

ICEBERGS

DINING ROOM

THREE COURSE MENU 150

ANTIPASTI

Select one

O'Connor Grass Fed Beef Tartare, Traditional Condiments & Rye Cracker

Steamed WA Marron, Cultured Cream, Finger Lime & Piadina

Burraduc Farm Buffalo Mozzarella, Wasabi Melon & San Daniele Prosciutto

Gamberetti, Lightly Dusted Local Shrimps, Aioli & Rocket

Celeriac Agnolotti, Pyengana Cheddar, Almond & Bay Leaf Oil

Poached Cuttlefish, Pipis & Octopus, Novello Aglio Olio & Bottarga

SECONDI

Select one

Aged Maremma Duck, Witlof, Rose Jam & Caper Leaf

Blackmore Wagyu Bavette, Ananda Organic Capers & Marsala

Blue Eye Trevalla, Asparagus cooked in Seaweed & Sorrel

Spinach Maccheroni, Jumbuck, Koji & Anchovies

Koshihikari Risotto, XO, Scallop & Oxalis

Epicurean Harvest Radicchio & Greens, Oregano Butter & Black Onion

DOLCI

Select one

Mango & Jersey Milk Gelato, Green Ants & Geraldton Wax

Messina Chocolate & Olive Oil Tart, Hazelnut & Saint David Cream

Burraduc Buffalo Milk Cheesecake, Mulberry, Verbena & Rose Geranium

Tiramisu Opera Cake, Hunted + Gathered Chocolate & Pepe Saya Mascarpone

Perfectly Ripe Organic Fruit, Cultured Cream & Strawberry Gum

Australian Cheese, Malfroy's Honeycomb, Mustard Fruit & Bread

SUPPLEMENTO

East 33 Sydney Rock Oysters, Pink Peppercorn & Lemon Myrtle Granita 7ea

Chris Bolton Coral Trout Tartare, Meyer Lemon & Davidson Plum 50

N25 Beluga Caviar, Baccalà & Potato Cruller, Cultured Cream & Chives MP

Local Lobster & Hand Rolled Spaghetti, Vin Jaune Sauce & Chives MP

Whole Butterflied Murray Cod, Asparagus & Sorrel MP

Icebergs Signature 150-day Grain Fed, 500g Boneless Rib Eye Olsson's Salt Crusted Served with Tableside Condiments MP

Petit Four, Daily Selection, Served Tableside 8ea

CONTORNI

Sliced Peas, Prosciutto, Mint & Pecorino Salad 15

Ramarro Farm Leaves with Sharp Lemon Dressing 15

Boon Luck Farm Organic Greens, Fermented Chilli 15

Fries 15

Extra Virgin Olive Oil Potato Puree 15

ICEBERGS TASTING MENU

Spuntino N25 Beluga Caviar, Baccalà & Potato Cruller, Cultured Cream & Chives

Crisp Potato, Yuzu Kosho & Yarra Valley Salmon Roe

Steamed WA Marron, Cultured Cream, Finger Lime & Piadina

Chris Bolton Coral Trout Tartare, Meyer Lemon & Davidson Plum

Poached Cuttlefish, Pipis & Octopus, Novello Aglio Olio & Bottarga

Primo Celeriac Agnolotti, Pyengana Cheddar, Almond & Bay Leaf Oil

Secondo Aged Maremma Duck, Witlof, Rose Jam & Caper Leaf

Pre-Dolce Mango & Jersey Milk Gelato, Green Ants & Geraldton Wax

Dolce Messina Chocolate & Olive Oil Tart, Hazelnut & Saint David Cream

Per Finire Perfectly Ripe Fruit, Cultured Cream & Strawberry Gum

Or

Petite Four, Daily Selection, Served Tableside

Price Per Person \$250

Matching Wines Available at \$135 Per Person

Tasting menu available for whole table only.

12pm – 3pm 6:30pm - 9pm



**A 10% Surcharge applies on public holidays.
All credit card transactions will incur a credit**

card fee.