

ICEBERGS

DINING ROOM

TWO COURSE MENU
THREE COURSE MENU

130
155

Bread by Sonoma
For over 20 years, we have been breaking bread with Sonoma.
Pull apart, long ferment roll, designed for sharing,
crafted with sustainable wheat flour and dark barley malt.

APERITIVO

No 8	Belvedere Pure Vodka, Campari, Ruby Red Grapefruit	19
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ANTIPASTI

<i>Select one</i>		
Mozzarella & Carciofi	Burraduc Buffalo Mozzarella, Agrodolce Globe Artichoke & Ananda Organic Capers	
Insalata di Polpo	Warm Salad of Charcoal Grilled Octopus, Tuna 'Nduja, Biquinho Peppers & Almond	
Crudo di Tonno	Bluefin Tuna, Caper Berry, Wasabi Leaf & Lemon Balsamic	
Risotto alle Capesante	Koshihikari Rice, XO & Scallop Crudo	
Pasta Cacio e Pepe	Ziti, Pecorino & Toasted Pepper	
Tortellini di Vitello	White Rocks Veal Tortellini, Gippsland Jersey Cream & Vacche Rosse Parmesan	
Tartare di Carne	Wild Venison Tartare Traditional Condiments & Rye Cracker, Mixed Tableside	
Calamari Nero di Seppia	Fried Loligo Squid, Squid Ink, Aged Balsamic, Aioli & Lemon	

SECONDI

<i>Select one</i>		
Pasta ai Gamberi	Bellata Gold Fusilli, King Prawns, Tomato & Mojama	
Pasta alle Vongole	Spaghetti, Goolwa Pipis, Vongole & Pilu Bottarga	
Risotto al Topinambur	Koshihikari Risotto, Jerusalem Artichoke & Bay Leaf Oil	
Gnocchi al Ragu di Canguro	Hand Rolled Gnocchi Kangaroo Tail Ragu & Garlic Pangratatto	
Bistecca di Tonno	Southern Bluefin Tuna Steak, Salmoriglio & Caper Leaf	
Pesce del Giorno	Daily Selection of Market Fish Served with Tomato Bagna Cauda	
Tagliata di Wagyu	Westholme Bavette, Fennel, Marsala & Green Peppercorn Sauce	
Maiale Arrosto	Roasted Kurobuta Pork Cutlet, Sausage & Mustard Grape	
Quaglia	Arcadia Farm Quail, Cotechino, Sunflower Purée & Asparagus	

DOLCI

<i>Select one</i>		
Tiramisu	Whittaker's Chocolate, Mascarpone & Vittoria Coffee Tiramisu	
Crema al Miele e Torrone alle Mandorle	Malfroy Honey & Propolis Custard, Almond Nougatine	
Gelato Fior Di Latte, Uva e Pepe Rosa	Fior Di Latte, Kyoho Grape & Pink Peppercorn	
Soufflé alla Banana	Banana Soufflé, Honey Anglaise & Banana Sorbet	
Mousse al Cioccolato e Noci Pecan	Whittaker's Chocolate Mousse, Kootingal Pecan & Vanilla Cream	
Formaggio, Cheese	Served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau	
<i>Select One</i>	Testun Di Barolo, Occelli, Cow Milk, Hard, IT Dolomit, Mila, Cow Milk, Semi Hard, IT Nashua, Nimbin Valley Dairy, Cow's Milk, Wash Rind, NSW Jamberoo Blue, Pecora Dairy, Sheep Milk, Blue, NSW	

CONTORNI

Insalata di Cicoria	Witlof, Grapes, Pine Nuts & White Balsamic	16
Insalata Verde	Moonacres' Leaves, Sharp Lemon Dressing & Oregano	16
Insalata di Piselli	Shaved Snow Peas, Prosciutto XO & Pecorino	16
Cavoletti di Bruxelles	Charcoal Roasted Sprouts, Fermented Chilli & Lemon	16
Patatine Fritte	Fries	16
Purée di Patate	Potato & Olive Oil Mash	16

ICEBERGS TASTING MENU

Spuntini	Venison Tartare, Oyster Emulsion & Corn Cracker Bruny Island Raw C2 Custard & Porcini Tartlet Jerusalem Artichoke Tartlet, Parsnip Puree & Seaweed	
Entree	Crudo Selection	
Primo	Koshihikari Rice, XO & Scallop Crudo	
Pesce	Daily Selection of Market Fish Served with Tomato Bagna Cauda	
Contorni	Witlof, Grapes, Pine Nuts & White Balsamic Potato & Alto Olive Oil Purée	
Pre Dolci	Fior Di Latte, Kyoho Grape & Pink Peppercorn	
Dolci	Malfroy Honey & Propolis Custard, Almond Nougatine	
Alla Fine	Selection of Petit Fours	
	Price Per Person \$220	
	Discovery Pairing \$95 Premium Pairing \$190	
	Tasting Menu Available for Whole Table Only. 12pm – 9pm	

PER FINIRE

Sgroppino	Icebergs Twist on the Classic Sgroppino Daily Sorbet Blended with Prosecco & Vodka Serves 2	40
Affogato	Vanilla Ice Cream, Vittoria Espresso Coffee, Add Mr. Black Amaro, Frangelico or Amaretto	12 10

PETIT FOUR

Peanut Butter Chocolate Shells	8ea
Macadamia & Amaretto Torrone	8ea
Davidson Plum & Peach Pate De Fruit	8ea
Macadamia Semifreddo with White Chocolate	8ea
Chocolate Balsamic Caramel	8ea
Chef's Selection Plate of Petit Four - 4 pieces	25

ICEBERGS

DINING ROOM

SUPPLEMENTO

Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn	8ea
Crudo Piatto	145
A daily selection of Crudo and Crustacean, <i>designed to share</i>	
San Daniele Prosciutto & Wasabi Melon	28
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	32
Gamberetti, Lightly Dusted School Prawns, Aioli & Lemon	38
Southern Bluefin Tuna Crostini, Fermented Chilli & Lime	36
Chris Bolton Coral Trout Crudo	46
Served with Tomato Vinaigrette, Finger Lime & Cucumber	
N25 Oscietra Caviar 10g	95
Potato Cruller & Cultured Cream	
Black Pearl Oscietra Caviar 10g	80
Potato Cruller & Cultured Cream	
Whole Mud Crab Gnocchetti Sardi, Sea Urchin Butter & Orange Wine	MP
Whole Rock Lobster	MP
Grilled with Herb Butter & Lemon	
Or	
Fried with Vodka Batter, <i>served with seasonal condiments & fragrant herbs</i>	
Icebergs Signature 150-day Grain Fed, Olsson's Salt Crusted	165
500g Boneless Rib Eye	
Served with Tableside Condiments.	

ICEBERGS

DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Kosho Aioli	22
Burraduc Buffalo Mozzarella, Agrodolce Globe Artichoke & Ananda Organic Capers	38
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	32

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	42
Jerusalem Artichoke Koshihikari Risotto, Bay Leaf Oil	45
Ziti Cacio e Pepe	42
Bellata Gold Maccheroni "Puttanesca", Tomato XO & Olives	40

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	16
Witlof, Grapes, Pine Nuts & White Balsamic	16
Charcoal Roasted Sprouts, Fermented Chilli & Lemon	16
Potato & Olive Oil Mash	16
Fries	16

DOLCE

Grape Pavlova	28
Banana Soufflé, Honey Anglaise & Banana Sorbet	28
Selection of Cheese, served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau	30
Testun Di Barolo, Occelli, Cow Milk, Hard, IT	
Dolomit, Mila, Cow Milk, Semi Hard, IT	
Nashua, Nimbin Valley Dairy, Cow's Milk, Wash Rind, NSW	
Jamberoo Blue, Pecora Dairy, Sheep Milk, Blue, NSW	

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DINING ROOM

VEGAN

ANTIPASTI

Crudites, Seaweed Koshu Aioli	22
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	32

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	42
Bellata Gold Maccheroni "Puttanesca", Tomato XO & Olives	40
Jerusalem Artichoke Koshihikari Risotto, Bay Leaf Oil	45

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	16
Witlof, Grapes, Pine Nuts & White Balsamic	16
Charcoal Roasted Sprouts, Fermented Chilli & Lemon	16
Fries	16

DOLCE

Grape Pavlova	28
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ICEBERGS

DINING ROOM

CHILDREN'S MENU

12 YEARS AND UNDER

\$18 per person

Choose One

Fish and Chips

Steak and Chips

Pasta al Burro

Pasta al Pomodoro

Cheeseburger
