

TO FINISH

Affogato \$9
Espresso, vanilla ice cream

Affogato & liqueur \$14
frangelico | baileys | kahlúa | amaretto

Cat's Pyjamas by 7 Miles \$6

T2 Tea Special Selection \$6
english breakfast | earl grey | jasmine
gorgeous geisha | sencha | peppermint

Selection of homemade Petit Fours \$6

ORIGINS OF PRODUCE

East 33, Sydney, New South Wales

Albany, Western Australia

Freemantle, south of Perth, Western Australia

Manjimup, southern Western Australia

Abrolhos Island, Western Australian coast

Rocky Point, northern New South Wales

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

Gippsland, south-west of Melbourne, Victoria

Hawkesbury, north-west of Sydney, New South Wales

Northern Rivers, Byron Bay area, north New South Wales

Our Beef

Angus, from Darling Downs, southern Queensland

Little Joe Scotch Fillet and T-bone from Tasmania and northern Victoria

Phoenix Wagyu Beef from southern Queensland

Infinity
AT SYDNEY TOWER

TO START

EAST 33 SYDNEY ROCK OYSTERS

Minimum of 4

Natural	\$7.5 each
Cucumber, aged sherry vinegar, finger lime, dill oil	\$8 each
Compressed rum pineapple, coconut, Thai basil oil	\$8 each
Black river Imperial caviar Uruguay	\$22 each

CAVIAR

Gourmet house caviar bump \$32 <i>Add frozen belvedere vodka \$8</i>	
Darya Imperial Beluga Iran 10g	\$125
Gourmet house Imperial caviar Poland 20g	\$160
Baerii Mallosol Greece 10g	\$60

ENTREE

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

Goat cheese parfait, Australian asparagus, rolled slaw, confit tomato (v)

Abrolhos island scallops, peas, Australian asparagus, vegetables, scampi caviar, Coppa

Albany Akoya, brioche, lobster essence, soy & sesame, karkalla, sea grapes

Bay bugs, pea, broccolini, Norikuro butter, woodland sorrel

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

MAINS

Smooth polenta, ratatouille, Brussel sprout, charred pickling onions, almond, basil oil (vg)

Rocky Point grouper, spring vegetables, baby cos, white wine hollandaise sauce, pickle daikon

Northern Rivers Berkshire pork cutlet, butter poached, flame finished

Dry aged roasted Hawkesbury duck breast, brussel sprouts, carrot, bitter leaves, grapes

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

PREMIUM STEAKS FROM THE GRILL

Served with house mustard, smoked salt & horseradish crème fraîche

Darling Downs Angus beef tenderloin fillet 200g (+ \$37)

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

Pinnacle grass fed Rib eye 500g MB2+ (+ \$49)

SIDES (+\$17)

Duck fat roasted potatoes, confit garlic, thyme

Mix leaf salad, aged sherry vinegar (vg)

Grilled Australian asparagus, romesco, lemon, pecorino (v)

DESSERTS

Caramelia mousse, passion fruit, chocolate ice cream

Spiced grilled pineapple, white chocolate yoghurt, caramelised milk skin,
yuzu and poppy seed ice cream

Frozen limoncello sabayon, basil meringue, sablé

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

PREMIUM CHEESE PLATE

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

Three cheeses - Serves 1 - 2 (+ \$38)

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

Two Course \$95 | Three Course \$110 | Four Course \$125

(vg) - vegan, (v) - vegetarian

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.