



Icebergs Classic Aperitivo

No 242

Tanqueray Gin, Campari, House-Made Grapefruit Cordial
Orange Juice, Basil, Soda

19

Bruschetta del Giorno market price

Crudo market price

Ostriche 6 ea

Our Oysters are procured from Australia's best suppliers.
All served with cold pressed organic lemon dressing.

Assaggini

In partnership with Anthony Puharich of Victor Churchill,
we present a hand-selected range of the world's
finest seasonal cured meats.

Prosciutto 20
18 Month Old San Daniele, Italy,
Giardiniera Pickles

Capocollo 20
Kurobuta, Rare Breed Berkshire, New South Wales,
Rhubarb & Smoked Pecorino

Salame 20
Wild Boar Cacciatorini, New South Wales,
Pickled Grape & Grilled Endive

Salsiccia 20
LP's Smoked Blood Sausage, New South Wales,
Walnut & Watercress

Piatto di Salumi 42
A Combination of Shaved Salumi,
Olives, Pickles & Grissini

Antipasti

Gamberetti 28
Lightly Dusted Local Shrimp, Lemon, Aioli

Burrata con Bresaola 32
Local Burrata, Blackmore Bresaola, Bay Leaf Oil,
Capers, Croutons & Lemon

Polipetti alla Griglia 32
Charcoal Grilled Baby Octopus, Beetroot,
Kohlrabi & Horseradish

Cozze 28
Spring Bay Mussels with White Wine, Chilli, Tomatoes,
Saffron, Mint & Rye Crumbs

Primi 32/42

Gnocchi al Ragu d'Anatra
Potato Gnocchi, Slow Cooked Duck, Mushroom,
Chestnut & Buckwheat

Spaghetti al Nero e Granchio
Ink Spaghetti No.8, WA Blue Swimmer Crab,
Sorbello Tomato & Basil

Fusilli all'Amatriciana di Mare
Fusilli, Crystal Bay Prawns, Spicy Amatriciana Sauce
& Pangrattato

Pesce

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

Pesce del Giorno 46

Daily Market Fish Fillet Selection. Grilled or Roasted in Two Preparations:

Kipfler Potatoes Cooked in Anchovy Butter, Cime di Rapa, Radish & Olive

Natural with Lemon, Sorrel & ALTO Extra Virgin Olive Oil

Carne

Bistecca con Limone 76

Black Angus 150 Day Grain Fed, 500g Boneless Rib Eye,
Olsson's Sea Salt Crusted, Served with Tableside Condiments

Agnello con Bietola e Sedano Rapa 52

Slow Cooked Riverina Lamb, Silverbeet, Celeriac, Cavolo Nero & Capers

Maiale con Verdure al Cartoccio 49

Borrowdale Pork, Belly & Neck, Slow Baked Vegetables & Laver Sauce

Selezionata dai Nostri Macellai market price

Steak of the Day, Smoked Pumpkin, Malt, Pickled Black Truffle & Rosemary

Contorni

Insalata di Piselli 14
Peas, Bio-Dynamic Farro, Celery, Mint, Salted Ricotta

Insalata alla Terzini 14

Gem Lettuce, Radicchio, Oregano & Sharp Lemon Dressing

Pure di Patate 12

Mashed Potato

Fagiolini con Noci 14

Steamed Green Beans, Walnut & Crispy Onions

Patatine 12

Fries

Icebergs Tasting Menu

Spuntino

Fish & Chips

Assaggini

Burrata with Extra Virgin Olive Oil & Chardonnay Vinegar
Sorbello Tomato 'Carpaccio', Basil & Olive
2013 Hochkirch Riesling, Henty VIC

Primi

Organic 'Randall Family' Rice, Blue Swimmer Crab, Saffron & Orange
2016 TWR Rosato Sangiovese Blend, Adelaide Hills SA

Pesce

Market Fish, Kipfler Potatoes in Anchovy Butter, Cime di Rapa, Radish & Olive
2015 Sentio Savagnin Arneis, Beechworth VIC

Carne

Boneless Rib, Smoked Pumpkin, Malt, Pickled Black Truffle & Rosemary
2013 Marabino Nero d'Avola, Sicilia, Italia

Pre Dolce

Piccolo 'Iceberg'

Dolce

Zokoko Chocolate Mousse, Olive Oil Sorbet & Olive Caramel Crisp
2008 Sorelle Palazzi Vin Santo, Toscana, Italia

Cheese Course Available on Request

Price per Person \$140
Matching Wines Available for \$75 per Person