

ICEBERGS

DINING ROOM

EATS

Freshly Shucked Oysters, Rock or Pacific with Meyer Lemon Granita 6.5

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

Prosciutto, San Daniele Prosciutto, Wasabi Melon & Cucumber 28

Gamberetti, Lightly Dusted Local Shrimp, Lemon, Aioli 35

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

Mozzarella, Burraduc Farm Mozzarella, Eggplant Fritti & Finger Lime 36

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

The Iceburger, Grilled Beef, Sauce, Lettuce, Onion, Tomato & Cheese 22

Insalata Terzini, Radicchio & Rocket with Sharp Lemon Dressing 15

Fries 15

Caviar Selection – All Served with Buckwheat Blini, Pepe Saya Crème Fraiche & Wax Leaf

Yarra Valley Smoked Salmon Roe, 50g 90

Black Pearl White Sterling Caviar, 10g 110

Black Pearl Beluga Caviar, 30g 500
