

ICEBERGS

DINING ROOM

TWO COURSE MENU
THREE COURSE MENU

130
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 Burraduc Buffalo Mozzarella,
Lemon Verbena Vinegar & Crisp Seaweed

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

Risotto ai Gamberi Koshihikari Rice, XO & Royal Red Prawn Crudo

Pasta Cacio e Pepe Ziti, Pecorino & Toasted Pepper

Tartare di Carne Grass Fed Beef Tartare
Traditional Condiments & Rye Cracker, Mixed Tableside

Prosciutto e Melone San Daniele Prosciutto & Wasabi Melon

Agnolotti Mais e Baccalà Corn & Baccalà Agnolotti, Koji & Colatura Broth

Calamari Nero di Seppia Fried Loligo Squid, Squid Ink, Aged Balsamic, Aioli & Lemon

Crudo Di Tonno Southern Bluefin Tuna Crudo,
Colatura & Meyer Lemon Vinaigrette

SECONDI

Select one

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

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

Risotto ai Funghi Koshihikari Rice, Porcini & Maitake Mushroom, Ananda Capers

Filetto di Pesce Chris Bolton Reef Fish
Served Natural with Sorrel, Lemon & Olive Oil

Tonno alla Griglia Charcoal Roasted Southern Bluefin Tuna,
Salmoriglio & Caper Leaves

Pesce del Giorno Daily Selection of Market Fish
Served with Chinotto & Yuzucello Butter

Tagliata di Wagyu Westholme Wagyu Bavette,
Green Peppercorn & Cavolo Nero

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

Quaglia Arcadia Farm Quail, Cotechino, Artichoke & Preserved Quince

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

Arancia & Vino Cheesecake Tangelo, Almond Nougatine,
Harkham Leaves & Vin Jaune

Sformato di Rabarbaro e Fragole con Gelato al Pepe Rosa Rhubarb and Strawberry Winter Pudding
Served with Pink Peppercorn Gelato

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
Nashua, Nimbin Valley Dairy, Cow's Milk, Wash Rind, NSW
Oak Blue, Barrys Creek, Cow's Milk, Blue, VIC

CONTORNI

Insalata di Cicoria Witlof, Tangelo, 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 Bluefin 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 Chris Bolton Reef Fish
Served Natural with Sorrell, Lemon & Olive Oil

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

Pre Dolci Tangelo, 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.
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, 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

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 Horned Cucumber & Grilled Garlic Oil	46
Pearl Meat Crudo, Autore Family, Broome, WA Persimmon Hot Sauce & Stracciatella	48
Bluefin 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 Lobster Maltagliati, Chandon Blanc de Blancs Butter & Chives <i>Served Tableside</i>	MP
Pair with a Glass or Bottle of Chandon Blanc de Blancs to Complement	21 90
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, Lemon Verbena Vinegar & Crisp Seaweed	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, Tangelo, 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

Pepe Saya Mascarpone, Vittoria Coffee & Marsala	30
Green Guage Plum Pavlova, Passionfruit & Vanilla	30
Grapes, Almond Nougatine, Harkham Leaves & Vin Jaune	30
Rhubarb and Strawberry Winter Pudding with Pink Peppercorn Gelato	30
Selection of Cheese, served with Malfroy Wild Honeycomb, Caramelized Onion Pan Focaccia & Pane Carasau	30
Testun Di Barolo, Cow + Sheep Milk, Hard, Italy	
Mont Priscilla, Section 28, Cow's Milk, Semi Hard, SA	
Nashua, Nimbin Valley Dairy, Cow's Milk, Wash Rind, NSW	
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, Tangelo, Pine Nuts & Vin De Banyuls	16
Charcoal Roasted Beans, Fermented Chilli & Mushroom XO	16
Fries	16

DOLCE

Whipped Coconut, Davidson Plums Granita & Tangelo	25
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ICEBERGS

DINING ROOM AND BAR

Children's Menu

12 years and under

\$18 per person

Choose One

Fish and Chips

Steak and Chips

Pasta al Burro

Pasta al Pomodoro

Cheeseburger