
ICEBERGS TASTING MENU

Spuntino N25 Beluga Caviar, Baccalà & Potato Cruller, Cultured Cream & Chives

Crisp Potato, Yuzu Kosho & Yarra Valley Salmon Roe

Steamed WA Marron, Cultured Cream, Finger Lime & Piadina

Chris Bolton Coral Trout Tartare, Meyer Lemon & Davidson Plum

Poached Cuttlefish, Pipis & Octopus, Novello Aglio Olio & Bottarga

Primo Celeriac Agnolotti, Pyengana Cheddar, Almond & Bay Leaf Oil

Secondo Aged Maremma Duck, Witlof, Rose Jam & Caper Leaf

Pre-Dolce Mango & Jersey Milk Gelato, Green Ants & Geraldton Wax

Dolce Messina Chocolate & Olive Oil Tart, Hazelnut & Saint David Cream

Per Finire Perfectly Ripe Fruit, Cultured Cream & Strawberry Gum

Or

Petite Four, Daily Selection, Served Tableside

Price Per Person \$250

Matching Wines Available at \$135 Per Person

Tasting menu available for whole table only.

12pm – 3pm 6:30pm - 9pm