

Bar Infinita

SYDNEY ROCK OYSTERS

Mignonette + lemon (df,gf) 6.5 ea
Limoncello granita + finger lime (df,gf) 7 ea

HOUSE MADE BREAD

Woodfired Pizza Bianca
+ rosemary oil (df) 11

SNACKS

Gnocco Fritto + San Daniele prosciutto + parmesan 9 ea
Grilled Scallops + cauliflower puree + preserved lemon + green apple..... 12 ea
Mushroom Arancini + taleggio (v)..... 14 (3pc)
Marinated Olives 8
Crispy Fried Chicken + fermented chili mayo 16

ANTIPASTI

Selection of Cured Meat (df,gf)
Prosciutto San Daniele 14 | Wagyu Pastrami 14 | Lp's Mortadella 8 | Lp's Saucisson 11
Cured Meat Selection Plate 42
Burrata + basil pesto + heirloom tomatoes (gf) 26
Charred squid + corn, jalapeno, saltbush (df,gf)..... 26
Roasted cauliflower blossom + cashew mousse, sultanas (vg,df,gf) 22

HOMEMADE PASTA

Cooked al dente, just like Nonna makes it
Squid ink tagliolini + mussels + prawns + cuttlefish + evoo (df)36
Spaghetti + vongole + warrigal greens + bottarga (df)36
Mafaldine al ragu + slow cooked beef and pork ragu + hand cut30
Rigatoni amatriciana + traditional roman style + tomato + guanciale + ricotta salata28
Carnaroli Risotto + pumpkin + goats cheese + pumpkin seeds (v,vg)28
Gluten free option available +4

SECONDI

Murray cod + fennel + orange and caper salad + pil pil sauce (df,gf)49
200g Hampshire down lamb rump (gf)39
+ spiced carrot puree + roasted dutch carrots + salsa verde

STEAKS, SHARED MENUS →

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free (o) dietary option available

10% surcharge applies on Sundays. 15% surcharge applies on public holidays. 1.6% credit card surcharge applies on all transactions.

Our menu contains allergens and is prepared in a kitchen that handles nuts, eggs, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.

Bar Infinita

WOODFIRED STEAKS

Grilled over live ironbark wood embers to your request – we recommend medium rare
Served with mushroom puree, caramelised baby onion, kale, rosemary jus

200g Little Joe beef flank MB4+.....	42
300g Tajima wagyu striploin MB4+.....	74
1kg Riverina black angus t-bone 'fiorentina' MB2+ allow 45mins.....	145

SIDES

Grilled broccolini + ricotta salata + mint + fried capers	16
Ramarro Farm radicchio mix salad + balsamic dressing	18
Fries + rosemary salt + truffle sauce	14

MARIA'S FAVOURITES

SHARED MENU 79PP

Woodfired pizza bianca
Marinated olives
San Daniele prosciutto
LP's mortadella
Mushroom arancini
•
Squid ink tagliolini
Rigatoni amatriciana
•
Little Joe beef flank MB4+
Murry cod
Radicchio mix salad
•
Nonna's tiramisu

PREMIUM SHARED MENU 105PP

Woodfired pizza bianca
Marinated olives
San Daniele prosciutto
LP's mortadella
Burrata
Mushroom arancini
Gnocco Fritto
Grilled Scallops
•
Spaghetti vongole
Mafaldine al ragu
•
Tajima wagyu striploin MB4+
Murry cod
Radicchio mix salad
•
Nonna's tiramisu

(available for min. group of 4 | required for groups of 6+)

(vegetarian options available)

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