

7 COURSE

DEGUSTATION \$145

Premium Sydney Rock oysters, smoked salmon roe, wakame oil + \$36 / \$70

Stracciatella, snow pea, zucchini blossom, basil

Raw Abrolhos Island scallop, fermented kombu, charred broccolini, salmon roe

Rare ocean trout, hon miso, pickles, purple cos shoots

Quail, macadamia, compressed shiitake, toasted seeds

Blue eye cod, cured onions, broad beans, marjoram, bottarga

Dry aged duck breast, black barley, bitter radicchio, apple jang, black vinegar

Pandan custard, charcoal meringue, butter milk sorbet, Thai basil

Banana miso, black sesame, scorched blueberry

A LITTLE MORE?

Premium Cheeseboard

Three cheeses (serves 1-2) + \$34 | Six cheeses (serves 2-4) + \$60

A selection of carefully aged & ripened cheese matched with dates, pastes, honeycomb & lavosh

Matching wines available

Infinity

Please inform us of any allergy or dietary requirements at time of booking and our team will do their best to accommodate you.