

ICEBERGS

HARBOUR BAR

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

SNACKS

AVAILABLE FROM 12PM – 9PM

Pioik Sourdough & Cultured Butter	8
Add – Egg Butter Olagasti Anchovy, Herb Salad	+5
Add – Fried Pan Con Tomate & Basil	+4
Sydney Rock Oysters & Long Pepper Mignonette	7 ea
10g N25 Caviar, Crisp Potato & Cultured Cream	110
Vodka Battered Zucchini Flower, Margra Lamb Merguez & Salsa Verde Aioli	12 ea
White Asparagus & Pyengana Cheddar Tartlet	16 ea
Crisp King Prawn Roll, Iceberg Lettuce & Nduja Mayonnaise	14 ea
Yellowfin Tuna Tartare en Croute, Chilli & Davidson Plum	21
Fried School Prawns, Aioli & Lime	28
Jamón Ibérico & Wasabi Melon	32
Westholme Wagyu Bresaola, Horseradish & Lemon	34
Grass-Fed Beef Tartare, Traditional Condiments & Crisp Seaweed	34

SUBSTANTIAL

AVAILABLE FROM 12PM – 9PM

Harrys Bar Sandwich – Glazed Ham, Comte & Mustard	28
Club Sandwich – Chicken Breast, Fried Egg, Bacon, Lettuce, Tomato, Mayonnaise & Fries	28
Iceburger – Grilled Beef Patty, Sauce, Lettuce, Onion, Tomato & Cheese	29
Caesar Salad – Cos Lettuce, Crisp Pancetta, Poached Egg, Ortiz Anchovy & Croutons	24
Westholme Wagyu Minute Steak & Café de Paris Butter	56
Beer Battered Dory, Salt & Vinegar Fries, Tartare Sauce	34
Grilled Aquna Murray Cod, Served Natural with Sorrel, Lemon & Capers	46

SIDES

Fries	12
Moonacres Organic Leaves & Sharp Lemon Dressing	12
Steamed Greens, Lemon & Chilli	14

SWEETS

Vanilla Pannacotta, Preserved Cherry Granita & White Cherry	18
Lemon & Rosemary Madeleines, Served Warm From The Oven	15
Amaro Crème Caramel	16
Petit Fours Box	18
Gianduja Chocolate Shell, Strawberry Gum Gummy, Chocolate & Hazelnut Torrone, Beef Fat Caramel	

LATE NIGHT SNACKS

WEDNESDAY–SUNDAY, AVAILABLE FROM 9PM – 11PM

Sydney Rock Oysters & Long Pepper Mignonette	7 ea
10g N25 Caviar, Crisp Potato & Cultured Cream	110
White Asparagus & Pyengana Cheddar Tartlet	16 ea
Crisp King Prawn Roll, Iceberg Lettuce & Nduja Mayonnaise	14 ea
Westholme Wagyu Bresaola, Horseradish & Lemon	34
Grass-Fed Beef Tartare, Traditional Condiments & Crisp Seaweed	34
Iceburger, Grilled Beef Patty, Sauce, Lettuce, Onion, Tomato & Cheese	29
Fries	12
Petit Fours Box	18
Gianduja Chocolate Shell, Strawberry Gum Gummy, Chocolate & Hazelnut Torrone, Beef Fat Caramel	

MARTINI BITES

ALWAYS AVAILABLE

Parmesan & Malfroy Honey	8
Gilda	8
Anchovies & Crisps	9
Glazed Ham & Mustard	9

EXPRESSIONS OF A HOTEL BAR

Harbour Bar Martini	<i>Papa Salt Gin, Blend of Dry Vermouths, Selection of Bitters, Pickles</i> An oceanic take on a Gibson Martini. Savoury, floral, and strong.	29
Icebergs Martini No 1	<i>Tanqueray Gin, Vermouth Blend, Caper, Jasmine, Wasabi Oil, Mini Iceberg</i> Icebergs signature martini, loved by many, feared by a few. Floral, herbaceous, spicy.	26

CASINO MASTERPIECES

Croupiers Collins	<i>Tanqueray Gin, Citadele Poor Tom's Gin, Chell-Oh! Limoncello, Lemon, Sonic</i> A Tom Collins riff inspired by the true card masters of The Crown Casino. Cirtussy, fresh, Vibrant.	24
Blue Scopa	<i>Don Julio Blanco, Italicus, Marionette Blue, Chinotto, Verjus</i> Named for the Italian card game, this drink is a complex twist on the classic Angelo Azurro cocktail every Italian remembers from their early days.	28
Against All Odds	<i>Ketel One Vodka, Muyu Vetiver, Lychee, Lemon</i> A playful and perfumed twist on the well loved and well hated Lychee Martini. Sweet, efflorescent, citrussy.	24
Up All Night on Baccarat	<i>Espresso Vodka, Chell-Oh! Caffé, Vanilla, A Fresh shot of Espresso</i> The Espresso Martini. A classic drink designed to “wake you up and mess you up” – Dick Bradsell.	24
Rat-Pack Boulevardier	<i>Michters US*1 Bourbon, Campari, Cherry, Chocolate, PX</i> A nod to the aristocratic drinkers during the Rat-Pack era. Strong, silky, decadent. Inspired by our dear friends Stefano and Vince from the Maybe Group.	28

ICEBERGS HARBOURSIDE

Yuzu Spritz	<i>Chell-Oh! Yuzu, Icebergs Anniversary Fizz, Yuzu Soda</i> Vibrant, citrusy, effervescent. A sessionable spritz perfect for summer.	24
Paloma Picante	<i>Don Julio Blanco, Lime, Agave, Grapefruit Soda, Fermentalist's Reaper</i> A Paloma with a spicy kick. A cocktail for Margarita lovers looking for something new.	25
Terzini Signature	<i>Belvedere Vodka, Lemon Sorbet, Icebergs Anniversary Fizz, Blended</i> A classic Venetian classic Digestive made popular in Australia by Maurice Terzini at Caffè E Cucina. In 1992.	22
Crown Colada	<i>Burdekin White Rum, Red Mill Pineapple Rum, Coconut Sorbet, Pineapple, Lime</i> A surprising love child between a sgroppino and Piña Colada – Tropical, punchy, bellissimo!	28

ICEBERGS NUMBERS

No 147	<i>Ketel One Vodka, Coconut, Passionfruit, Pineapple, Lemon, Aromatic Bitters</i> The most popular cocktail from our sister-venue Icebergs Dining Room and Bar, created by Lenny Opai in 2012. Summer sun in a glass.	25
No 8	<i>Ketel One Vodka, Campari, Ruby Grapefruit</i> A Campari spiked greyhound from Maurice Terzini and Karen Martini Circa. 1992.	22
No 917	<i>Campari, Martini Rosso, Rosemary, Sparkling Blood Orange</i> Claudio Bedini's enigmatic twist on the classic Americano, herbal, bitter, delicious.	22
No 909	<i>Select, Cocchi Americano Bianco, Fresh Watermelon, Tonic</i> A fan favourite over the Summer at Icebergs Dining Room and Bar. The Americano meets fresh watermelon.	22

NON-ALC

Crodino	Aperitivo Spritz, Orange	15
Beesbucha	<i>Naturally Fermented Honey Based Soft Drink</i> Banana, Raspberry or Mango	15
T.I.N.A Oolong	Sparkling Oolong Tea, Calamansi, Botanicals	15

BEER + CIDER

4 Pines Pacific Ale (On Tap)	13
Asahi Super Dry (On Tap)	15
Balter XPA (On Tap)	13
Guinness (On Tap)	13
Heineken (On Tap)	13
Peroni Nastro Azzuro (On Tap)	14
4 Pines Pale Ale	13
Balter Cerveza	12
Cascade Premium Light	9
Crown Lager	13
Pure Blonde	11
Stone & Wood Pacific Ale	12
Corona	12
Heineken 0.0	10
Pure Blonde Organic Apple Cider	12

ICEBERGS

HARBOUR BAR

CHILDREN'S MENU 12 YEARS AND UNDER

BREAKFAST SATURDAY – SUNDAY, 9AM – 12PM

Granola, Tropical Fruits, Passionfruit Curd, Sheep's Milk Yoghurt	8
Toasted Sourdough with Vegemite or Peanut Butter	5
Brioche French Toast with Berries, Maple Syrup, Vanilla Cream	12
Poached, Scrambled or Fried Eggs on Buttered Toast with Bacon or Chipolata Sausage	14

À LA CARTE 12PM – 8PM

Crispy Fish & Chips, Lemon	15
Chicken Bites, Chips, Sweet & Sour Sauce	14
Kids Burger, Tomato Sauce, Martin's Potato Bun & Chips	16
Linguine with Butter Sauce, Parmesan	14
Vanilla Ice Cream, Chocolate Sauce	6

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