

ICEBERGS

DINING ROOM

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

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

6 each

ASSAGGINI

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

Prosciutto	18 Month Old San Daniele, Italy, Giardiniera Pickles	20
Capocollo	Kurobuta, Rare Breed Berkshire, New South Wales, Pickled Plum & Smoked Pecorino	20
Salame	Wild Boar Cacciatorini, New South Wales, Pickled Grape & Grilled Endive	20
Salsiccia	LP's Smoked Blood Sausage, New South Wales, Walnut & Watercress	20
Piatto di Salumi	A Combination of Shaved Salumi, Olives, Pickles & Grissini	42

ANTIPASTI

Gamberetti	Lightly Dusted Local Shrimp, Lemon, Aioli	28
Burrata con Bresaola	Local Burrata, Blackmore Bresaola, Bay Leaf Oil, Capers, Croutons & Lemon	32
Scampi con Ravanelli	WA Scampi, Poached Johnstone Radishes, Roe Emulsion & Seaweed	32
Cozze	Spring Bay Mussels with White Wine, Chilli, Tomatoes, Saffron, Mint & Rye Crumbs	28

PRIMI

Pici Verdi con Agnello e Melanzane	Hand Rolled Spinach Spaghetti, Lamb, Juniper & Eggplant	32/42
Orecchiette all'Amatriciana di Mare	Orecchiette, Crystal Bay Prawns, Spicy Amatriciana Sauce & Pangrattato	32/42
Spaghetti al Nero e Granchio	Ink Spaghetti No.8, WA Blue Swimmer Crab, Sorbello Tomato & Basil	32/42

PESCE

Our sustainable fish selection is procured from Australia's premium fishing grounds. We offer it grilled or roasted in two preparations.

Pesce del Giorno	Kipfler Potatoes Cooked in Anchovy Butter, Cime di Rapa, Radish & Olive	46
	Natural with Lemon, Sorrel & ALTO Extra Virgin Olive Oil	46

CARNE

Bistecca con Limone	Black Angus 150 Day Grain fed, 500g Boneless Rib Eye, Olsson's Sea Salt Crusted, Served with Tableside Condiments	76
Agnello con Patate e Zenzero	Riverina Lamb, Potatoes & Parsnips in Kelp Butter, Ginger & Hibiscus	52
Maiale con Barbabietola	Borrowdale Pork Fillet & Charcoal Belly, Pickled Beetroot, Fennel & Salmoriglio Sauce	49
Selezionata dai Nostri Macellai	Steak of the Day, Served with Diane Sauce & Smoked Jerusalem Artichoke	Market Price

CONTORNI

Insalata di Piselli	Peas, Bio-Dynamic Farro, Celery, Mint, Salted Ricotta	14
Insalata alla Terzini	Gem Lettuce, Rocket, Oregano & Sharp Lemon Dressing	14
Pure di Patate	Mashed Potato	12
Fagiolini con Noci	Steamed Green Beans, Walnut & Crispy Onions	14
Patatine	Fries	12

ICEBERGS TASTING MENU

Spuntino	Fish & Chips
Assaggini	Burrata with Extra Virgin Olive Oil & Chardonnay Vinegar Sorbello Tomato 'Carpaccio', Basil & Olive 2017 Mac Forbes 'Spring' Riesling, Yarra Valley, VIC
Primi	Organic 'Randall Family' Rice, Blue Swimmer Crab, Saffron & Orange 2016 La Morella 'Il Monte' Cortese, Piemonte, IT
Pesce	Market Fish, Kipfler Potatoes in Anchovy Butter, Cime di Rapa, Radish & Olive 2016 Cautiero 'Erba Bianca' Fiano, Campania, IT
Carne	Riverina Lamb, Potatoes & Parsnips in Kelp Butter, Ginger & Hibiscus 2017 Ravensworth Sangiovese, Murrumbateman, NSW
Pre Dolce	Piccolo 'Iceberg'
Dolce	Zokoko Chocolate Mousse, Olive Oil Sorbet & Olive Caramel Crisp NV Pfeiffer 'Classic Topaque' Muscadelle, Rutherglen, VIC
Cheese Course	Available on Request
Price per Person \$140	Matching Wines Available for \$75 per Person

