
ICEBERGS TASTING MENU

Spuntino	Smoked Baccalà Cruller Wasabi Melon & San Daniele Prosciutto Oscietra Caviar, Pepe Saya Crème Fraîche & Potato Waffle NV Cielo Prosecco Glera, Veneto, IT
Pesce	Chris Bolton Coral Trout Tartare, Mixed Tableside 2020 Sigurd Chenin Blanc, Barossa Valley, SA
Assaggini	David Blackmore Wagyu Bresaola & Burraduc Farm Buffalo Mozzarella 2020 Clos Clare Riesling, Clare Valley
Primi	Cuttlefish & Pancetta Agnolotti, Parmesan & Calabrian Chilli 2020 Naturalist 'Floris' Chardonnay, Margaret River, WA
Sella D'Agnello	Dry Aged Margra Lamb Saddle, Agrodolce & Epicurian Harvest Black Onions 2017 Cantalici 'Baruffo' Chianti Classico Sangiovese, Tuscany, Italy
Contorni	Tomato 'Carpaccio', Verjus Lemon Myrtle Jelly & Basil
Pre Dolce	Pineapple & Olive Oil Sorbet, Anise Myrtle & Geraldton Wax Leaf
Dolce	Hunted + Gathered Chocolate, Hazelnut & Alto Novello Olive Oil NV Pfeiffer 'Classic Topaque' Muscadelle, Rutherglen, VIC
Cheese Course	Formaggio del Giorno (additional \$10)

Price Per Person \$250

Matching Wines Available at \$135 Per Person