

# ICEBERGS

DINING ROOM

## ICEBERGS CLASSIC APERITIVO

No 909 Strawberry Select, Martini Bianco, Watermelon, Tonic 18

## CRUDO

Market Price

## OSTRICHE

Our Oysters are procured from Australia's best suppliers. 6.5 each  
All served with cold pressed organic lemon dressing

## ASSAGGINI

In partnership with Anthony Puharich of Victor Churchill, we present a hand-selected range of the world's finest seasonal cured meats.

Prosciutto	18 Month Old San Daniele, Italy, Wasabi Melon & Wood Sorrel	22
Bresaola	Blackmore Full Blood Wagyu, Fried Saltbush Breads, Lemon & Cucumber Pickle	30
Mortadella	LP's Smoked Mortadella, New South Wales, Kefir Cream, Farinata, Dylan & Elle's Bequino Peppers	22
Salsiccia	LP's Smoked Blood Sausage, New South Wales, Pickled Green Walnut & Beetroot	22
Piatto di Salumi	A Combination of Shaved Salumi, Olives, Pickles & Grissini	42

## ANTIPASTI

Gamberetti	Lightly Dusted Local Shrimp, Lemon, Aioli	30
Burrata Con Melanzane	Vannella Buffalo Milk Burrata, Eggplant Relish, Crisp Seaweed & Fragrant Herbs	32
Insalata Di Scampi	Charcoal Grilled Scampi, Radishes, Peas & Brown Rice Vinegar	42
Cozze alla Puttanesca	Steamed Spring Bay Mussels with Smoked Tomato, Chilli, ALTO Wild Olives, Anchovy & Pane Fritti	28

## PRIMI

Maccheroni Con Agnello	Bellata Gold Macaroni, Lamb, Juniper & Eggplant	35/48
Ziti Cacio e Pepe	Fresh Ziti, Pecorino & Black Pepper Sauce	28/36
Spaghetti Con Cicala Di Mare	Hand Cut Spaghetti, Moreton Bay Bug, Tomato & Verbena Butter	44/60
Risotto Con Gamberi Rossi	Randall Family Organic Koshi Rice Risotto & Marinated QLD Scarlett Prawn Crudo	40/55

## PESCE

Our sustainable fish selection is procured from Australia's premium fishing grounds. We offer it grilled or roasted in two preparations.

Pesce del Giorno	Lovage, Basil, Squash Cooked in Colatura & Epicurian Harvest Black Garlic	48
	Natural with Lemon, Sorrel & ALTO Extra Virgin Olive Oil	48

## CARNE

Bistecca con Limone	Black Angus 150 Day Grain Fed, 500g Boneless Rib Eye, Olsson's Sea Salt Crust Served with Tableside Condiments	95
Agnello con Patate e Zenzero	Riverina Lamb, Potatoes Cooked in Kelp Butter, Ginger & Hibiscus	52
Braciola di Maiale	Kurobuta Pork Chop Cooked with Koji, Roasted Peppers, Capers, Parsley & Mitsuba	52
Selezionata dai Nostri Macellai	Steak of the Day with Parsley Root, Witlof & Marjoram	Market Price

## CONTORNI

Insalata di Piselli	Peas, Bio-Dynamic Farro, Celery, Mint & Salted Ricotta	16
Insalata alla Terzini	Gem Lettuce, Rocket, Oregano & Sharp Lemon Dressing	16
Pure di Patate	Mashed Potato	14
Broccolini	Broccolini & Fermented Chilli Dressing	16
Patatine	Fries	14

## ICEBERGS TASTING MENU

Spuntino	Scampi, Radish & Basil Hand Roll Oyster Supreme with Lemon Thyme & Sea Urchin Caviar Tartlet NV Cielo 'Love Story' Prosecco, Glera, Veneto, IT
Burrata	Vannella Burrata, Eggplant Relish, Crisp Seaweed & Fragrant Herbs 2018 La Morella 'Il Monte' Cortese, Piemonte, Italy
Tartare	Grass Fed Beef Traditional Accompaniments, Mixed Tableside 2018 T.W.R Rose Sangiovese, Adelaide Hills, S.A
Primi	Abrolhos Scallop Agnolotti, Salsify & Bay Leaf 2018 Controvento 'Vento D'Estate' Passerina, Abruzzo, Italy
Secondi	Market Fish, Lovage, Basil & Epicurian Harvest Black Garlic 2018 Montesecondo, Sangiovese, Toscana, Italy or Riverina Lamb, Potatoes Cooked in Kelp Butter, Ginger & Hibiscus 2018 Montesecondo, Sangiovese, Toscana, Italy
Contorni	Sorbello Tomato 'Carpaccio', Basil, Parsley & Capers
Dolce	Zokoko 68% Chocolate Mousse, Polenta Curd, Alto Olive Oil & Brown Butter Sorbet NV Pfeiffer 'Classic Topaque' Muscadelle, Rutherglen, VIC or Black Currant Sorbet, Buzz Button Cream & Rye Cake 2019 Pierro Gatti Moscato, Piemonte, Italy
Cheese Course	Formaggio del Giorno (additional \$10)

Price Per Person \$180

Matching Wines Available at \$75 Per Person



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Tasting menu available for whole table only 12pm – 3pm 6:30pm - 9pm  
All credit card transactions will incur a credit card fee