

Infinity

AT SYDNEY TOWER

DINNER

THREE COURSE

Hot or cold entree, main and dessert

Monday to Thursday \$140 | Friday to Sunday \$155

FOUR COURSE

Cold entree, hot entree, main and dessert

Monday to Thursday \$155 | Friday to Sunday \$165

Caviar to Start

Waffle, crème fraiche, caviar, chive \$26

Gourmet house caviar bump \$32

add frozen Belvedere Vodka \$8 | Beluga gold line Vodka \$18

Baerii Mallosol Greece 10g \$60

Gourmet house Imperial caviar Poland 20g \$160

Darya Imperial Beluga Iran 10g \$125

Darya Imperial Beluga Iran 50g \$575

with Ruinart Blanc de Blanc 375ml \$700

Sydney Rock Oysters

Minimum of 4

Natural \$8.50 each

Raspberry, vinegar, micro sorrel \$9.50 each

Coconut pearl, Thai basil oil \$9.50 each

Black river Imperial caviar Uruguay \$23 each

Tasting Oysters \$75

2 Raspberry | 2 Coconut | 2 Black River Caviar

(vg) - vegan, (v) - vegetarian

Cold Entree

Gazpacho Muciano, capsicum, togarashi, celery (vg)
Stracciatella, beetroot, pear, pistachio, kombu vinaigrette (v)
Abalone, shimeji, macadamia cream, vegetable crumb
Galicians octopus, XO chorizo, potato, sweet paprika, olive, coriander
Wagyu MB6+ beef tartare, egg, lemon myrtle, speculoos, Darya Imperial Beluga caviar Iran (+\$45)

Hot Entree

Confit leek, hazelnut, sunchoke, onion soubise, basil oil (vg)
Abrolhos scallop, celeriac, Jerusalem artichoke, pancetta, green peppercorn oil
Moreton Bay bug, cauliflower, bisque, radish, citrus, karkalla
Manjimup marron, norikuro butter, chive, finger lime, tomato (+ \$40)
Arcadia quail, bok choy, shitake, rose petal jus, soy
Byron Bay pork belly, remoulade, apple, yuzu koshu

Mains

Vegetable tartlet, pumpkin, oyster mushroom (vg)
John Dory, clam, prawn, fumet, potato, fennel, safran, black garlic
Coppa rolled Monkish, charred cos, ponzu butter
Hawkesbury duck, kumera, radicchio, blackberry
Lamb noisette, grain, capsicum, onion, kombu
Rangers Valley Crossbred Wagyu Striploin MB7+, millefeuille, baby vegetable, foie gras beef jus (+\$65)

Premium Steaks from the Grill

Served with house mustard, red wine salt & horseradish crème fraîche
Pinnacle MB+2, Grass Fed beef tenderloin fillet 200g Gippsland VIC (+\$40)
O'Connor premium scotch fillet MB+5 300g Gippsland VIC (+\$45)
O'Connor Angus beef T bone 800 g MB2+ *for 2 people* Gippsland VIC (+\$90)
Swordfish steak 200g

Sides

Mixed leaf salad, chive, aged sherry vinegar (vg) \$16
Broccolini, yellow romesco, pinenut (v) \$18
Sugarloaf cabbage, labneh, parmesan (v) \$18
Wagyu fat potato, confit garlic, rosemary \$17

Desserts

Hibiscus apple, vermouth jelly, basil tapioca (vg)
Baba, citrus, grand marnier, chantilly
Poached pear & chestnut tart, crème patissiere, honey thyme ice cream
Caramelia, chocolate tuile, hazelnut, cocoa, hazelnut white chocolate ice cream

Premium Cheese Plate

A selection of carefully aged and ripened cheese matched with dates, pastes, honeycomb & seeded lavosh
Three cheeses – Serves 1 – 2 (+ \$40) Six cheeses – Serves 2 – 4 (+ \$60)

To Finish

Affogato \$9

Espresso, vanilla ice cream

Affogato & liqueur \$14

Frangelico | Baileys | Mr Black | Amaretto

Selection of homemade Petit Fours \$6

Origins of Produce

Abalone, Port Lincoln, South Australia

Freemantle, south of Perth, Western Australia

Manjimup, southern Western Australia

Abrolhos Island, Western Australian coast

Moreton Bay, southern Queensland

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

Byron Bay, north New South Wales

Our Beef

Scotch Fillet, T-bone and Tenderloin from Gippsland, south-west VIC

Rangers Valley Wagyu Beef from northern NSW