

ICEBERGS

DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Kosho Aioli	22
Persimmon Carpaccio, Burraduc Buffalo Mozzarella, Fingerlime	38
A salad of Puntarelle, Chicory, Parmesan & 1920 Balsamic	32
Mushroom, Truffle & Organic Egg Frittata	38

SECONDO

Charcoal Roasted Peppers, Castle Franco, Tardivo, served Agrodolce & Marjoram	35
Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	42
Ziti Cacio e Pepe	42
Fusilli, Pistachio Pesto & Chicory	40
Jerusalem Artichoke Anglotti & Mushroom Brodo	38

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	16
Charred Broccoli, Sherry & Mandole Almond Salad	16
Witlof, Plum, Pine Nuts & Vin De Banyuls	16
Charcoal Roasted Beans, Fermented Chilli & Mushroom XO	16
Potato & Olive Oil Mash	16
Fries	16

DOLCE

Lemon Soufflé & Salted Almond Gelato	30
Milk Chocolate Crème Caramel, Amaretto & Dark Chocolate Sponge	25
Tiramisu, Hunted+Gathered Chocolate, Marsala & Pepe Saya Mascarpone	30
Pavlova, Fruity Sage, Yuzu & Grapefruit	30
Warm Quince and Malfroy Honey Tart, Pecan & Brown Butter Gelato	30
Cheese Curation, Served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau Select One	30
Juncu, Fanari Cheese, Sheep & Goat's Milk, Hard, Sardinia IT	
Pearl, Pines Dairy, Cow's Milk, Semi Hard, NSW	
Brigid's Well, Sutton Grange Organic Farm, Single Origin Goat's Milk, Soft, VIC	
Bluestone, Long Paddock, Cow's Milk, Blue, VIC	