

# ICEBERGS

## DINING ROOM

### TWO COURSE MENU 130 THREE COURSE MENU 155

#### APERITIVO

No 8 Belvedere Pure Vodka, Campari, Ruby Red Grapefruit

#### ANTIPASTI

*Select one*

Carpaccio di Pomodori e Mozzarella Heirloom Tomato Carpaccio, Burraduc Buffalo Mozzarella & Fingerlime

Insalata di Polpo Warm Salad of Charcoal Grilled Octopus, Peppers & Goats Curd

Capesante Risotto Koshihikari Risotto, XO & Scallop 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 agli Asparagi e Fontina Asparagus, Fontina, Salsa Verde & Organic Egg

#### SECONDI

*Select one*

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

Busiate al Ragù di Agnello Spinach Busiate, Braised Gundagai Lamb, Sambuca & Ananda Organic Capers

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

Risotto agli Asparagi Koshihikari Risotto, White Asparagus & Ananda Organic Capers

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

Tagliata di Wagyu Westholme Wagyu Bavette, Peas, Broad bean & Amaro Vinaigrette

Maiale Arrosto e Fiori di Zucca Roasted Kurobuta Pork Neck & Sausage, Tomato Bagna Cauda

Anatra Dry Aged Maremma Duck, Cotechino & Mustard Fruits

#### DOLCI

*Select one*

Frutta D'Estate e Zabaione Chartreuse Sabayon, Summer Berries & Strawberry Gum Granita

Meringa al Cioccolato e Macadamia Chocolate Pavlova, Alto Olive Oil Gelato & Roasted Macadamia

Bomba Alaska al Caffè Messina Chocolate, Marsala & Pepe Saya Mascarpone Gelato

Pesche e Granita ai Fiori di Sambuco Whipped Burraduc Buffalo Cream, Elderflower Granita & Poached Peach

Stecco Gelato al Miele Jersey Milk, Malfroy Honey & Mead Gelato, Amaranth, Bee Pollen & Honeycomb

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

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

#### CONTORNI

19 Insalata di Cicoria Witlof, Stone Fruit, Pine Nuts & White Balsamic 16

Insalata Terzini Moonacres' Leaves, Sharp Lemon Dressing & Oregano 16

Broccoli Grigliati Charred Broccoli, Sherry & Mandole Almond Salad 16

Fagiolini Arrostiti Charcoal Roasted Beans, Prosciutto XO & Chilli 16

Patatine Fritte Fries 16

Purée di Patate Potato & Olive Oil Mash 16

Insalata di Ravanelli Heirloom Radishes, Avocado, Walnuts, Seaweed & Vinaigrette 16

#### 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 & Scampi Crudo

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

Contorni Witlof, Stone Fruit, Pine Nuts & White Balsamic  
Potato & Alto Olive Oil Purée

Pre Dolci Gina's Pizzelle with Fig, Fig Leaf Gelato and Fennel Pollen

Dolci Whipped Burraduc Buffalo Cream, Elderflower Granita and Poached Peach

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

#### PER FINIRE

Sgroppino Icebergs Twist on the Classic Sgroppino Daily Sorbet Blended with Prosecco & Vodka Serves 2 40

Affogato Vanilla Ice Cream, Vittoria Espresso Coffee, Grated Chocolate Coated Coffee Beans Add Mr Black Amaro Caffè, Frangelico or Amaretto 12

10

#### PETIT FOUR

Australian Native Gummies 8ea

Passionfruit Caramel Lollipop 8ea

Coconut & Cherry Rocher 8ea

Gianduia Praline 8ea

Chef's Selection Plate of Petit Four - 4 pieces 25