

# ICEBERGS

## DINING ROOM AND BAR

### 2 COURSE FEASTING MENU

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#### All 'Arrivo

*On the table to nibble*

Organic Bread, Alto Olive Oil & Olsson's Sea Salt  
San Daniele Prosciutto & Wasabi Melon

#### Antipasti

*First course shared and served for the whole table*

Burraduc Buffalo Mozzarella, Boon Luck Farms Organic Eggplant & Crisp Chilli  
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper  
Southern Bluefin Tuna Crostini, Fermented Chilli & Lime  
Wild Venison Tartare, Traditional Condiments & Rye Cracker

#### Secondi

*Course silver served*

Koshihikari Risotto, Tasmanian White Asparagus & Ananda Organic Capers  
Icebergs Signature Salt Crusted Rib Eye, Served with Tableside Condiments

#### Contorni

*Selection of sides shared for the whole table*

Moonacre's Organic Leaves, Sharp Lemon Dressing & Oregano  
Potato & Alto Olive Oil Purée  
Witlof, Plum & Pine Nut Salad

Tea & Coffee

#### Optional Additions and Changes

Sydney Rock Oysters, Lemon Myrtle & Pink Peppercorn Mignonette  
Add pre dessert or pallet cleanser of Atherton Raspberry, Sheep Yoghurt Cream & Fruity Sage Granita  
Calamari Saint Andrea, Balsamic & Aioli  
Crisp Zucchini Flower, Magra Lamb Merguez & Salsa Verde Aioli  
Gamberetti, Aioli & Lemon  
N25 Oscietra Caviar, Gina's Pizzelle & Cultured Cream 10g  
Whole Local Lobster, Mark Horne, Kiama NSW, Spaghetti, Vin Jaune & Chives

Change either Secondi course to:

Charcoal Roasted Market Fish, Yuzucello & Chinotto Butter  
Kurobuta Pork, Stuffed Zucchini Flower & Tomato Bagna Cauda  
Bellata Gold Calamarata, Vongole, Goolwa Pipis & Pilu Bottarga \$10pp or add as a third main for an additional  
*Menu subject to seasonality and availability*

*All bookings of 10 guests or more have a 10% gratuity charge added to the final bill Monday to Sunday.  
On public holidays there is a 15% surcharge added to the final bill.*

# ICEBERGS

DINING ROOM AND BAR

## 3 COURSE FEASTING MENU

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### All 'Arrivo

*On the table to nibble*

Organic Bread, Alto Olive Oil & Olsson's Sea Salt  
San Daniele Prosciutto & Wasabi Melon

### Antipasti

*First course shared and served for the whole table*

Burraduc Buffalo Mozzarella, Boon Luck Farms Organic Eggplant & Crisp Chilli  
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper  
Southern Bluefin Tuna Crostini, Fermented Chilli & Lime  
Wild Venison Tartare, Traditional Condiments & Rye Cracker

### Secondi

*Course silver served*

Koshihikari Risotto, Tasmanian White Asparagus & Ananda Organic Capers  
Icebergs Signature Salt Crusted Rib Eye, Served with Tableside Condiments

### Contorni

*Selection of sides shared for the whole table*

Moonacre's Organic Leaves, Sharp Lemon Dressing & Oregano  
Potato & Alto Olive Oil Purée  
Witlof, Plum & Pine Nut Salad

### Dolci

*Served by the slice*

Yuzu, Grapefruit & Vanilla Cream Pavlova Roll

Tea & Coffee

### Optional Additions and Changes

Sydney Rock Oysters, Lemon Myrtle & Pink Peppercorn Mignonette  
Add pre dessert or pallet cleanser of Atherton Raspberry, Sheep Yoghurt Cream & Fruity Sage Granita  
Calamari Saint Andrea, Balsamic & Aioli  
Crisp Zucchini Flower, Magra Lamb Merguez & Salsa Verde Aioli  
Gamberetti, Aioli & Lemon  
N25 Oscietra Caviar, Gina's Pizzelle & Cultured Cream 10g  
Whole Local Lobster, Mark Horne, Kiama NSW, Spaghetti, Vin Jaune & Chives  
Change either Secondi course to:  
Charcoal Roasted Market Fish, Yuzucello & Chinotto Butter  
Kurobuta Pork, Stuffed Zucchini Flower & Tomato Bagna Cauda  
Bellata Gold Calamarata, Vongole, Goolwa Pipis &. Pilu Bottarga \$10pp or add as a third main for an additional  
*Menu subject to seasonality and availability*

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# ICEBERGS

DINING ROOM AND BAR

## PREMIUM 4 COURSE FEASTING MENU

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### All 'Arrivo

*On the table to nibble*

Sonoma Bread, Alto Olive Oil & Olsson's Sea Salt  
San Daniele Prosciutto & Wasabi Melon

### Antipasti

*First course shared and served for the whole table*

Wild Venison Tartare, Traditional Condiments & Rye Cracker  
Southern Bluefin Tuna Crostini, Fermented Chilli & Lime  
Burraduc Buffalo Mozzarella, Boon Luck Farms Organic Eggplant & Crisp Chilli  
Ziti Cacio e Pepe

### Primi

*Silver Served*

Koshihikari Risotto, XO & Pipis

### Secondi

*Course silver served*

Taluca Park Suckling Pig, Roasted with Koji & Salmoriglio, Served with a bay leaf Sauce

### Contorni

*Selection of sides shared for the whole table*

Moonacre's Organic Leaves, Sharp Lemon Dressing & Oregano  
Witlof, Plum & Pine Nut Salad  
Fries

### Dolci

*Served by the slice*

Yuzu, Grapefruit & Vanilla Cream Pavlova Roll

Tea & Coffee

### Optional Additions and Changes

Sydney Rock Oysters, Lemon Myrtle & Pink Peppercorn Mignonette

Add pre dessert or pallet cleanser of Atherton Raspberry, Sheep Yoghurt Cream & Fruity Sage Granita

Calamari Saint Andrea, Balsamic & Aioli

Crisp Zucchini Flower, Magra Lamb Merguez & Salsa Verde Aioli

Gamberetti, Aioli & Lemon

N25 Oscietra Caviar, Gina's Pizzelle & Cultured Cream 10g

Whole Local Lobster, Mark Horne, Kiama NSW, Spaghetti, Vin Jaune & Chives

### Change either Secondi course to:

Charcoal Roasted Market Fish, Yuzucello & Chinotto Butter

Kurobuta Pork, Stuffed Zucchini Flower & Tomato Bagna Cauda

Bellata Gold Calamarata, Vongole, Goolwa Pipis &. Pilu Bottarga \$10pp or add as a third main for an additional

*Menu subject to seasonality and availability*

*All bookings of 10 guests or more have a 10% gratuity charge added to the final bill Monday to Sunday.*

*On public holidays there is a 15% surcharge added to the final bill.*