

ICEBERGS

DINING ROOM

VEGAN

ANTIPASTI

Crudites, Seaweed Kosho Aioli	22
Tomato Carpaccio, Vin De Banguls, Fragrant Herbs	28
A salad of Puntarelle, Chicory & 1920 Balsamic	22

SECONDO

Charcoal Roasted Peppers, Castle Franco, Tardivo, served Agrodolce & Marjoram	35
Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	40
Fusilli Busiati, Pistachio Pesto & Chicory	40

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	15
Charred Broccoli, Sherry & Mandole Almond Salad	15
Witlof, Plum, Pine Nuts & Vin De Banyuls	15
Charcoal Roasted Beans, Fermented Chilli & Mushroom XO	15
Fries	15

DOLCE

Parkesbourne Berries, Whipped Coconut & Strawberry Gum	25
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