

# ICEBERGS

## DINING ROOM

TWO COURSE MENU 110  
THREE COURSE MENU 130

### APERITIVO

Sbagliato Icebergs House Blended Vermouth, Campari, Prosecco, Seasonal Fruit 22

### ANTIPASTI

*Select one*

La Caprese Tomato Carpaccio, Burraduc Buffalo Mozzarella, Vin De Banyuls  
Insalata di Puntarelle Puntarelle, Ortiz Anchovy, Parmesan & 50 Year Aged Balsamic  
Seppia alla Griglia Grilled Cuttlefish, Marjoram Agrodolce & Red Endive  
Risotto ai Gamberi Koshihikari Risotto, XO & Spot Prawn Crudo  
Pasta Cacio e Pepe Ziti, Pecorino & Toasted Pepper  
Tartare di Carne O'Connor Grass-fed Beef Tartare  
Traditional Condiments & Rye Cracker, Mixed Tableside  
Prosciutto e Melone San Daniele Prosciutto & Wasabi Melon  
Frittata di Granchio e Dragoncello Sand Crab, Organic Eggs & Tarragon

### SECONDI

*Select one*

Pasta al Pesto Fusilli Busiate, Pistachio Pesto & Chicory  
Pasta al Ragù di Quaglia e Faraona Bellata Gold Conchiglie, Hunter's Ragù of Quail, Guineafowl & Amaro  
Pasta alle Vongole Spaghetti, Goolwa Pipis, Vongole & Pilo Bottarga  
Filetto di Pesce Market Fish, Oregano Butter & Garlic Chives  
Tagliata di Wagyu Stone Axe Wagyu Bavette, Radicchio, Marsala & Horseradish  
Presa di Maiale Kurobuta Pork Presa, Fermented Garlic Honey, Hot & Sour Peppers  
Anatra Dry Aged Maremma Duck, Cotechino & Mustard Fruits

### DOLCI

*Select one*

Soufflé al Limone Lemon Soufflé & Salted Almond Gelato  
Crema Caramellata al Rosmarino Amaretti Cake & Rosemary Crème Caramel, 'Bruleed' Tableside  
Tiramisu Hunted+Gathered Chocolate, Marsala & Pepe Saya Mascarpone  
Crema Meringata ai Frutti di Bosco Parkesbourne Berries, Chartreuse, Strawberry Gum & Vanilla Chiboust  
Baci al Cioccolato Messina Hazelnut & Chocolate Mousse, Nougat Gelato  
Formaggio, Cheese Select One Served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau  
Juncu, Fanari Cheese, Sheep & Goat's Milk, Hard, Sardinia IT  
Pearl, The Pines Dairy, Cow's Milk, Semi Hard, NSW  
Brigid's Well, Holy Goat, Goat's Milk, Soft, VIC  
Bluestone, Long Paddock, Cow's Milk, Blue, VIC

### CONTORNI

Insalata di Cicoria Witlof, Plum, Pine Nuts & White Balsamic 15  
Insalata Terzini Moonacres' Leaves, Sharp Lemon Dressing & Oregano 15  
Broccoli Grigliati Charred Broccoli, Sherry & Mandole Almond Salad 15  
Fagiolini Arrostiti Charcoal Roasted Beans, Prosciutto XO & Chilli 16  
Patatine Fritte Fries 15  
Purée di Patate Potato & Olive Oil Mash 15

### ICEBERGS TASTING MENU

Spuntino N25 Oscietra Caviar, Gina's Pizzelle & Cultured Cream  
Yellowfin Tuna Crostini, Potato Ciabatta & Fermented Chilli  
Antipasti San Daniele Prosciutto & Wasabi Melon  
Tomato Carpaccio, Burraduc Buffalo Mozzarella, Vin De Savagnin  
Entree Crudo Piatto, A Selection of our Daily Crudo and Crustacean  
Primo Koshihikari Risotto, XO & Spot Prawn Crudo  
Pesce Charcoal Roasted Coral Trout, Oregano Butter & Garlic Chives  
Contorni Witlof, Plum, Pine Nuts & White Balsamic  
Potato & Alto Olive Oil Purée  
Dolci Amaretti Cake & Rosemary Crème Caramel.  
'Bruleed' Tableside  
Alla Fine Selection of Petit Fours  
Price Per Person \$180

Tasting Menu Available For Whole Table Only.  
12pm – 3pm 6:30pm - 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,  
Grated Chocolate Coated Coffee Beans  
Add Mr Black Amaro Caffé, Frangelico or Amaretto 12  
Piccoli Dolci Selection of Petit Fours 8ea