

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, Blue Swimmer 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

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

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 & Scallop 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, 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

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SUPPLEMENTO

Red Cow Parmigiano Reggiano Aged 24 Months Served with Aged Balsamic	22
Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn	8ea
Coral Trout Crudo, Chris Bolton, Great Barrier Reef, QLD Green Ants & Wax Leaf	46
Pearl Meat Crudo, Autore Family, Broome, WA Persimmon Hot Sauce & Stracciatella	48
Yellowfin Tuna Crostini, Walker Family, Mooloolaba, QLD Potato Ciabatta & Fermented Chilli	38
King Prawns Served Chilled, Armagnac Marie Rose	36
N25 Oscietra Caviar Gina`s Pizzelle & Cultured Cream 10g	95
Gamberetti, Lightly Dusted School Prawns, Aioli & Lemon	38
Whole Local Lobster Maltagliati, Vin Jaune & Chives	MP
Icebergs Signature 150-day Grain Fed, Olsson`s Salt Crusted 500g Boneless Rib Eye Served with Tableside Condiments.	165

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DINING ROOM

VEGAN

ANTIPASTI

Crudites, Seaweed Kosho Aioli	22
Heirloom Tomato Carpaccio, Fingerlime	22

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	42
Bellata Gold Maccheroni "Puttanesca", Tomato XO & Olives	40

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	16
Witlof, Stone Fruit, Pine Nuts & Vin De Banyuls	16
Charcoal Roasted Beans, Fermented Chilli & Mushroom XO	16
Fries	16

DOLCE

Whipped Coconut, Yuzu & Grapefruit	25
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ICEBERGS

DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Koshu Aioli	22
Tomato Carpaccio, Burraduc Buffalo Mozzarella, Fingerlime	38
Asparagus, Fontina, Salsa Verde & Organic Egg Frittata	38

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	42
Ziti Cacio e Pepe	42
Bellata Gold Maccheroni "Puttanesca", Tomato XO & Olives	40

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	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

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	30
Select One	
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	