
ICEBERGS TASTING MENU

Spuntino N25 Beluga Caviar, Baccalà & Potato Cruller, Cultured Cream & Chives
Crisp Potato, Yuzu Kosho & Yarra Valley Salmon Roe
Chris Bolton Coral Trout Crudo, Davidson Plum & Ananda Organic Capers
Charcoal Roasted Pirates Bay Octopus, Cuttlefish, Lardo & Chilli

Primo Agnolotti, Pecorino Custard & Tasmanian Black Truffle

Secondo Aged Maremma Duck & Cotechino, Treviso, Rose & 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 \$100 Per Person

Tasting menu available for whole table only.

12pm – 3pm 6:30pm - 9pm