

ICEBERGS

DINING ROOM

ICEBERGS APERITIVO

No 474 Don Julio Blanco, Campari, Blood Orange, Lime & Agave 23

RAW

Freshly Shucked Sydney Rock Oysters Served with Meyer Lemon Granita 6.5

South Australian Razorfish Crudo, Black Currant, Saltbush & Lovage Pane Fritti 32

Caviar Selection, Served with Potato Waffle, Pepe Saya Crème Fraîche & Wax Leaf

Yarra Valley Smoked Salmon Roe, 50g 80

Black River Baeri Caviar, 10g 110

Black Pearl Beluga Caviar, 30g 500

ANTIPASTI

Prosciutto San Daniele Prosciutto, Wasabi Melon & Cucumber 28

Gamberetti Lightly Dusted Local Shrimp, Lemon, Aioli 35

Sedano Rapa Salt Baked Celeriac, Pyengana Cheddar & Egg Yolk 34

Mozzarella Burraduc Farm Mozzarella, Eggplant Fritti & Finger Lime 36

TABLESIDE

Chris Bolton Coral Trout Tartare, Meyer Lemon & Colatura, Mixed Tableside 50

O'Connor Grass Fed Beef Tartare, Traditional Accompaniments, Mixed Tableside 48

Whole Local Lobster, Hand Rolled Spaghetti, Sauce Vin Jaune MP

PRIMI

Ziti Cacio e Pepe Fresh Ziti, Pecorino & Black Pepper Sauce 28/38

Mafaldine e Canguro Mafaldine, Kangaroo Tail Ragu & Black Garlic 34/48

Risotto Al Gambero Rosso Koshihikari Risotto, Scarlet Prawn & XO 38/52

Agnolotti e Topinambur Agnolotti, Jerusalem Artichoke & Scallop Brodo 38/52

PESCE

Our sustainable fish selection is procured from Australia's premium fishing grounds

Pesce del Giorno With Pickled Nasturtium Flower, Radish & Oyster Leaf 62

Pesce Intero With Asparagus, Meyer Lemon & Sorrel MP

CARNE

Spatchcock Charcoal Roasted Arcadia Spatchcock & Parson's Nose, Wild Greens & Broad Beans 58

Braciola D'Agnello Dry Aged Lamb Chop, Marjoram, Agrodolce & Epicurean Harvest Barletta Onions 64

Selezionata dai Nostri Macellai David Blackmore Wagyu Bavette, Braised Intercostal, Green Peppercorn Vinaigrette 85

Bistecca Iceberg's Signature 150 Day Grain Fed, 500g Boneless Rib Eye, Olsson's Sea Salt Crusted, Served with Porcini Mustard & Tableside Condiments 130

CONTORNI

Insalata di Piselli Sliced Pea, Prosciutto, Mint & Pecorino Salad 15

Insalata Terzini Radicchio & Rocket with Sharp Lemon Dressing 15

Verdure Miste Boon Luck Farm Organic Greens, Fermented Chilli 15

Patatine Fries 15

Purè Di Patate Extra Virgin Olive Oil Potato Puree 15

ICEBERGS TASTING MENU

Spuntino Smoked Baccalà Cruller
Wasabi Melon & San Daniele Prosciutto
Oscietra Caviar, Pepe Saya Crème Fraîche & Potato Waffle
NV Cielo Prosecco *Glera*, Veneto, IT

Pesce Chris Bolton Coral Trout Tartare, Mixed Tableside
2018 Millton *Chenin Blanc*, Gisborne, NZ

Assaggini David Blackmore Wagyu Bresaola & Burraduc
Farm Buffalo Mozzarella
MV Ligne 'Blanc' *Semillon/Sauvignon Blanc*, Hunter
Valley/Orange, NSW

Primi Jerusalem Artichoke Agnolotti, Razorfish & Porcini Brodo
2018 Controvento 'Doccia Fredda' *Passerina/Trebbiano* Abruzzo, IT

Braciola D'Agnello Dry Aged Lamb Chop, Marjoram, Agrodolce &
Epicurean Harvest Barletta Onions
2018 Montesecondo Chianti Classico *Sangiovese*, Toscana, IT

Contorni Tomato 'Carpaccio', Seawater, Verjus Lemon Myrtle
Jelly & Basil

Pre Dolce Burraduc Farm Buffalo Milk Gelato, Malfroy Honey &
Salted Cream

Dolce Hunted + Gathered Chocolate, Hazelnut & Alto Novello Olive Oil
NV Pfeiffer 'Classic Topaque' *Muscadelle*, Rutherglen, VIC

Cheese Course Formaggio del Giorno (additional \$10)

Price Per Person \$250

Matching Wines Available at \$110 Per Person

Tasting menu available for whole table only.
12pm - 3pm 6:30pm - 9pm



All credit card transactions will incur a credit card fee.