

Eats

Sydney Rock Oyster, Lemon Verbena & Pink Peppercorn Mignonette	8
Suppli, Fermented Chilli & Mozzarella	23
San Daniele Prosciutto & Wasabi Melon	24
Ortiz Anchovies, Pan Focaccia, Butter & Chives	36
Gamberetti, Aioli & Lemon	38
Spaghetti Vongole, Goolwa Pipis & Bottarga	42
Iceburger, Beef Patty, Lettuce, Tomato, Onion & Sauce	26
King Prawn Roll, Iceberg Lettuce & Armagnac Marie Rose	34
Harry`s Bar Sandwich, Glazed Ham, Fontina & Mustard	26
Market Fish, Oregano Butter & Garlic Chives	48
Beer Battered Dory & Chips	36
Fries	16
Insalata Terzini, Moonacres Farm Lettuce, Sharp Lemon Dressing	16

Supplemento

Coral Trout, Chris Bolton, Great Barrier Reef, QLD	
Green Ants & Wax Leaf	

Pearl Meat, Autore Family, Broome, WA	
Radish, Alto Novello Olive Oil	

Yellowfin Tuna Crostini, Walker Family, Mooloolaba, QLD	
Potato Ciabatta & Fermented Chilli	

Crudo Piatto	
A selection of the days crudo and crustacean, to share	

N25 Oscietra Caviar	
Gina`s Pizzelle & Cultured Cream 10g	

Whole Local Lobster	
Maltagliati, Vin Jaune & Chives	

Icebergs Signature 150-day Grain Fed, Olsson`s Salt Crusted	
500g Boneless Rib Eye	
Served With Tableside Condiments	

Dolci

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 Marscapone	

Frutta D`Estate e Latte di Pecora	
Vacherin of Sheep Yogurt, Plum & Chartreuse	

Baci al Cioccolato	
Messina Hazelnut & Chocolate Mousse, Nougat Gelato	

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

Icebergs Signatures

SBAGLIATO	
Icebergs House Blended Vermouth, Campari, Prosecco, Seasonal Fruit	25

GARIBALDI	
Campari, Tanqueray Gin, Fluffy Orange	25

MARIA	
Ketel One Vodka, Ilegal Mezcal, Icebergs Spiced Mary Mix, Tomato, Lemon	27

Beachside Drinking

PALOMA PICANTE	
Volcan Blanco Tequila, Ruby Grapefruit, Agave, Lime, Fermentalist`s Reaper	27

BIANCO SPRITZ	
Tanqueray Gin, IDRB Bianco Vermouth Blend, Suze, Cucumber, Yuzu	26

BONDI SMASH	
Belvedere Vodka, Elderflower, Ginger, Basil, Lemon	27

	36
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TERZINI MARTINI	
Tanqueray Gin, IDRB Bianco Vermouth Blend, Amontillado Sherry, Lemon Oil, Pickle	27

SHAKERATO	
Campari, Seven Seasons Bush Honey & Wattle Seed, Braulio, Espresso	26

MORNING DEW – CLAUDIO BEDINI, SAMMY JR	
Ketel One Vodka, Giffard Menthe Pastille, Raspberry, Sauvignon Blanc	26

Icebergs Numbers

No 8	
Belvedere Vodka, Campari, Fluffy Ruby Grapefruit	25

No 147	
Ketel One Vodka, Joseph Cartron Coconut, Passionfruit, Falernum, Pineapple	27

No 917	
Campari, Rosemary Martini Rosso, Santa Vittoria Aranciata Rossa	25

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	30
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By The Glass

SPARKLING	
NV Chandon Brut Yarra Valley, VIC	18 / 90
NV Veuve Clicquot ‘Yellow Label’ Reims, France	35 / 205

WHITE	
2021 Antonutti <i>Pinot Grigio</i> Friuli-Venezia-Giulia, Italy	21 / 94
2021 Naturalist ‘Floris’ <i>Chardonnay</i> , Margaret River, WA	23 / 116

PINK	
2020 Whispering Angel <i>Grenache/Rolle/Cinsault</i> , Provence, France	29 / 150
2022 Ochota Barrels ‘Surfer Rosa’ <i>Pinot Noir</i> , Adelaide Hills, SA	21 / 127

ORANGE	
2020 A.R.C ‘Maceration’ <i>Sauvignon Blanc/Semillon</i> Gippsland, VIC	27 / 132

RED	
2021 Wilhelm Walch <i>Pinot Noir</i> , Alto Adige, Italy	19 / 99
2021 Salchetto Biskaro <i>Sangiovese/Canaiolo</i> , Toscana, Italy	26 / 115

By The Bottle

Icebergs X Belvedere Limited Edition	500
NV Veuve Clicquot Rose, Reims, France	284
2012 Dom Perignon, Epernay, France	834
NV Krug ‘Grand Cuvee’, Reims, France	1200

Beer + Cider + Seltzer

Heineken (on Tap)	15
Birra Moretti	15
Sydney Beer Co Lager	15
Little Creatures Pale Ale	15
Beach Beer Bondi XPA	15
White Rabbit Dark Ale	15
Cattleman`s Mid Strength Lager	12
James Boag`s Premium Light	12
Heineken Zero	11

Yullis Brews Margot Dry Apple Cider	14
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OK! Sparkling Margarita Seltzer	18
Chandon Garden Spritz	22

Icebergs Non Alc.

No 93	
Coconut, Passionfruit, Falernum, Pineapple, Lemon	18

Gruppetto	
Chamomile, Ruby Grapefruit, Aromatic Spices, Bubbles	20

T.I.N.A.	
Mountain Oolong, Calamansi, Pear, Botanicals	20

A 10% surcharge applies on public holidays, and on groups of 8 or 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

2022



HOUSE OF MINCE
2023 CALENDAR \$30

All proceeds go to
BLACK RAINBOW
AUSTRALIA

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