

# ICEBERGS

DINING ROOM

## VEGETARIAN

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### ANTIPASTI

Crudites, Seaweed Kosho 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

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### 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

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### 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
Heirloom Radishes, Avocado, Walnuts, Seaweed & Vinaigrette	16
Potato & Olive Oil Mash	16
Fries	16

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### DOLCE

Chartreuse Sabayon, Summer Berries & Strawberry Gum Granita	30
Chocolate Pavlova, Alto Olive Oil Gelato & Roasted Macadamia	28
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
Testun Di Barolo, Cow + Sheep Milk, Hard, Italy	
Mont Priscilla, Section 28, Cow's Milk, Semi Hard, SA	
Sundew, Long Paddock, Cow's Milk, Soft, VIC	
Oak Blue, Barrys Creek, Cow's Milk, Blue, VIC	