

ICEBERGS

DINING ROOM

MARTINI TROLLEY

Tanqueray No. TEN	Served Tableside	38
Ketel One Vodka	Served Tableside	24

RAW

Freshly Shucked Sydney Rock Oysters Served with Meyer Lemon Granita	6.5
Autore Pearl Meat Crudo, Cultured Cream & Lovage Farinata	32
Caviar Selection, Served with Potato Waffle, Pepe Saya Crème Fraîche & Wax Leaf	
Yarra Valley Smoked Salmon Roe, 50g	80
Polanco Baeri Caviar, 10g	110
Black Pearl Beluga Caviar, 10g	170
Iranian Beluga Caviar, 10g	210

ANTIPASTI

Prosciutto	San Daniele Prosciutto & Wasabi Melon	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

TABLESIDE

Chris Bolton Coral Trout Tartare, Meyer Lemon & Davidson Plum, 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
Maccheroni Al Granchio	Maccheroni, Spanner Crab & Lemon Verbena Butter	34/48
Risotto Agli Scampi	Koshihikari Risotto, WA Scampi Crudo & XO	38/52
Agnolotti Canguro e Prosciutto	Kangaroo Agnolotti, Bush Tomato, Parmesan & Prosciutto Brodo	38/52

PESCE

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

Pesce del Giorno	With Pickled Nasturtium Flower, Lovage & Salted Egg Butter	MP
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CARNE

Spatchcock	Charcoal Roasted Arcadia Spatchcock & Parson's Nose, Lakota Squash & Fragrant Brodo	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
Assaggi	David Blackmore Wagyu Bresaola & Burraduc Farm Buffalo Mozzarella MV Ligne 'Blanc' Semillon/Sauvignon Blanc, Hunter Valley/Orange, NSW
Primi	Kangaroo Agnolotti, Bush Tomato, Parmesan & Prosciutto Brodo 2019 Stoney Rise Pinot Noir, Tamar Valley, TAS
Braciola D'Agnello	Dry Aged Lamb Chop, Marjoram, Agrodolce & Epicurean Harvest Barletta Onions 2018 Montesecondo Chianti Classico Sangiovese, Toscana, IT
Contorni	Tomato 'Carpaccio', Verjus Lemon Myrtle Jelly & Basil Jelly & Basil
Pre Dolce	Mango Sorbet, Buffalo Milk, Cinnamon Myrtle Gelato & Wax Leaf
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

