
ICEBERGS TASTING MENU

Spuntino	Scampi, Radish & Basil Hand Roll Oyster Supreme with Lemon Thyme & Sea Urchin Yarr Valley Caviar Tartlet NV Cielo 'Love Story' Prosecco, Glera, Veneto, IT
Assaggini	David Blackmore Wagyu Bresaola, Vannella Burrata with Nasturitum & Capers 2016 Clos Clare 'Watervale' Reisling, Clare Valley, S.A
Pesce	Crudo Tuna, Polanco Caviar, Ginger & Chives 2016 Naturalist 'Floris' Chardonnay, Margaret River, W.A
Primi	Fresh Ink Spaghetti, and Crab, Tomato, Basil & 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 2016 San Ferinando 'Podere Gamba' Chianti Sangiovese, Toscana, IT
Contorni	Sorbello Tomato 'Carpaccio', Basil, Parsely & Capers
Dolce	Zokoko 68% Chocolate Mousse, Macadamia, Olive Cremoso & Chocolate Sorbet NV Pfeiffer 'Classic Topaque' Muscadelle, Rutherglen, VIC or Iceberg Pavlova, Strawberry Sorbet & Vanilla Marscapone 2017 Pierro Gatti, Moscato, Piemonte, IT
Cheese Course (Optional)	Formaggio del Giorno (supp \$10)
Price per Person \$180	Matching Wines Available for \$75 per Person

Tasting menu available for whole table only 12pm – 3pm 6:30pm – 9pm