

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

NV IL Prosecco, Veneto, Italy – 13/60

2015 Paltrinieri 'Radice' Lambrusco di Sorbara, Emilia-Romagna, Italia – 14/68

NV Perrier Jouet Grand Brut, Epernay, France – 28/165

WHITE

2016 Boira Pinot Grigio, Veneto, Italia 12/60

2016 Twin Islands Sauvignon Blanc, Marlborough, NZ 12/57

2016 Drake Chardonnay, Yarra Valley, VIC – 9/45

ROSE

2016 TWR Sangiovese Blend Rose, Adelaide Hills, SA – 10/55

RED

2016 Airlie Bank Pinot Noir, Yarra Valley, VIC – 13/66

2015 Drake Shiraz, Heathcote, VIC – 9/45

BEERS / CIDER

Moretti Pony (on Tap) –6

Moretti Glass (on Tap) –10

Sydney Beer Co. Lager – 10

James Boag's Premium – 10

Little Creatures Pale Ale – 10

James Squires I.P.A - 10

White Rabbit Dark Ale – 10

James Boag's Light – 8

Three Oaks Crushed Apple Cider – 10

Three Oaks Pear Cider – 10

ICEBERGS SUNDAY BRUNCH

10AM – 12PM
EVERY
SUNDAY

ALL OUR SPIRITS ARE SERVED WITH CAPI



**CAPI wasn't created in a laboratory, it was created by a thirst,
a thirst for natural refreshment.
100% Australian owned & made. No Preservatives, 100% Botanicals.
No artificial colours, flavours or sweeteners.
HARD TO MAKE, EASY TO DRINK.
www.capi.com.au**

APERITIF

| | |
|----------------------------|----|
| Aperol | 10 |
| Campari | 10 |
| Contratto Bitter, Aperitif | 10 |
| Rondo Aperitivo | 10 |
| Pernod | 10 |
| Pimms No 1 | 9 |

WHISKY

| | |
|--|----|
| Johnnie Walker <i>Black Label</i> , Scotland | 12 |
| Chivas Regal 12yr, Scotland | 14 |
| Bushmill's <i>Black Bush</i> , Ireland | 15 |
| Jameson Select Reserve, Ireland | 14 |
| Talisker 10yr, Scotland | 16 |
| Longmorn 16yr, Scotland | 17 |
| Glenlivet Single Malt 15yr, Scotland | 18 |
| Laphroaig 10yr, Scotland | 18 |
| Glenfiddich Single Malt 15yr, Scotland | 19 |
| Lagavulin 16yr, Scotland | 20 |
| Nikka From The Barrel 51%, Japan | 16 |

NORTH AMERICAN WHISKEY

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|------------------------------------|----|
| Bulleit | 10 |
| Maker's Mark | 12 |
| Canadian Club 12yr | 12 |
| Jack Daniels <i>Gentleman Jack</i> | 14 |
| Bulleit Rye | 16 |
| Woodford Reserve | 18 |
| Whistle Pig Rye | 28 |

VODKA

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|-----------------------------|----|
| Ciroc | 12 |
| Zubrowka <i>Bison Grass</i> | 12 |
| Belvedere Pure | 14 |
| Vodka6100 | 14 |
| Ketel One | 14 |
| Grey Goose | 15 |

GIN

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|-------------------|----|
| Tanqueray | 11 |
| Plymouth Sloe Gin | 12 |
| Hendrick's | 16 |
| Martin Millers | 17 |
| Tanqueray No.10 | 17 |
| West Winds | 17 |
| Jinzu | 17 |
| Fred Jerbis | 18 |
| Four Pillars | 18 |
| Beefeater 24 | 18 |

RUM

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|-----------------------------------|----|
| Pampero <i>Especial</i> | 11 |
| Pampero <i>Blanco</i> | 11 |
| Sagatiba Cachaca | 11 |
| Chairmans Reserve Spiced | 12 |
| Diplomatico Reserva Exclusiva | 16 |
| Matusalem <i>Gran Reserva</i> | 18 |
| Havana Anejo 7 Anos | 18 |
| Pampero <i>Anniversario</i> | 20 |
| Ron Zacapa <i>Gran Reserva 23</i> | 23 |
| Ron Zacapa XO | 37 |
| Flor de Cana 25yr | 37 |

TEQUILA / MEZCAL

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|---------------------------------|----|
| Don Julio Reposado | 12 |
| Don Julio Blanco | 12 |
| Patron XO Café | 14 |
| Herradura Reposado | 16 |
| Ocho Reposado | 17 |
| Patron Reposado | 20 |
| Fortaleza Blanco | 20 |
| Fortaleza Reposado | 22 |
| Fortaleza Anejo | 28 |
| Cuervo Reserva De La Familia | 32 |
| Don Julio 1942 | 35 |
| Nuestra Soledad, Espadin Mezcal | 17 |
| Illegal Mezcal | 20 |
| El Jolgorio 'Barri' Mezcal | 25 |
| El Jolgorio 'Tobala' Mezcal | 28 |

COGNAC / ARMAGNAC / CALVADOS

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|---|----|
| Hennessey VSOP | 16 |
| Martell VS | 14 |
| Hennessey XO | 37 |
| Paul Giraud Heritage 60yr <i>Grande Champagne</i> | 55 |
| 1979 Comte de Lamaestre <i>Bas Armagnac</i> | 20 |
| 1962 Delord <i>Bas Armagnac</i> | 37 |
| 2003 Victor Gontier Domfrontais Calvados | 30 |

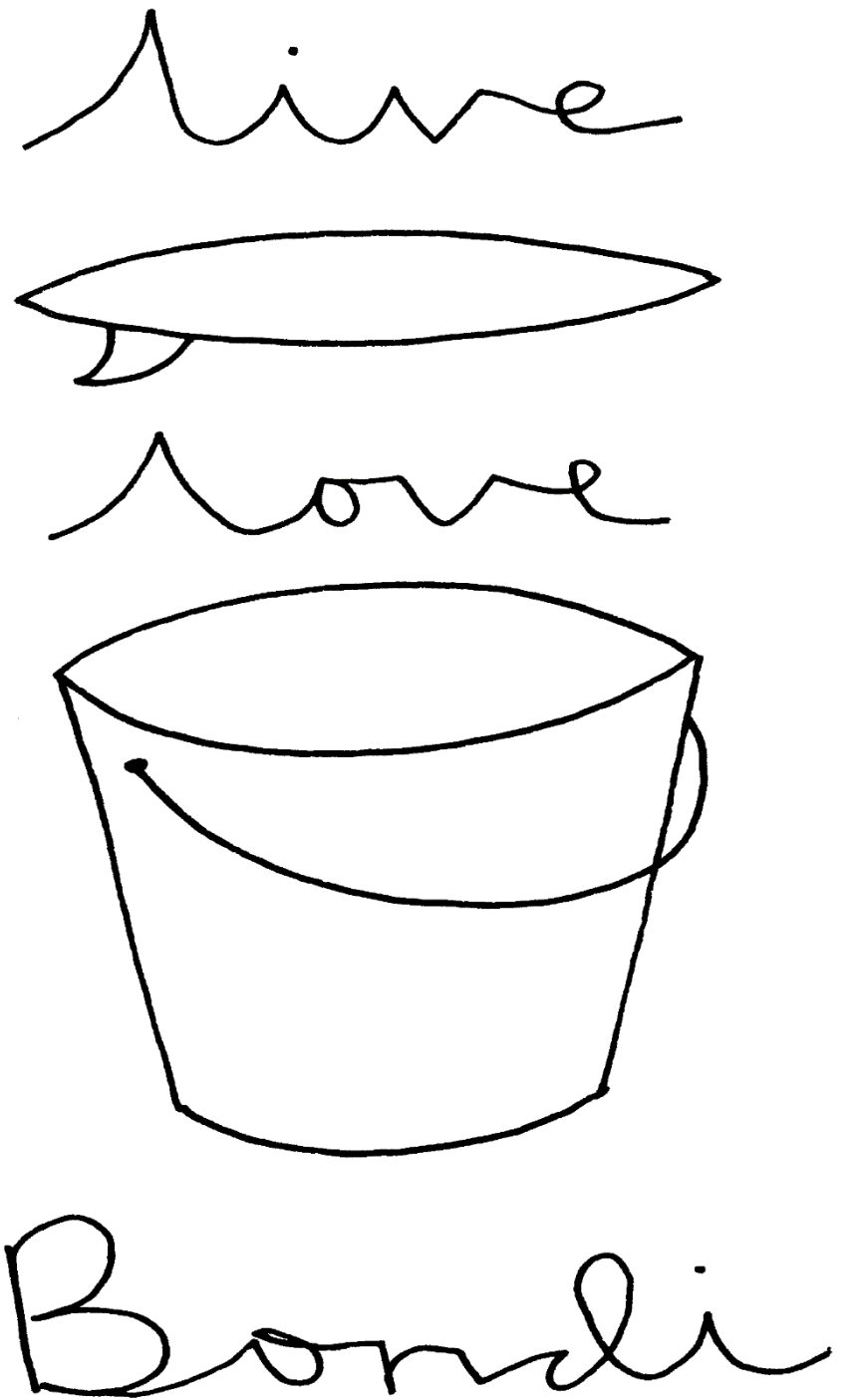
GRAPPA

| | |
|-------------------------|----|
| Santiago Queirolo Pisco | 12 |
| Nonino Moscato | 16 |

FORTIFIED

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|---------------------------|----|
| Pennyweight Oloroso | 15 |
| El Candado Pedro Ximenez | 14 |
| Warre's Warrior Port | 12 |
| Penfolds Grandfather Port | 26 |

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| ICEBERGS CLASSICS | 19 |
| No 8 Ciroc Vodka, Campari, Ruby Grapefruit | |
| No 15 Ciroc Vodka, Campari, Capi Blood Orange | |
| No 17 Campari, Rosemary Infused Antica Formula, Capi Sparkling Blood Orange | |
| No 147 Ciroc Vodka, Coconut Liqueur, Passionfruit, Pineapple, Lime, Falernum, Aromatic Bitters | |
| No 242 Tanqueray Gin, Campari, House-Made Grapefruit Cordial, Orange, Basil, Soda | |
| APERITIF AND SPRITZES | 16 |
| No 901 Campari, Apricot Brandy, Passionfruit Shrub, White Wine | |
| No 909 Casoni Aperitivo, Cocchi Bianco, Watermelon, Tonic Water | |
| No.970 Plymouth Sloe Gin, St Germain, Aperol, Prosecco | |
| No 988 Tanqueray Gin, Punt E Mes, Mandarin Liqueur, Apple & Thyme Foam | 19 |
| NEGRONIS | 19 |
| DELFINO West Winds Cutlass Gin, Contratto Bitter, Punt E Mes | |
| NORMANDY Calvados, Contratto Bitter, Rosemary Infused Antica Formula Vermouth | |
| NEGRONI BIANCO Tanqueray Gin, Gran Classico Tempus Fugit Bitter, Oscar 697 Vermouth | |
| AUSTRALIAN Four Pillars Gin, Regal Rogue Rosso, Bitter Orange | 22 |
| ICEBERGS WINTER DRINKS | 19 |
| No 207 Tanqueray Gin, Lime, Kaffir Lime Leaf | |
| No 369 Pampero Especial, Campari, Pineapple, Lime, Falernum | |
| No 429 Don Julio Reposado, Aperol, Passionfruit, Orange, Orange Marmalade contains free range eggs | |



CELEBRATE LIFE RESPONSIBLY
Member of the
Eastern Suburbs Liquor Accord

Please Drink Responsibly and
Respect our Neighbours
By Leaving the Venue Quietly



ICEBERGS BAR

EATS

- Spiced Nuts & Seeds – 10
- Icebergs Marinated Olives – 10
- Oyster with Local Nasturtium Vinegar – 5
- Pesce Crudo – 24
- Anchovies, Toast, Pickled Onion – 24
- Salumi Piatti – 30
- Caprese Salad – 24
- Smoked Baccala Crocchette – 18
- 'Harry's Bar' Sandwich – 18
- The 'Iceburger' – 20
- Doppio 'Iceburger' – 26
- Crispy Fish Burger – 20
- Pasta del Giorno – 26
- Bistecca con Limone – 29
- Polenta Chips c.2002 – 14
- Salt & Vinegar Fries – 12
- Insalata Terzini – 10

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