

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 alle Capesante Koshihikari Rice, XO & Scallop 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 al Granchio Crab & Corn Agnolotti with Shellfish Brodo

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,
Rosemary Pan Focaccia & Pane Carasau
Mont Cheval, Section 28, Cow's Milk, Semi Hard, SA
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 Rice, XO & Scallop 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 40
Daily Sorbet Blended with Prosecco & Vodka
Serves 2

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

Chandon Garden Spritz 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

Green Guage Plum Pavlova, Passionfruit & Vanilla	30
Rhubarb and Strawberry Winter Pudding with Pink Peppercorn Gelato	30
Selection of Cheese, served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau	30
Mont Cheval, Section 28, Cow's Milk, Semi Hard, SA	
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 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, 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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Eats

Sydney Rock Oyster, Lemon Verbena & Pink Peppercorn Mignonette	8
N25 Oscietra Caviar, Gina's Pizzelle & Cultured Cream 10g	95
Coral Trout Crudo, Horned Cucumber & Grilled Garlic Oil	46
Pearl Meat, Seasonal Hot Sauce, Stracciatella	48
Southern Bluefin Tuna Crostini, Potato Ciabatta & Fermented Chilli	38
Southern Bluefin Tuna Crudo, Colatura & Meyer Lemon Vinaigrette	38

Marinated Olives	8
Suppli, Fermented Chilli & Mozzarella	23
San Daniele Prosciutto & Wasabi Melon	24
Ortiz Anchovies, Pan Focaccia, Butter & Chives	36
Calamari Sant'Andrea, Fried Loligo Squid, Aged Balsamic, Aioli & lemon	25
Gamberetti, Aioli & Lemon	38

Spaghetti Vongole, Goolwa Pipis & Bottarga	42
Cacio e Pepe, Ziti, Pecorino, Toasted Pepper	42
Whole Local Lobster, Maltagliati, Chandon Butter, Chives	MP

Iceburger, Beef Patty, Cheese, Lettuce, Tomato, Onion & Sauce	26
King Prawn Roll, Panko Crumbed King Prawn, Iceberg Lettuce & Nduja Mayonnaise	34
Whole Beast Hotdog, Mustard, Tomato Sauce, Onion & Pickle Relish	25
Harry's Bar Sandwich, Glazed Ham, Fontina & Mustard	26

Charcoal Roasted Bluefin Tuna Steak, Salmoriglio & Caper Leaves	44
Beer Battered Dory & Chips	36

Wagyu Fillet	38
Rocket, Parsley Horseradish & Green Peppercorn Butter	

Icebergs Signature 150-day Grain Fed 500g Boneless Rib Eye, Olsson's Salt Crust	165
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Fries	16
Insalata Terzini, Moonacres Farm Lettuce, Sharp Lemon Dressing	16

Dolci

Tiramisu	
Pepe Saya Mascarpone, Vittoria Coffee & Marsala	30

Meringa alle Prugne	
Green Guage Plum Pavlova, Passionfruit & Vanilla	30

Torta al Cioccolato e Noci di Pecan	
Messina Chocolate Pecan Tart, Coppertree Farms Cream	30

Arancia & Vino	
Tangelo, Almond Nougatine, Harkham Leaves & Vin Jaune	30

Sformato di Rabarbaro e Fragole con Gelato al Pepe Rosa	
Rhubarb and Strawberry Winter Pudding, served with Pink Peppercorn Gelato	30

Icebergs Bar X Basil Hayden

ANA'S BOULEVARDIER, WITH A SNACK	
Basil Hayden Bourbon, Campari, Disaronno Amaretto, PX, Cacao, Cherry	28
Westholme Wagyu Bresaola, Horseradish & Meyer Lemon	

Winter Warmers

ALMOND MARGARITA	
Don Julio Blanco Tequila, Cointreau, Rosemary, Almond Milk	26

BANANOTE	
Hennessy VS, Benedictine, Banana, Lemon, Winter Spices	27

MARIELA	
Tanqueray Gin, Yerba Mate, Green Apple, Mint, Lemon	25

Icebergs Signatures

AMERICANO ANGELETTI	
Campari, Antica Formula, Capi Grapefruit Soda, Thyme	24

BONDI SMASH	
Belvedere Vodka, Elderflower, Ginger, Basil, Lemon	27

TERZINI MARTINI N.3	
Papa Salt Gin, Ketel One Vodka, Regal Rogue Bianco, Bitter Blend, Chamomile	26

Beachside Drinking

GARIBALDI N.2	
Tanqueray Gin, Campari, Fluffy Mandarin & Grapefruit	23

LOLA	
Tanqueray Gin, Martini Rosso, Fernet Branca, Chinotto, Lemon	25

YUZU SPRITZ	
Ketel One Vodka, Yuzu-cello, Yuzu Soda, Fizz	23

Icebergs Numbers

No 8	
Belvedere Vodka, Campari, Ruby Grapefruit	19

No 147	
Ketel One Vodka, Coconut, Passionfruit, Falernum, Pineapple, Lemon	26

No 940	
Patron Silver Tequila, Ruby Grapefruit, Agave, Lime, Fermentalist's Reaper	26

A 10% surcharge applies on weekends and a 15% surcharge applies on public holidays

By The Glass

SPARKLING	
2023 Nick Spencer Icebergs '20th Anniversary Fizz' <i>Prosecco</i> , Tumbarumba, NSW	17 / 75
NV Veuve Clicquot 'Yellow Label', Reims, France	38 / 220

WHITE	
2022 Koerner Bros. Icebergs '20th Anniv. White, <i>Chardonnay blend</i> , Adelaide Hills, SA	17 / 75
2022 Cantina Rocca, <i>Pinot Grigio</i> , Veneto, Italy	19 / 85

PINK	
2022 Terzini Co-op Chiaretto 'SO2 Free' <i>Corvina Blend</i> , Veneto, Italy	26 / 132
2022 Chateau d'Esclans 'Whispering Angel', Provence, France	28 / 143

ORANGE	
2022 Thick as Thieves 'Vicious' <i>Gewurztraminer</i> , Yarra Valley, VIC	19 / 88

RED	
2022 Koerner Bros. Icebergs 20th Anniv. Red, <i>Pinot Gris blend</i> (Chilled), Adelaide Hills, SA	17 / 75
2020 Burchino Chianti Superiore <i>Sangiovese</i> , Toscana, Italy	20 / 99

Beer + Cider + Seltzer

Heineken (on Tap)	15
Birra Moretti	15
Sydney Beer Co Lager	15
Little Creatures Pale Ale	15
Beach Beer Bondi XPA	15
Stone and Wood Pacific Ale	15
White Rabbit Dark Ale	15
James Boag's Premium Light	12
Stone and Wood Green Coast Lager Mid-Strength	12
Heineken Zero	11
Two Bays Gluten Free Pale Ale	15

Yullis Brews Margot Dry Apple Cider	14
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Campari Soda RTD	12
OK! Sparkling Margarita Seltzer	18
Chandon Garden Spritz	18

Icebergs Non-Alc.

No 93	
Coconut, Passionfruit, Falernum, Pineapple, Lemon	18

No.97	
Fluffy Green Apple, Ginger, Lemon	18

BEESBUCHA	
Raspberry, Honey, Naturally Fermented Tea	16

CRODINO	
Italian Aperitivo Spritz, Orange	16

CAFFE FREDDO	
Vittoria Coffee Double Espresso, Vanilla. Served Over Ice	18

A 10% service charge applies to groups of 8 or more. All credit & debit card transactions will incur a fee.

LASAGNA VINO TIRAMISU

EVERY
TUESDAY NIGHT



FROM 6PM
ICEBERGS BAR

ICEBERGS BAR

N1
N2
N3
N4
N5

RAMBLIN RASCAL MAY 5
THE LOBO JUNE 16
JACOBY'S TIKI BAR JULY 14
EL PRIMO SANCHEZ AUG 25
CENTRO 86 SEP 15

TAKEOVER SERIES

A black and white photograph of a bartender behind a bar counter. The bartender is wearing a dark shirt and is looking towards the camera. The bar counter has various bottles and equipment on it.

Follow us on instagram and facebook.
#ldrbr when you visit us @icebergsdiningroomandbar

2022

LIVE LOVE BONDI

Icebergs Dining
Room and Bar

2002
2022