

ICEBERGS

DINING ROOM AND BAR

2 COURSE FEASTING MENU

All 'Arrivo

On the table to nibble

Organic Bread, Alto Olive Oil & Olsson's Sea Salt
San Daniele Prosciutto & Wasabi Melon

Antipasti

First course shared and served for the whole table

Westholme Wagyu Beef Tartare, Traditional Condiments & Rye Cracker
Yellowfin Tuna Crostini, Potato Ciabatta & Fermented Chilli
Heirloom Tomato Carpaccio, Burraduc Buffalo Mozzarella & Finger Lime
Koshihikari Risotto, XO & Pipis

Secondi

Course silver served

Roasted Kurobuta Pork Neck & Sausage, Tomato Bagna Cauda
Icebergs Signature Salt Crusted Boneless Rib Eye, served with tableside condiments

Contorni

Selection of sides shared for the whole table

Ramarro Farms Lettuce, Sharp Lemon Dressing & Oregano
Charred Broccoli, Sherry & Almond Salad
Olive Oil Potato Puree

Tea & Coffee

Optional Additions and Changes

Organic Rock Oysters, Rodley Family, Tathra NSW, Lemon Myrtle & Pink Peppercorn
Coral Trout, Chris Bolton, Great Barrier Reef, Queensland, Salted Plum & Wax Leaf
Crudo Piatto, A selection of the days crudo, to share
N25 Oscietra Caviar, Gina's Pizzelle & Cultured Cream 10g
Whole Local Lobster, Mark Horne, Kiama NSW, Spaghetti, Vin Jaune & Chives

Change either Secondi course to:

Market Fish, Oregano Butter & Garlic Chives
Spaghetti Vongole, Goolwa Pipis & Bottarga
Menu subject to seasonality and availability

For all pricing details, please reach out to our reservations team.

*All bookings of 10 guests or more have a 10% gratuity charge added to the final bill Monday to Sunday.
On public holidays there is a 15% surcharge added to the final bill.*

ICEBERGS

DINING ROOM AND BAR

3 COURSE FEASTING MENU

All 'Arrivo

On the table to nibble

Sonoma Bread, Alto Olive Oil & Olsson's Sea Salt
San Daniele Prosciutto & Wasabi Melon

Antipasti

First course shared and served for the whole table

Westholme Wagyu Beef Tartare, Traditional Condiments & Rye Cracker
Yellowfin Tuna Crostini, Potato Ciabatta & Fermented Chilli
Heirloom Tomato Carpaccio, Burraduc Buffalo Mozzarella & Finger Lime
Koshihikari Risotto, XO & Pipis

Secondi

Course silver served

Roasted Kurobuta Pork Neck & Sausage, Tomato Bagna Cauda
Icebergs Signature Salt Crusted Boneless Rib Eye, served with tableside condiments

Contorni

Selection of sides shared for the whole table

Ramarro Farms Lettuce, Sharp Lemon Dressing & Oregano
Charred Broccoli, Sherry & Almond Salad
Olive Oil Potato Puree

Dolci

Served by the slice

Parkesbourne Berries, Cultured Cream & Malfroy Honey 'Pavlova' Roll

Tea & Coffee

Optional Additions and Changes

Organic Rock Oysters, Rodley Family, Tathra NSW, Lemon Myrtle & Pink Peppercorn
Coral Trout, Chris Bolton, Great Barrier Reef, Queensland, Salted Plum & Wax Leaf
Crudo Piatto, A selection of the days crudo, to share
N25 Oscietra Caviar, Rye Blini & Cultured Cream 10g
Whole Local Lobster, Mark Horne, Kiama NSW, Spaghetti, Vin Jaune & Chives

Change either Secondi course to:

Market Fish, Oregano Butter & Garlic Chives
Spaghetti Vongole, Goolwa Pipis & Bottarga
Menu subject to seasonality and availability

For all pricing details, please reach out to our reservations team.

*All bookings of 10 guests or more have a 10% gratuity charge added to the final bill Monday to Sunday.
On public holidays there is a 15% surcharge added to the final bill.*

ICEBERGS

DINING ROOM AND BAR PREMIUM 4 COURSE FEASTING MENU

All 'Arrivo

On the table to nibble

Sonoma Bread, Alto Olive Oil & Olsson's Sea Salt
San Daniele Prosciutto & Wasabi Melon

Antipasti

First course shared and served for the whole table

Westholme Wagyu Beef Tartare, Traditional Condiments & Rye Cracker
Yellowfin Tuna Crostini, Potato Ciabatta & Fermented Chilli
Heirloom Tomato Carpaccio, Burraduc Buffalo Mozzarella & Finger Lime
Ziti Cacio e Pepe

Primi

Silver Served

Koshihikari Risotto, XO & Pipis

Secondi

Course silver served

Taluca Park Suckling Pig, Roasted with Koji & Salmoriglio, Served with a bay leaf Sauce

Contorni

Selection of sides shared for the whole table

Ramarro Farms Lettuce, Sharp Lemon Dressing & Oregano
Charred Broccoli, Sherry & Almond Salad
Fries

Dolci

Served by the slice

Parkebourne Berries, Cultured Cream & Malfroy Honey 'Pavlova' Roll

Tea & Coffee

Optional Additions and Changes

Organic Rock Oysters, Rodley Family, Tathra NSW, Lemon Myrtle & Pink Peppercorn
Coral Trout, Chris Bolton, Great Barrier Reef, Queensland, Salted Plum & Wax Leaf
Crudo Piatto, A selection of the days crudo, to share
N25 Oscietra Caviar, Rye Blini & Cultured Cream 10g
Whole Local Lobster, Mark Horne, Kiama NSW, Spaghetti, Vin Jaune & Chives

Change either Secondi course to:

Market Fish, Oregano Butter & Garlic Chives
Spaghetti Vongole, Goolwa Pipis & Bottarga

Menu subject to seasonality and availability

For all pricing details, please reach out to our reservations team.

All bookings of 10 guests or more have a 10% gratuity charge added to the final bill Monday to Sunday.

On public holidays there is a 15% surcharge added to the final bill.