
ICEBERGS TASTING MENU

Spuntino	Smoked Bacala Cruller Wasabi Melon & San Daniele Prosciutto Oscietra Caviar, Pepe Saya Crème Fraiche & Potato Waffle NV Cielo Prosecco <i>Glera</i> , Veneto, Italy
Pesce	Chris Bolton Coral Trout Tartare, Mixed Tableside 2018 Millton <i>Chenin Blanc</i> , Gisborne, NZ
Assaggi	David Blackmore Wagyu Bresaola & Burraduc Farm Buffalo Mozzarella MV Ligne 'Blanc' <i>Semillon/Sauvignon Blanc</i> Hunter Valley/Orange, NSW
Primi	Jerusalem Artichoke Agnolotti, Razorfish & Porcini Brodo 2017 Controvento 'Doccia Fredda' <i>Passerina/Trebbiano</i> , Abruzzo, Italy
Secondi	Dry Aged Lamb Chop, Marjoram, Agrodolce & Epicurean Harvest Barletta Onions 2018 Montesecondo <i>Sangiovese</i> , Toscana, Italy
Contorni	Tomato 'Carpaccio', Seawater, Verjus Lemon Myrtle Jelly & Basil
Pre Dolce	Burraduc Farm Buffalo Milk Gelato, Malfroy Honey & Salted Cream
Dolce	Huntered + Gathered Chocolate, Hazelnut & Alto Novello Olive Oil NV Pfeiffer 'Classic Topaque' <i>Muscadelle</i> 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