

INFINITY

BY MARK BEST

3 Courses \$165 per person

Includes bread, cultured butter and side to share

Starters

Zucchini Tart with Hummus, Feta, Curry & Almonds

Abrolhos Island Scallops with Parmesan Gnocchi, Hot & Sour Sauce

Bluefin Tuna, Brioche, Faux Gras & Pork Crackling

Pork Wonton with Pumpkin Dashi, Piel de Sapo

Lolligo Squid with Ink Risotto

Five-spiced Quail with Grilled Plums, Hot Sauce & Brassica Leaves

Western Australian Marron with Corn & Almonds +39

Main Course

Lion's Mane Dosa with Vadouvan

Steamed Murray Cod, Fish Milk, Sorrel & Fermented Potatoes

Roast Lamb with Pickled Radish & Daikon

Dry Aged Duck, Smoked Plum Sauce & Baby Corn

Red Cooked Short Rib with Beetroot and Garlic

Larger Mains

Coral Trout, Tomato & Thai Basil +MP

Pasture-raised Lacquered Chicken with Prawn Sauce & Paprika +25

Berkshire Pork Tomahawk 650gms with Sweet & Sour Onion, Muntries +60

7+ Wagyu Sirloin on the Bone 500gms with Peppercorn Sauce +110

Sides

17

Leaf Salad

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.