ICEBERGS
DINING ROOM

TWO COURSE MENU	130
THREE COURSE MENU	155

Bread by Sonoma
For over 20 years, Maurice has been breaking bread with Sonoma.
Pull apart, long ferment roll, designed for sharing,
crafted with sustainable wheat flour and dark barley malt.

APERITIVO

No 8	Belvedere Pure Vodka, Campari, Ruby Red Grapefruit	19

ANTIPASTI

Select one

Mozzarella e Rape Rosse	Burraduc Buffalo Mozzarella, Coffee Baked Beetroot & Verbena
Insalata di Polpo	Warm Salad of Charcoal Grilled Octopus, Peppers & Goats Curd
Risotto ai Gamberi	Koshihikari Risotto, XO & Royal Red Prawn 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
Insalata di Aragosta	Kelp Roasted Potatoes, Organic Egg Yolk, Vermouth & Moreton Bay Bug

SECONDI

Select one

Pasta Nero di Seppia e Granchio	Squid Ink Calamarata, Blue Swimmer Crab & Heritage Tomato
Risotto ai Funghi	Koshihikari Risotto, Adelaide Hills Porcini & Ananda Capers
Pasta con Salsiccia di Agnello e Cavolo Nero	Conchiglie, Margra Lamb Merguez & Jicama
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 Sirloin, Seaweed Kosho & Cavolo Nero
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

Tiramisu	Pepe Saya Mascarpone, Vittoria Coffee & Marsala
Meringa alle Prugne	Green Guage Plum Pavlova, Passionfruit & Vanilla
Torta al Cioccolato e Noci di Pecan	Messina Chocolate Pecan Tart, Coppertree Farms Cream
Uva & Vino	Currant Grapes, Almond Nougatine, Harkham Leaves & Vin Jaune
Pannacotta Rabarbaro e Verbena	Saint David Dairy Pannacotta, Rhubarb & Lemon Verbena Jelly
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

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 & Royal Red Prawn 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	Currant Grapes, Almond Nougatine, Hakham Leaves & Vin Jaune
Dolci	Messina Chocolate Pecan Tart, Coppertree Farms Cream
Alla Fine	Selection of Petit Fours

Price Per Person $220

Discovery Pairing $95
Premium Pairing $190

Tasting Menu Available for Whole Table Only.

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, Frangelico or Amaretto	12 10

PETIT FOUR

Pistachio Amaretti & Apricot	8ea
Macadamia & Amaretto Torrone	8ea
Orange Wattle Seed Caramel	8ea
Gianduja Chocolate Shells	8ea
Strawberry Gum & Davidson Plum Gummy	8ea
Chef's Selection Plate of Petit Four - 4 pieces	25

A 10% Surcharge applies on weekend & a 15% Surcharge applies on public holidays
All credit card transactions will incur a credit card fee

ICEBERGS
DINING ROOM

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, Chandon Butter & Chives	MP
Icebergs Signature 150-day Grain Fed, Olsson`s Salt Crusted 500g Boneless Rib Eye Served with Tableside Condiments.	165

ICEBERGS
DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Koshu Aioli	22
Burraduc Buffalo Mozzarella, Coffee Baked Beetroot & Verbena	38

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	42
Ziti Cacio e Pepe	42
Bellata Gold Maccheroni “Puttanesca”, Tomato XO & Olives	40
Koshihikari Risotto, Adelaide Hills Porcini & Ananda Capers	50

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

Green Gauge Plum Pavlova, Passionfruit & Vanilla	30
Currant Grapes, Almond Nougatine, Harkham Leaves & Vin Jaune	30
Chef`Selection Plate of Petit Four – 4 pieces	25
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

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ICEBERGS
DINING ROOM

VEGAN

ANTIPASTI

Crudites, Seaweed Koshu 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 AND BAR

Children's Menu

13 years and under

$18 per person

Choose One

Fish and Chips

Steak and Chips

Pasta al Burro

Pasta al Pomodoro

Cheeseburger