ICEBERGS DINING ROOM AND BAR | FEASTING MENUS














ICEBERGS
DINING ROOM AND BAR

2 Course Feasting Menu
$160 Per Person

ALL 'ARRIVO

On the table to nibble

Sonoma Sourdough Bread, Alto Olive Oil & Olsson's Sea Salt

San Daniele Prosciutto & Wasabi Melon

ANTIPASTI

First course shared and served for the whole table

Tomato Carpaccio, Burraduc Buffalo Mozzarella, Poached Peach & Basil

Yellowfin Tuna Tartare, Fermented Chilli & Crisp Seaweed

Calamari Saint Andrea, Balsamic, Lemon & Aioli

SECONDI

Course silver served

Bellata Gold Fusilli, King Prawn, Tomato & Mojama

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, Stone Fruit & Pine Nut Salad

TEA & COFFEE

Change ICEBERGS SIGNATURE SALT CRUSTED RIB EYE to:

Charcoal Roasted Market Fish, Served with Tomato Bagna Cauda **$20pp**

Kurobuta Pork Cutlet, Kyoho Mustard Grapes & Sausage Stuffed Zucchini Flowers

Southern Bluefin Tuna Steak, Salmoriglio & Caper Leaf

Change BELLATA GOLD FUSILLI, KING PRAWN, TOMATO & MOJAMA to:

Bellata Gold Calamarata, Vongole, Goolwa Pipis & Pilu Bottarga **$10pp**

Optional Additions:

Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn Mignonette **$8ea**

N25 Oscietra Caviar, Cultured Cream & Potato Cruller 10g **$95ea**

Black Pearl Oscietra Caviar, Cultured Cream & Potato Cruller 10g **$80ea**

Chris Bolton Coral Trout Crudo, served with Tomato Vinaigrette, Finger Lime & Cucumber **$46ea**

Fried School Prawns, Aioli & Lemon **$38ea**

Crisp Zucchini Flower, Magra Lamb Merguez & Salsa Verde Aioli **$10ea**

Whole Mud Crab Gnocchetti Sardi, Sea Urchin Butter & Orange Wine **MP**

Whole Rock Lobster, Grilled with Herb Butter & Lemon **MP**

Add pre dessert or palate cleanser of Fior Di Latte, Kyoho Grape & Pink Peppercorn **$20pp**

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
$195 Per Person

ALL 'ARRIVO

On the table to nibble

Sonoma Sourdough Bread, Alto Olive Oil & Olsson's Sea Salt

San Daniele Prosciutto & Wasabi Melon

ANTIPASTI

First course shared and served for the whole table

Tomato Carpaccio, Burraduc Buffalo Mozzarella, Poached Peach & Basil

Yellowfin Tuna Tartare, Fermented Chilli & Crisp Seaweed

Calamari Saint Andrea, Balsamic, Lemon & Aioli

SECONDI

Course silver served

Bellata Gold Fusilli, King Prawn, Tomato & Mojama

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, Stone Fruit & Pine Nut Salad

DOLCI

Served by the slice

Yuzu Curd Pavlova Roulade, Pistachio & Strawberry

TEA & COFFEE

Change ICEBERGS SIGNATURE SALT CRUSTED RIB EYE to:

Charcoal Roasted Market Fish, Served with Tomato Bagna Cauda **$20pp**

Kurobuta Pork Cutlet, Kyoho Mustard Grapes & Sausage Stuffed Zucchini Flowers

Southern Bluefin Tuna Steak, Salmoriglio & Caper Leaf

Change BELLATA GOLD FUSILLI, KING PRAWN, TOMATO & MOJAMA to:

Bellata Gold Calamarata, Vongole, Goolwa Pipis & Pilu Bottarga **$10pp**

Optional Additions:

Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn Mignonette **$8ea**

N25 Oscietra Caviar, Cultured Cream & Potato Cruller 10g **$95ea**

Black Pearl Oscietra Caviar, Cultured Cream & Potato Cruller 10g **$80ea**

Chris Bolton Coral Trout Crudo, served with Tomato Vinaigrette, Finger Lime & Cucumber **$46ea**

Fried School Prawns, Aioli & Lemon **$38ea**

Crisp Zucchini Flower, Magra Lamb Merguez & Salsa Verde Aioli **$10ea**

Whole Mud Crab Gnocchetti Sardi, Sea Urchin Butter & Orange Wine **MP**

Whole Rock Lobster, Grilled with Herb Butter & Lemon **MP**

Add pre dessert or palate cleanser of Fior Di Latte, Kyoho Grape & Pink Peppercorn **$20pp**

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.

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ICEBERGS
DINING ROOM AND BAR

4 Course Premium Feasting Menu
$240 Per Person

ALL 'ARRIVO

On the table to nibble

Sonoma Sourdough Bread, Alto Olive Oil & Olsson's Sea Salt

San Daniele Prosciutto & Wasabi Melon

ANTIPASTI

First course shared and served for the whole table

Tomato Carpaccio, Burraduc Buffalo Mozzarella, Poached Peach & Basil

Yellowfin Tuna Tartare, Fermented Chilli & Crisp Seaweed

Calamari Saint Andrea, Balsamic, Lemon & Aioli

PRIMI

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

Potato & Alto Olive Oil Purée

Witlof, Stone Fruit & Pine Nut Salad

DOLCI

Served by the slice

Yuzu Curd Pavlova Roulade, Pistachio & Strawberry

TEA & COFFEE

Change ROASTED TALUCA PARK SUCKLING PIG to:

Charcoal Roasted Market Fish, Served with Tomato Bagna Cauda

Southern Bluefin Tuna Steak, Salmoriglio & Caper Leaf

Change KOSHIHIKARI RISOTTO, XO & PIPIS to:

Bellata Gold Calamarata, Vongole, Goolwa Pipis & Pilu Bottarga

Optional Additions:

Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn Mignonette **$8ea**

N25 Oscietra Caviar, Cultured Cream & Potato Cruller 10g **$95ea**

Black Pearl Oscietra Caviar, Cultured Cream & Potato Cruller 10g **$80ea**

Chris Bolton Coral Trout Crudo, served with Tomato Vinaigrette, Finger Lime & Cucumber **$46ea**

Fried School Prawns, Aioli & Lemon **$38ea**

Crisp Zucchini Flower, Magra Lamb Merguez & Salsa Verde Aioli **$10ea**

Whole Mud Crab Gnocchetti Sardi, Sea Urchin Butter & Orange Wine **MP**

Whole Rock Lobster, Grilled with Herb Butter & Lemon **MP**

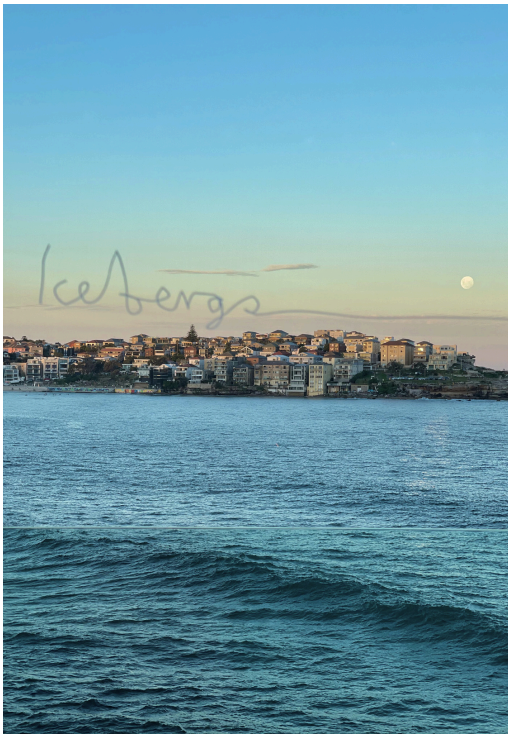
Add pre dessert or palate cleanser of Fior Di Latte, Kyoho Grape & Pink Peppercorn **$20pp**

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.


2002 - 2022


Icebergs







