

INFINITY

BY MARK BEST

3 Courses

Includes bread, cultured butter and side to share

Starters

Fennel Hummus with Feta, Curry & Almonds

Terrine of Sunchoke with Truffles, Buttermilk & Tarragon

Pork Wonton with Pumpkin Dashi & Pickled Melon

Loligo Squid with Ink Risotto

Five-Spiced Quail with Quince, Hot Sauce & Broccoli Leaves

Western Australian Marron with Corn & Almonds +39

Main Course

Lion's Mane Dosa with Vadouvan

Steamed Murray Cod with Fish Milk, Sorrel & Fermented Potatoes

Roast Lamb with Pickled Radish & Daikon

Dry-Aged Duck, Smoked Plum Sauce & Brussels Sprout

Red Cooked Short Rib with Beetroot & Garlic

Larger Mains

Line Caught Coral Trout with Globe Artichoke +MP

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

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

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

Sides

17

Winter Leaf Salad

Roman Beans with Chestnuts, Anchovy & Yuzu

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.

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Chef's Selection of Snacks

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