

INFINITY

BY MARK BEST

Tasting Menu

\$230 per person

Oyster with Grilled Sea Foam

*Stir Fried Beetroot with Hot Bean Paste and Caviar

+ \$35* *supplement*

Goat Cheese Anolini & Pumpkin Dashi

Steamed Hapuka, Fish Milk, Sorrel & Fermented Potatoes

Dry Aged, Lacquered, Wollemi Duck, Smoked Plum & Baby Corn

Salad of Winter Greens

Section 28 Monforte Reserve, Persimmon & Pepper Berry

Single Origin Chocolate Ganache with Poached Cumquats

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).

10% gratuity applies to a party of 8 or more. 10% surcharge applied to Sundays and 15% on public holidays.

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The Infinity Pairing — \$120

NV House of Arras Blanc de Blanc, TAS

2023 The Somm and The Winemaker Arneis, Orange, NSW

2023 Little Frances Chardonnay, Beechworth, VIC

2023 MMAD Grenache, McLaren Vale, SA

Husk 'Porter Cask' Rum

NV Stanton & Killeen Classic Topaque, Rutherglen, VIC

The Best Pairing — \$195

2016 House of Arras Grand Vintage, TAS

2019 Tyrrell's Vat 1 Semillon, Hunter Valley, NSW

2023 Vasse Felix 'Heytsebury' Chardonnay, Margaret River, WA

2024 Bests Pinot Meunier, Great Western, VIC

Lark 'Dark Lark' Whisky

2004 Seppeltsfield '21 Year Old' Para Tawny, Barossa Valley, SA

Non-Alc Pairing — \$80

Spritz – Non

Tom Collins – Non

Non 8 Torched Apple & Oolong

NON 9 Oaked Blackberry & Plum

Delicious Sour – Non

NON 7 Stewed Cherry & Coffee

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