

ICEBERGS

DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Koshu Aioli	22
Tomato Carpaccio, Burraduc Buffalo Mozzarella, Fingerlime	38
A salad of Puntarelle, Chicory, Parmesan & 1920 Balsamic	32
Asparagus, Fontina, Salsa Verde & Organic Egg Frittata	38

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	42
Ziti Cacio e Pepe	42
Fusilli, Pistachio Pesto & Chicory	40
Maccheroni, Roasted Yeast & Preserved Truffle	38

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	16
Charred Broccoli, Sherry & Mandole Almond Salad	16
Witlof, Stone Fruit, Pine Nuts & White Balsamic	16
Charcoal Roasted Beans, Fermented Chilli & Mushroom XO	16
Potato & Olive Oil Mash	16
Fries	16

DOLCE

Berry Sabayon, Summer Berries & Whipped Fruity Sage	30
Chocolate Pavlova, Alto Olive Oil Gelato & Roasted Macadamia	28
Tiramisu, Messina Chocolate, Marsala & Pepe Saya Mascarpone Gelato	30
Whipped Burraduc Buffalo Cream, Elderflower Granita & Poached Peach	30
Jersey Milk, Malfroy Honey & Mead Gelato, Amaranth, Bee Pollen & Honeycomb	30
Cheese Curation, Served with Malfroy Wild Honeycomb, Caramelised Onion Pan Focaccia & Pane Carasau Select One	30
Tom, Bruny Island, Cow's Milk, Hard, TAS	
Mont Priscilla, Section 28, Cow's Milk, Semi Hard, SA	
Driftwood, Long Paddock, Cow's Milk, Soft, VIC	
Oak Berry, Barrys Creek, Cow's Milk, Blue, VIC	