

ICEBERGS

DINING ROOM

TWO COURSE MENU 130
THREE COURSE MENU 155

APERITIVO

No 8 Belvedere Pure Vodka, Campari, Ruby Red Grapefruit

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, 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, Peas, 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

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 & 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, Harkham 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 Caffé, 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' Selection Plate of Petit Four - 4 pieces 25

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 Kosho 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
Messina Chocolate Pecan Tart, Coppertree Farms Cream	30
Pepe Saya Mascarpone, Vittoria Coffee & Marsala	30
Currant Grapes, Almond Nougatine, Harkham Leaves & Vin Jaune	30
Saint David Dairy Pannacotta, Rhubarb & Lemon Verbena Jelly	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	

ICEBERGS

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 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