

# ICEBERGS

DINING ROOM

## ICEBERGS CLASSIC APERITIVO

Select Spritz      Select Aperitivo, Prosecco, Capi Dry Tonic      18

## 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	22
Capocollo	Kurobuta, Rare Breed Berkshire, New South Wales, Pickled Plum & Smoked Pecorino	22
Salame	Wild Boar Cacciatorini, New South Wales, Pickled Grape & Grilled Endive	22
Salsiccia	LP's Smoked Blood Sausage, New South Wales, Walnut & Watercress	22
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 alla Puttanesca	Steamed Spring Bay Mussels with Smoked Tomato, Chilli, ALTO Wild Olives, Anchovy & Pane Fritti	28

## PRIMI

Pici Verdi con Agnello e Melanzane	Hand Rolled Spinach Spaghetti, Lamb, Juniper & Eggplant	32/42
Fusilli Con Ragu di Maialino	Fusilli, Suckling Pig Ragu, Celtnce & Spicy Pangrattato	36/46
Spaghetti Con Cicala Di Mare	Hand Cut Spaghetti, Moreton Bay Bug, Tomato & Verbena Butter	42/52

## 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	48
	Natural with Lemon, Sorrel & ALTO Extra Virgin Olive Oil	48

## CARNE

Bistecca con Limone	Black Angus 150 Day Grain Fed, 500g Boneless Rib Eye, Olsson's Sea Salt Crusted, Served with Tableside Condiments	95
Agnello con Patate e Zenzero	Riverina Lamb, Potatoes & Parsnips in Kelp Butter, Ginger & Hibiscus	52
Pollo Alla Diavola con Verdure	Slow Cooked Boneless Eugowra Spatchcock, Asparagus, Kohlrabi & Parsley	52
Selezionata dai Nostri Macellai	Steak of the Day, Served with Sweetcorn, Horseradish and Crispy Oxtail & Shiitake Cigar	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
Broccolini Con Guanciale	Broccolini, Fermented Chilli & Kurobuta Guincale	14
Patatine	Fries	12

## ICEBERGS TASTING MENU

Spuntino	Fish & Chips Caviar Tartlet. Bottagra Cracker. Anchovy Chip NV Cielo 'Love Story' Prosecco, Glera, Veneto, IT
Assaggini	Burrata with Extra Virgin Olive Oil & Prosciutto 2016 Clos Clare 'Watervale' Reisling, Clare Valley, S.A
Pesce	Insalata Di Pesce Marinated Tuna, Radish, Meyer Lemon, Ginger & Chives 2016 Fickers 'Single Vineyard' Chardonnay, Yarra Valley, S.A
Primi	Organic 'Randall Family' Rice, Blue Swimmer Crab, Saffron & Orange 2016 Billy Button Friulano, Alpine Valleys, VIC
Secondi	Market Fish, Kipfler Potatoes in Anchovy Butter, Cime di Rapa, Radish & Olive 2016 Laila 'Biancoperla' Verdicchio di Jesi, Marche, IT or Riverina Lamb, Potatoes & Parsnips in Kelp Butter, Ginger & Hibiscus 2016 Montesecondo, Chianti Classico Sangiovese, Tuscany, IT
Contorni	Sorbello Tomato 'Carpaccio', Basil, Parsely & Capers
Dolce	Zokoko 68% Chocolate Mousse, Macadamia, Olive Cremoso & Milk Sorbet NV Pfeiffer 'Classic Topaque' Muscadelle, Rutherglen, VIC or Iceberg Pavlova, Strawberry Sorbet & Vanilla Mascapone 2017 Pierro Gatti, Moscato, Piemonte, IT
Cheese Course	Holy Goat La Luna, Grilled Flatbread & Quince (supp \$10)

Price per Person \$145      Matching Wines Available for \$75 per Person



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