



INFINITY EXPERIENCE

GUARANTEED WINDOW TABLE
DEGUSTATION WITH MATCHING WINES \$250

Raw Abrolhos Island scallop, fermented kombu, charred broccolini, salmon roe
NV G.H. Mumm Grand Cordon, Reims, FRA

Rare ocean trout, hon miso, pickles, purple cos shoots
2020 Yangarra Estate 'Blanc' Grenache Blanc, Roussane, Clairette, McLaren Vale, SA

Quail, macadamia, compressed shiitake, toasted seeds
2018 Eden Road Chardonnay, Tumbarumba, NSW

Blue eye cod, cured onions, broad beans, marjoram, bottarga
2018 Stoneleigh 'Wild Valley' Rosé, Marlborough, NZ

Dry aged duck breast, black barley, bitter radicchio, apple jang, black vinegar
2018 The Other Wine & Co. Cabernet Franc, Kangaroo Island, SA

Pandan custard, charcoal meringue, butter milk sorbet, Thai basil
2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS

Banana miso, black sesame, scorched blueberry
2017 Keith Tulloch Botrytis Semillon, Hunter Valley, NSW

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

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

Infinity