

ICEBERGS

DINING ROOM

ICEBERGS CLASSIC APERITIVO

Select Spritz	Select Aperitivo, Prosecco, Tonic	18
No 90	Icebergs Non Alcoholic Aperitivo, Capi Dry Tonic, Yuzu	14

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, Wasabi Melon & Wood Sorrel	22
Capocollo	Kurobuta, Rare Breed Berkshire, New South Wales, Pickled Plum & Smoked Pecorino	22
Salame	Wild Boar Cacciatorini, New South Wales, Fig, Fresh Fennel Pollen & Endive	22
Salsiccia	LP's Smoked Blood Sausage, New South Wales, Pickled Green Walnut & Beetroot	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
Crema di Granchio	Picked Sand Crab, Custard, Heirloom Peas, Broad Beans & Ginger Broth	42
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
Maccheroni Cacio e Pepe	Bellata Gold Macaroni, Cheese, Pepper & Canberra Truffle	40/50
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
Bistecca di Vitello	Torello Rosé Veal, 350g T-Bone, Grilled with ALTO Extra Virgin Olive Oil & Fresh Marjoram Served with Tableside Condiments	65
Agnello con Patate e Zenzero	Riverina Lamb, Potatoes & Parsnips in Kelp Butter, Ginger & Hibiscus	52
Braciola di Maiale	Kurobuta Pork Chop Cooked with Koji. Roasted Peppers, Capers, Parsley & Mitsuha	52
Selezionata dai Nostri Macellai	Steak of the Day with Poached Mushrooms, Celeriac, Hazelnut & Burnt Butter Sauce	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 Guanciale	14
Patatine	Fries	12

ICEBERGS TASTING MENU

Spuntino	Fish & Chips Caviar Tartlet. Bottarga Cracker. Anchovy Chip NV Cielo 'Love Story' Prosecco, Glera, Veneto, IT
Assaggini	Burrata with Extra Virgin Olive Oil & Prosciutto 2018 Clos Clare 'Watervale' Reisling, Clare Valley, S.A
Pesce	Insalata Di Pesce Marinated Tuna, Radish, Meyer Lemon, Ginger & Chives 2017 Naturalist 'Floris' Chardonnay, Margaret River, W.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 2017 Carussin Il Carica L'Asino, Piemonte, IT or Riverina Lamb, Potatoes & Parsnips in Kelp Butter, Ginger & Hibiscus 2017 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 Marscapone 2017 Pierro Gatti, Moscato, Piemonte, IT
Cheese Course	Holy Goat La Luna, Grilled Flatbread & Pickled Cherry (supp \$10)

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

All credit card transactions will incur a credit card fee



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