

GROUP BOOKING FORM

Full Name		Reservation Date Email Preferred Dinner Time 17:30 20:30
Telephone Preferred Lunch Time		
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: \$175pp
		Shell We Crustacean Tasting Menu: \$290pp
	Two Course Children's Menu	: \$50pp
Dinner	Please select from the following op	otions (please tick):
	Three Course Group Dining Menu	Tasting Menus
	Monday – Thursday \$145pp	Best of Australia Tasting Menu: \$225pp
	Friday – Sunday \$155pp	Best of Australia Tasting Menu Vegan: \$175pp Shell We Crustacean Tasting Menu: \$290pp
	Two Course Children's Menu	: \$50pp
Dietary Requirements		
Comments		



GROUP BOOKING FORM

Please charge my credit card as below (a 2.8% processing fee applies)	5)
Deposit Required \$50pp	,
pehosit kednilen 250hh	
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 organised by the restaurant manager prior to service on the day of 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 rese Should you need to cancel or change your reservation, we require a 7-day notice, fail 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 fee will apply Please note Infinity does not allow sparklers or candles. Please note 2.5% applies for Stripe deposits and 1.8% surcharge for all credit cards in	servation. illure to notify us will result in your deposit being forfeited. y per person.



GROUP DINING

ENTREE

Gazpacho Muciano, capsicum, togarashi, celery (vg)

Abrolhos scallop, celeriac, Jerusalem artichoke, pancetta crisp

Arcadia quail, bok choi, shitake, rose petal jus, soy

MAIN

Vegetable tartlet, pumpkin, oyster mushroom (vg)

Hiramassa Kingfish cauliflower, pumpkin, salsa, red cos

Lamb noisette mix grain, capsicum, onion, kombu

O'Connor premium scotch fillet MB+5 300g Gippsland VIC (+ \$45)

SIDES TO SHARE

Mix leaf salad, aged sherry vinegar, chives (vg)
Wagyu fat potato, confit garlic, rosemary

DESSERT

Spiced berries, tapioca, vanilla cream (vg)

Poached pear & chestnut tart, creme patissiere, honey thyme ice cream Caramelia, chocolate tuile, hazelnut, cocoa, hazelnut, white chocolate ice cream





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 Sydney rock oyster, karkalla, Black river Imperial Oscietra caviar

Millefeuille, bugs, bisque, salmon roe

Grilled WA Marron, Norikuro butter, fingerlime, tomberry

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

NSW Rangers Valley Crossbred Wagyu Striploin MB7+, millefeuille, baby vegetables, foie gras, beef jus

Caramelia, chocolate tuile, hazelnut, cocoa, hazelnut white chocolate ice cream





BEST OF AUSTRALIA

VEGAN TASTING MENU

6 COURSE \$175 PP

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

Tataki courge, chipotle

Gazpacho Muciano, capsicum, togarashi, celery

Confit leek, hazelnut, sunchoke, onion soubise, basil oil

Ancient grains, yellow romesco, cauliflower blossom, kombu

Vegetable tartlet, pumpkin, oyster mushroom

Hibiscus apple, vermouth jelly, basil tapioca





SHELL WE?

CRUSTACEAN TASTING MENU

6 COURSE \$290 PP

Matching Wines +\$80 pp

WA Scampi tartare, lobster consommé, cognac, mascarpone, chive, black river caviar

Moreton Bay bug tartlet, stracciatella, pea, broad bean, kombu vinaigrette

Grilled WA Marron, Norikuro butter, fingerlime, tomberry

Pan fried Lobster tail, yellow romesco, cauliflower blossom, nectarine, garlic butter

Saffron crème brulee, Blue Mountain honey, yoghurt ice cream





CHILDREN'S MENU

2 COURSE \$50 PP

MAIN

Seared salmon and chips

or

Grilled chicken and chips

DESSERT

Infinity Ice Cream

