

INFINITY

BY MARK BEST

Starters

Zucchini Tart with Hummus, Feta, Curry & Almonds	34
Abrolhos Island Scallops with Parmesan Gnocchi, Hot & Sour Sauce	38
Bluefin Tuna, Brioche, Faux Gras & Pork Crackling	46
Pork Wonton with Pumpkin Dashi, Piel de Sapo	38
Lolligo Squid with Ink Risotto	38
Five-spiced Quail with Grilled Plums, Hot Sauce & Broccoli Leaves	35
Western Australian Marron with Corn & Almonds	86

Main Course

Lion's Mane Dosa with Vadouvan	48
Steamed Murray Cod, Fish Milk, Sorrel & Fermented Potatoes	58
Roast Lamb with Pickled Radish & Daikon	59
Dry Aged Duck, Smoked Plum Sauce & Baby Corn	64
Red Cooked Short Rib with Beetroot and Garlic	68

Larger Mains

Coral Trout, Tomato & Thai Basil	MP
Pasture-raised Lacquered Chicken with Prawn Sauce & Paprika	85
Berkshire Pork Tomahawk 650gms with Sweet & Sour Onion, Muntries	120
7+ Wagyu Sirloin on the Bone 500gms with Peppercorn Sauce	170

Sides

Leaf Salad	17
Seasonal Vegetables	
Hand Cut Chips, Salt & Vinegar	

All fresh produce served at Infinity by Mark Best is sourced from Australian growers and producers, selected for seasonality, quality and provenance.

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.