

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, Agrodolce Eggplants & Crisp Chilli

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 Wild Venison Tartare Traditional Condiments & Rye Cracker, Mixed Tableside

Insalata Seppie e 'Nduja Shaved Cuttlefish, Tuna 'Nduja & White Asparagus

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 ai Gamberi Belatta Gold Fussili, King Prawns, Tomato & Mojama

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

Risotto agli Asparagi Koshihikari Rice, Tasmanian White Asparagus & 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, Fennel, Marsala & Green Peppercorn Sauce

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

Quaglia Arcadia Farm Quail, Cotechino, Sunflower Purée & Asparagus

DOLCI

Select one

Tiramisu Whittaker's Chocolate, Mascarpone & Vittoria Coffee Tiramisu

Cassata all' Arancia Rossa e Pistacchio Blood Orange, Rosemary & Pistachio Cassata

Crema al Miele e Torrone alle Mandorle Malfroy Honey & Propolis Custard, Almond Nougatine

Granita Lamponi e Yogurt Atherton Raspberry, Sheep Yogurt Cream & Fruity Sage Granita

Mousse al Cioccolato e Noci Pecan Whittaker's Chocolate Mousse, Kootingal Pecan & Vanilla Cream

Formaggio, Cheese *Select One* Served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau Pyengana Cheddar, Pyengana Dairy, Cow's Milk, Hard, TAS Tete de Moine, Fromage De Bellelay, Sheep Milk, Semi Hard, SWISS Nashua, Nimbin Valley Dairy, Cow's Milk, Wash Rind, NSW Jamberoo Blue, Pecora Dairy, Sheep Milk, Blue, NSW

CONTORNI

Insalata di Cicoria Witlof, Tangelo, Pine Nuts & White Balsamic 16

Insalata Terzini Moonacres' Leaves, Sharp Lemon Dressing & Oregano 16

Cavoletti di Bruxelles Charcoal Roasted Sprouts, Fermented Chilli & Lime 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 Sorrel, Lemon & Olive Oil

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

Pre Dolci Pink Passionfruit Gelato

Dolci Malfroy Honey & Propolis Custard, Almond Nougatine

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 & Cherry 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

Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn	8ea
San Daniele Prosciutto & Wasabi Melon	28
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	32
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

VEGAN

ANTIPASTI

Crudites, Seaweed Kosho Aioli	22
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	22

SECONDO

Koshihikari Risotto, Tasmanian White Asparagus & Ananda Capers	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 Sprouts, Fermented Chilli & Lime	16
Fries	16

DOLCE

Whipped Coconut, Raspberry Granita & Raspberry	25
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ICEBERGS

DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Koshu Aioli	22
Burraduc Buffalo Mozzarella, Agrodolce Eggplants & Crisp Chilli	38
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	32

SECONDO

Koshihikari Risotto, Tasmanian White Asparagus & Ananda Capers	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 Sprouts, Fermented Chilli & Lime	16
Heirloom Radishes, Avocado, Walnuts, Seaweed & Vinaigrette	16
Potato & Olive Oil Mash	16
Fries	16

DOLCE

Cassata all'Arancia Rossa e Pistacchio- Blood Orange, Rosemary & Pistachio Cassata	30
Granita Lamponi e Yogurt- Atherton Raspberry, Sheep Yogurt Cream & Fruity Sage Granita	30
Selection of Cheese, served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau	30
Pyengana Cheddar, Pyengana Dairy, Cow's Milk, Hard, TAS	
Tete de Moine, Fromage De Bellelay, Sheep Milk, Semi Hard, CH	
Nashua, Nimbin Valley Dairy, Cow's Milk, Wash Rind, NSW	
Jamberoo Blue, Pecora Dairy, Sheep Milk, Blue, NSW	

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