

EATS

Sydney Rock Oyster, Lemon Verbena & Pink Peppercorn Mignonette

Suppli, Fermented Chilli & Mozzarella

San Daniele Prosciutto & Wasabi Melon

Ortiz Anchovies, Pan Focaccia, Butter & Chives

Spaghetti Vongole, Goolwa Pipis & Bottarga

Iceburger, Beef Patty, Lettuce, Tomato, Onion & Sauce

King Prawn Roll, Iceberg Lettuce & Armagnac Marie Rose

Harry's Bar Sandwich, Glazed Ham, Fontina & Mustard

Butterflied Market Fish, Served Natural with Lemon & Sorrel

Beer Battered Dory & Chips

Fries

Insalata Terzini, Moonacres Farm Lettuce, Sharp Lemon Dressing

ICEBERGS SIGNATURES

7.5 SBAGLIATO
Icebergs House Blended Vermouth, Campari, Prosecco, Seasonal Fruit

18 GARIBALDI
Campari, Tanqueray Gin, Fluffy Orange

22 MARIA
Ketel One Vodka, Ilegal Mezcal, Icebergs Spiced Mary Mix, Tomato, Lemon

38

24

32 SUNRISE MARGARITA
Don Julio Blanco, Cointreau, Blood Orange, Agave Lime

24

40 BIANCO SPRITZ
Tanqueray Gin, IDR B Bianco Vermouth Blend, Suze, Elderflower, Cucumber, Yuzu

32 BONDI SMASH
Belvedere Vodka, Elderflower, Ginger, Basil, Lemon

15

15

25 TERZINI MARTINI
Tanqueray Gin, IDR B Bianco Vermouth Blend, Amontillado Sherry, Lemon Oil, Pickle

SHAKERATO
Campari, Seven Seasons Bush Honey & Wattle Seed, Braulio, Espresso

AVIAZIONE
Tanqueray Gin, Luxardo Maraschino, Violette, Lemon, Whites

ICEBERGS NUMBERS

No 8
Belvedere Vodka, Campari, Fluffy Ruby Grapefruit

No 147
Ketel One Vodka, Coconut, Passionfruit, Falernum, Pineapple, Lemon

No 917
Campari, Rosemary Martini Rosso, Santa Vittoria Aranciata Rossa

BY THE GLASS

22 SPARKLING
NV Chandon Brut, Yarra Valley, VIC 16 / 80
NV Veuve Clicquot 'Yellow Label', Reims, France 34 / 185

22 WHITE
2021 Subida Di Monte Pinot Grigio, Friuli-Venezia-Giulia, Italy 19 / 95
2021 Naturalist 'Floris' Chardonnay, Margaret River, WA 21 / 105

PINK
2020 Whispering Angel Grenache/Rolle/Cinsault, Provence, France 27 / 135
2020 M De Minuty Grenache/Cinsault, Provence, France 17 / 85

25 ORANGE
2021 Terzini + Hird 'The Big O', Pinot Grigio Mildura, VIC (500ml Carafe) 16 / 60

24 RED
2021 Wilhelm Walch Pinot Nero, Alto Adige, Italy 19 / 85
2021 Salchetto Biskaro Sangiovese/Canaiolo, Toscana, Italy 24 / 115

BY THE BOTTLE

Icebergs X Belvedere Limited Edition 300
NV Veuve Clicquot Rose, Reims, France 375
2012 Dom Perignon, Epernay, France 700
NV Krug 'Grand Cuvee', Reims, France 800

BEER + CIDER + SELTZER

Heineken (on Tap) 14
Birra Moretti 14
Sydney Beer Co Lager 14
Little Creatures Pale Ale 14
Beach Beer Bondi XPA 14
White Rabbit Dark Ale 14
James Boag's Premium Light 11

22 Yullis Brews Margot Dry Apple Cider 14

25 OK! Sparkling Margarita Seltzer 16
Chandon Garden Spritz 19

ICEBERGS NON ALC.

22 No 93
Coconut, Passionfruit, Falernum, Pineapple, Lemon 15

GRUPPETTO
Chamomile, Ruby Grapefruit, Aromatic Spices, Bubbles 18

T.I.N.A.
Mountain Oolong, Calamansi, Pear, Botanicals 18

***Please be advised there are no alterations to the menu.**

A 10% surcharge applies on public holidays. A 10% surcharge applies on groups of 8 and more. All credit card transactions will incur a credit card fee.

Icebergs Dining
Room and Bar

2002
2022

\$100



Celebrating 20 years of Icebergs Dining Room and Bar:
the food, cocktails, wine, music, architecture, art, parties
and personalities that have celebrated our iconic venue.

ICEBERGS

SUNSET LUNCH
FROM 4PM

EVERY
SUNDAY

INFLUENCED BY
VILLA BORGHESE
DINNER AND DANCE

02220
22

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Room and Bar

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2022