

ICEBERGS

DINING ROOM

APERITIVO

No 8 Belvedere Pure Vodka, Campari, Ruby Red Grapefruit

ANTIPASTI

Select one

Carpaccio di Cachi e Mozzarella Persimmon Carpaccio, Burraduc Buffalo Mozzarella & Fingerlime

Insalata di Puntarelle Puntarelle, Ortiz Anchovy, Parmesan & 50 Year Aged Balsamic

Polpo alla Griglia Charcoal Grilled Octopus, Soft Polenta & Agrodolce

Risotto ai Gamberi Koshihikari Risotto, XO & Spot Prawn Crudo

Pasta Cacio e Pepe Ziti, Pecorino & Toasted Pepper

Tartare di Carne Westholme Wagyu Beef Tartare
Traditional Condiments & Rye Cracker, Mixed Tableside

Prosciutto e Melone San Daniele Prosciutto & Wasabi Melon

Frittata ai Funghi Mushroom, Truffle & Organic Egg Frittata

Agnolotti di Topinambur e Coniglio Jerusalem Artichoke Agnolotti, Confit Rabbit & Prosciutto Broth

SECONDI

Select one

Pasta Nero di Seppia e Granchio Squid Ink Calamarata, Spanner Crab & Heritage Tomato

Maccheroncini al Canguro Bellata Gold Maccheroni, Kangaroo Tail Ragu & Ananda Organic Capers

Pasta alle Vongole Spaghetti, Goolwa Pipis, Vongole & Pilu Bottarga

Filetto di Pesce Aquna Murray Cod, Served Natural with Sorrell, Lemon & Olive Oil

Tagliata di Wagyu Westholme Wagyu Bavette, Treviso, Vermouth & Horseradish

Agnello Cime di Rapa e Capperi Roasted Magra Lamb Neck, Cime di Rapa & Sage

Anatra Dry Aged Maremma Duck, Cotechino & Mustard Fruits

DOLCI

Select one

Soufflé al Limone Lemon Soufflé & Salted Almond Gelato

Crème Caramel e Cioccolato Milk Chocolate Crème Caramel, Amaretto & Dark Chocolate Sponge

Tiramisù Hunted+Gathered Chocolate, Marsala & Pepe Saya Mascarpone

Meringa e Pompelmo Pavlova, Fruity Sage, Yuzu & Grapefruit

Torta di Mele Cotogne Warm Quince & Malfroy Honey Tart, Pecan & Brown Butter Gelato

Formaggio, Cheese Select One Served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau

Three Daughters, The Pines Dairy, Cow's Milk, Hard, NSW

Yarrowa, Pecora Dairy, Sheep's Milk, Semi Hard, NSW

La Luna, 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

Insalata Terzini Moonacres' Leaves, Sharp Lemon Dressing & Oregano

Broccoli Grigliati Charred Broccoli, Sherry & Mandole Almond Salad

Fagiolini Arrostiti Charcoal Roasted Beans, Prosciutto XO & Chilli

Patatine Fritte Fries

Purée di Patate Potato & Olive Oil Mash

ICEBERGS TASTING MENU

Spuntino Yellowfin Tuna Crostini, Potato Ciabatta & Fermented Chilli

San Daniele Prosciutto & Wasabi Melon

Entree Crudo Piatto, A Selection of our Daily Crudo and Crustacean

Primo Koshihikari Risotto, XO & Spot Prawn Crudo

Pesce Aquna Murray Cod, Served Natural with Sorrell, Lemon & Olive Oil

Contorni Witlof, Plum, Pine Nuts & White Balsamic

Potato & Alto Olive Oil Purée

Dolci Milk Chocolate Crème Caramel, Amaretto & Dark Chocolate Sponge

Alla Fine Selection of Petit Fours

Price Per Person \$220

Discovery Pairing \$95
Premium Pairing \$190

Tasting Menu Available For Whole Table Only.
12pm – 3pm 6:30pm - 9pm