline

Frozen limoncello sabayon, basil meringue, sablé

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



(vg) vegan

There is a 15% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.
10% Sunday surcharge and 15% on public holidays



CHEF'S TASTING MENU

6 COURSE \$220 PP

Australian Icons Matching Wines +\$80 pp
Around the World Matching Wines +\$120 pp

East 33 Sydney rock oysters, Oscietra imperial golden caviar, dill oil & linaria

N.V. House of Arras 'Brut Elite' Sparkling, Tasmania
N.V. Perrier-Jouët 'Grand Brut' Champagne, France

Manjimup marron, split, grilled, charred lemon, orange & citrus soy butter

2021 Penfolds Bin 51 Riesling, Eden Valley, SA
2021 Benito Ferra 'Terra d'Uva' Greco di Tufo, Campania, Italy

Crispy Byron Bay pork belly, celeriac remoulade, green apple, yuzu koshu

2021 Giant Step 'Wombat Creek' Chardonnay, Yarra Valley, VIC
Dewazakura Dewa Sansan 'Junmai Ginjo' Saké, Yamagata Prefecture, Japan

Glazed Arcadia spatchcock, pickled bitter leaves, goat curd,
kumara, orange, yeast, puffed grains

2022 Philip Shaw 'No.8' Pinot Noir, Orange, NSW
2018 Kir-Yianni Xinomavro, Naoussa, Greece

Chargrilled Portoro striploin MB+4, shiro eggplant, potato fondant & peppers

2022 Cullen Cabernet Merlot, Margaret River, WA
2017 Gomez Cruzado 'Reserva Vina Dorana' Tempranollo, Rioja, Spain

Valrhona caramelia chocolate mousse, passion fruit,
manjari valrhona chocolate ice cream, gold leaf

2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA
2020 Chateau Lapinesse Sauternes, Bordeaux, France





CHEF'S TASTING MENU

VEGAN

6 COURSE \$220 PP

Australian Icons Matching Wines +\$80 pp
Around the World Matching Wines +\$120 pp

Leeks, kipfler, nasturtium pesto, miso & chive

N.V. House of Arras 'Brut Elite' Sparkling, Tasmania
N.V. Perrier-Jouët 'Grand Brut' Champagne, France

Whipped soy tofu, roasted onions, black fungus & shiitake, dashi, radish, nasturtium

2021 Penfolds Bin 51 Riesling, Eden Valley, SA
2021 Benito Ferra 'Terra d'Uva' Greco di Tufo, Campania, Italy

Celeriac remoulade, green apple, yuzu koshu

2021 Giant Step 'Wombat Creek' Chardonnay, Yarra Valley, VIC
Dewazakura Dewa Sansan 'Junmai Ginjo' Saké, Yamagata Prefecture, Japan

**Roasted Kent pumpkin, black quinoa, kombu, pickled daikon,
coconut labneh, sugarloaf cabbage**

2022 Philip Shaw 'No.8' Pinot Noir, Orange, NSW
2018 Kir-Yianni Xinomavro, Naoussa, Greece

Miso glazed japanese eggplant, mushroom, babaganoush, yeast, puffed wild rice

2022 Cullen Cabernet Merlot, Margaret River, WA
2017 Gomez Cruzado 'Reserva Vina Dorana' Tempranollo, Rioja, Spain

Spiced mixed berries, tapioca tuile, vanilla cream

2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA
2020 Chateau Lapinesse Sauternes, Bordeaux, France





CHILDREN'S MENU

2 COURSE \$50 PP

MAIN

Seared salmon and chips

or

Grilled chicken and chips

DESSERT

Infinity Ice Cream

