

GROUP BOOKING FORM

Full Name		Reservation Date	
Telephone		Email	
Preferred Lunch Time)	Preferred Dinner Time 17:30 20:30	
Number of Adults		Number of Children (3 – 12yrs)	
Lunch	Please select from the following op	otions (please tick):	
	Group Dining Menu	Tasting Menus	
	2 Course: \$99pp	Best of Australia Tasting Menu: \$225pp	
	3 Course: \$119pp	Best of Australia Tasting Menu Vegan: \$220pp	
	Two Course Children's Menu	ı: \$50 pp	
Dinner	Please select from the following options (please tick):		
	Three Course Group Dining Menu	ı Tasting Menus	
	Monday – Thursday \$145pp	Best of Australia Tasting Menu: \$225pp	
	Friday – Sunday \$155pp	Best of Australia Tasting Menu Vegan: \$220pp	
	Two Course Children's Menu	ı: \$50 pp	
Dietary Requirements			
Comments	I		



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Deposit Payment Details			
Please charge my credit card as below (a 2.5% surcharge a	pplies)		
Deposit Required \$50pp			
Name on Card			
Type of Card			
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 guests on window seating, please note this is not a guarantee upon your 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 se Should you need to cancel or change your reservation, we require a 7-da A 10% service fee is applied to the final account. If you wish to bring your own cake into the restaurant, a \$3.50 cakeage for Please note Infinity does not allow sparklers or candles. Please note 2.5% applies for Stripe deposits and 1.8% surcharge for all of the care of the confidence of the con	on the day of the reservation. Whilst we do our best to accommodate all r request. ecure the reservation. ay notice, failure to notify us will result in your deposit being forfeited. fee will apply per person.		
☐ I hereby agree with the terms and conditions stated above	(please tick)		



GROUP DINING

ENTREE

Abrolhos scallops, leeks, norikuro, guanciale
Glazed Arcadia spatchcock, bitter leaves, goat curd,
kumara, orange, yeast, puffed grains
Tofu, onion, shiitake, dashi, nasturtium (vg)
Vannella stracciatella, beets, orange, pistachio, sunchokes.

MAIN

Hiramassa Kingfish, parsnip, pumpkin, salsa, red cos Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium (v) Little Joe grass fed premium scotch fillet 300g (+ \$45)

SIDES TO SHARE

Wagyu fat potatoes, confit garlic, parsley Mixed leaf salad, aged sherry vinegar (vg)

DESSERT

Caramelia, passion fruit, chocolate, sponge cake Safran crème brulée, Blue Mountain honey, yoghurt ice cream Spiced mixed berries, tapioca tuile, vanilla cream (yg)





BEST OF AUSTRALIA TASTING MENU

6 COURSE \$225 PP

Around Australia Matching Wines +\$100 pp Around the World Matching Wines +\$140 pp Temperance Matching Beverage +\$60 pp

NSW East 33 Sydney rock oyster, karkalla, Black river Imperial Oscietra caviar

WA Live Manjimup marron, lemon, Kakadu plum, citrus soy

NSW Aquna murray cod, cauliflower, swiss brown, barley, wasabi

NSW Byron Bay Berkshire pork belly, remoulade, apple, yuzu koshu

QLD Phoenix Wagyu Striploin MB+6, millefeuille, king brown, foie gras beef jus

NT Valrhona white chocolate, mango and passionfruit, lemon curd, lemon myrtle sorbet





BEST OF AUSTRALIA VEGAN TASTING MENU

6 COURSE \$220 PP

Around Australia Matching Wines +\$100 pp Around the World Matching Wines +\$140 pp Temperance Matching Beverage + \$60 pp

Tataki courge, chipotle

Tofu, onion, shiitake, black fungus, dashi, nasturtium

Pumpkin, cashew, hazelnuts, fried sage

Almond polenta, cauliforets, Brussels sprout, onions, basil

Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium

Spiced berries, tapioca, vanilla cream





CHILDREN'S MENU

2 COURSE \$50 PP

MAIN

Seared salmon and chips

or

Grilled chicken and chips

DESSERT

Infinity Ice Cream

