

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
Yuzu Spritz	Chell-Oh! Yuzu, Icebergs Anniversary Fizz, Yuzu Soda	23

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	

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	
Pesce del Giorno	Daily Selection of Market Fish Served with Chinotto & Yuzucello Butter	
Tagliata di Wagyu	Rangers Valley 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 al Mango e Pistacchio	Mango, 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 & Passionfruit Marigold Granita	
Mousse al Cioccolato e Noci Pecan	Whittaker's Chocolate Mousse, Kootingal Pecan & Vanilla Cream	
Formaggio, Cheese <i>Select One</i>	Served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau Three Daughter's Cheddar, The Pines, Cow's Milk, Hard, NSW Tete de Moine, Fromage Bellelay, Sheep Milk, Semi Hard, CH Nashua, Nimbin Valley Dairy, Cow's Milk, Wash Rind, NSW Jamberoo Blue, Pecora Dairy, Sheep Milk, Blue, NSW	

CONTORNI

Insalata di Cicoria	Witlof, Peaches, Pine Nuts & White Balsamic	16
Insalata Terzini	Moonacres' Leaves, Sharp Lemon Dressing & Oregano	16
Cavoletti di Bruxelles	Charcoal Roasted Sprouts, Fermented Chilli & Lemon	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	Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn	
Entree	Coral Trout, Pearl Meat & Red Prawns	
Primo	Koshihikari Rice, XO & Scallop Crudo	
Pesce	Chris Bolton Reef Fish Served Natural with Sorrell, Lemon & Olive Oil	
Contorni	Witlof, Peaches, 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
Peanut Butter 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
Deep Sea Red Prawn Crudo with Extra Virgin Olive Oil & Pepper	25
Pearl Meat Crudo, Autore Family, Broome, WA Persimmon Hot Sauce & Stracciatella	48
Coral Trout Crudo, Chris Bolton, Great Barrier Reef, QLD Celtuce & Bergamot	46
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, Peaches, Pine Nuts & Vin De Banyuls	16
Charcoal Roasted Sprouts, Fermented Chilli & Lemon	16
Fries	16

DOLCE

Whipped Coconut, Raspberry Granita & Raspberry	25
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ICEBERGS

DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Kosho 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, Peaches, Pine Nuts & White Balsamic	16
Charcoal Roasted Sprouts, Fermented Chilli & Lemon	16
Heirloom Radishes, Avocado, Walnuts, Seaweed & Vinaigrette	16
Potato & Olive Oil Mash	16
Fries	16

DOLCE

Cassata al Mango e Pistacchio- Mango, Rosemary & Pistachio Cassata	30
Granita Lamponi e Yogurt- Atherton Raspberry, Sheep Yogurt Cream & Passionfruit Marigold Granita	30
Selection of Cheese, served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau	30
Three Daughter's Cheddar, The Pines, Cow's Milk, Hard, NSW	
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