

INFINITY

BY MARK BEST

3 COURSES \$190 PER PERSON

Includes bread, cultured butter and a seasonal side—chef's selection

Snacks

Rye & Caraway Sourdough, Cultured Butter	12
Caviar with Rye Blinis	
Calsivius White Sturgeon 30GMS or 50GMS	190 290
Black Pearl Oscietra Black 30GMS or 50GMS	235 373
Black Pearl Beluga 10GMS or 30GMS	160 450
Freshly Shucked Oysters 6 or 12	54 92
Warm Olives, Citrus & Spices	12
Hot Spiced Macadamia	14
Sea Urchin Crumpets with Clotted Cream	EACH 16
Salt Cod Croquettes & Aioli – two per serve	22
Buffalo Fried Mushrooms	18
Prawn & Black Vinegar Dumpling – two per serve	26
Potato & Duck Liver Fritter – two per serve	24

Starters

Winter Salad with Mandarin & Cheddar Custard
Zucchini Tart with Hummus, Feta, Curry & Almonds
Abrolhos Island Scallops with Parmesan Gnocchi, Hot & Sour Sauce
Blue Fin Tuna, Brioche, Faux Gras & Pork Crackling
Pork Wonton with Pumpkin Dashi & Globe Artichoke
Lolligo Squid & Stinging Nettle Risotto
Stir Fried Marron with Salted Duck Egg

Main Course

Lion's Mane Dosa with Vadouvan
Grilled Snowy River Trout, Cultured Cream & Horseradish
Steamed Hapuka, Fish Milk, Sorrel & Fermented Potatoes
Roast Lamb with Onions, Wakame & Pickled Radish
Dry Aged Duck, Smoked Plum Sauce & Baby Corn
Slow Braised Short Rib with Javanese Pepper, Truffle & Celeriac
7+ Wagyu Rib Eye on the Bone 500gms with Shiitake & Sunchoke *110

Sides

Leaf Salad
Seasonal Vegetables
Hand Cut Chips, Salt & Vinegar

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.