

ICEBERGS

DINING ROOM

TWO COURSE MENU

THREE COURSE MENU

130

155

Bread by Sonoma
For over 20 years, we have been breaking bread with Sonoma.
Pull apart, long ferment roll, designed for sharing,
crafted with sustainable wheat flour and dark barley malt.

(A) Australian Seafood (I) Imported Seafood (M) Mixed Seafood

APERITIVO

<i>A Celebration of the Mini Martini</i>		
Classic Teeny-Tini	Grey Goose Vodka, Noily Prat Dry Vermouth, Orange Bitters, Lemon	19
Dirty Teeny-Tini	Grey Goose Vodka, Kisekirei Sake, Icebergs Dirty Blend, Celery Bitters, Tre Olives	19

ANTIPASTI

<i>Select one</i>		
Mozzarella & Piselli	Burraduc Buffalo Mozzarella, Sugar Snap Peas & Marigold Vinegar	
Caponata di Polpo ^A	Fremantle Charcoal Grilled Octopus, Sicilian Caponata & Biquinho Pepper	
Crudo di Tonno ^A	Bluefin Tuna Crudo, Mustard Plum & Shiso Vinegar	
Risotto ai Gamberi ^A	Koshihikari Rice, Scallop XO & Royal Red Prawn Crudo	
Pasta Cacio e Pepe	Ziti, Pecorino & Toasted Pepper	
Tortellini di Agnello	Lamb & Pork Spinach Tortellini, Vacche Rosse Parmesan & Lamb Capocollo	
Tartare di Carne	Wild Venison Tartare Traditional Condiments & Rye Cracker, Mixed Tableside	
Calamari ^A	Fried Loligo Squid, Aged Balsamic, Aioli & Lemon	

SECONDI

<i>Select one</i>		
Bucatini & Gamberi ^A	Bucatini, King Prawn, Chicory Sauce, Chilli & Sicilian Lemon	
Pasta alle Vongole ^A	Spaghetti, Goolwa Pipis, Vongole & Pilu Bottarga	
Gnocchi al Canguro	Hand Rolled Gnocchi, Kangaroo Tail Ragu & Chinotto	
Tonno Al Vitello ^A	Southern Bluefin Tuna Steak, Salmoriglio Crumb & Veal Mayonnaise	
Pesce del Giorno ^A	Daily Selection of Market Fish Served with Sorrel and Lemon or Tomato & Caper Butter	
Tagliata di Wagyu	Westholme Wagyu Bavette, Stone Fruit Glazed Short Rib, Macadamia & Vermouth	
Maiale Arrosto	Roasted Kurobuta Pork Neck, Leek & Green Gage Plum	
Quaglia	Arcadia Farm Boneless Quail, Fermented Honey, Nasturtium & Duck Salsiccia	

DOLCI

<i>Select one</i>		
Tiramisu	Chocolate, Mascarpone & Vittoria Coffee Tiramisu	
Cassata Alle Mele	Apple, Toasted Macadamia & Brown Butter Gelato	
Monte Bianco	Chocolate Pavlova, Honey Vanilla Cream, Paperbark Gelato & Chestnut	
Ricotta & Mele Cotogne	Quince, Amaretti Cake & Honey Cream	
Millefoglie Al Cioccolato	Chocolate Crèmeux, Pecan Praline, Buffalo Milk Gelato & Cocoa Nib Florentine	
Formaggio, Cheese <i>Select One</i>	Served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau Juncu, Fanari, Goat & Sheep, IT C2, Bruny Island Cheese Co, Cow (Raw), TAS La Tur, Caseificio Dell’Alta Langa, Sheep, Cow & Goat, ITA Bluestone, Long Paddock, Cow, VIC	

CONTORNI

Insalata di Cicoria	Witlof, Blood Orange, Pine Nuts & White Balsamic	16
Insalata Verde	Moonacres' Leaves, Sharp Lemon Dressing & Oregano	16
Insalata di Piselli	Shaved Snow Peas, Prosciutto XO & Pecorino	16
Insalata di Avocado	Avocado, Heritage Cucumber, Radish & Seaweed	16
Broccolini	Charcoal Roasted Broccolini Fermented Chilli & Buffalo Feta	16
Patatine Fritte	Fries	16
Purée di Patate	Potato & Olive Oil Mash	16
Gratin di Patate	Potato Gratin, Rosemary & Garlic Confit	32

SUPPLEMENTO

Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn ^A	8
Crisp Potato, Oyster, Autore Pearl Meat Crudo & Lime ^A	12
Autore Pearl Meat Crudo, Stracciatella & Hot Sauce ^A	48
San Daniele Prosciutto & Wasabi Melon	28
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	32
Gamberetti, Lightly Dusted School Prawns, Aioli & Lemon ^A	38
Southern Bluefin Tuna Crostini, Fermented Chilli & Lime ^A	36
Daily Reef Fish Crudo ^A Served with Native Tamarind, Oyster Leaf, Daikon & Finger Lime	46
N25 Oscietra Caviar 10g, Potato Cruller & Cultured Cream ^I	95
Black Pearl Oscietra Caviar 10g, Potato Cruller & Cultured Cream ^I	80
Whole Mud Crab Calamarata, Sea Urchin Butter & Orange Wine ^A	MP
Icebergs Signature 150-day Grain Fed, Olsson's Salt Crusted 500g Boneless Rib Eye, <i>Served with Tableside Condiments</i>	165

PER FINIRE

Sgroppino Classico	Belvedere Vodka Lemon Sorbet Blended with Prosecco <i>Serves 2</i>	48
Sgroppino Blanco	Don Julio Blanco Lemon Sorbet Blended with Prosecco <i>Serves 2</i>	56
Sgroppino Elegante	Don Julio 1942 Lemon Sorbet Blended with Veuve Clicquot & Gold Dust <i>Serves 2</i>	90
Affogato	Vanilla Ice Cream, Vittoria Espresso Coffee, Add Chell-Oh! Caffè, Frangelico or Amaretto	12 10

PETIT FOUR

Amarena Custard Tart	8ea
Chocolate Meringue	8ea
Grape & Bay Leaf Pâte de Fruit	8ea
Liquorice Macaron	8ea
Coffee Chocolate	8ea
Chef's Selection Plate of Petit Four - 4 pieces	25

A 10% Surcharge applies on weekend & a 15% Surcharge applies on public holidays
A 10% service charge applies to groups of 8 or more
All cards incur a fee at the rate of your provider

ICEBERGS

DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Kosho Aioli	22
Burraduc Buffalo Mozzarella, Sugar Snap Peas & Marigold Vinegar	38
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	32

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	38
Cime di Rapa, Koshihikari Risotto, Leek Soubise & Crisp Jerusalem Artichoke	42
Ziti Cacio e Pepe	42
Bellata Gold Maccheroni "Puttanesca", Tomato XO & Olives	40

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	16
Witlof, Orange, Pine Nuts & White Balsamic	16
Charcoal Roasted Broccolini, Fermented Chilli & Buffalo Feta	16
Avocado, Heritage Cucumber, Radish & Seaweed	16
Potato & Olive Oil Mash	16
Fries	16
Potato Gratin	32

DOLCE

Apple, Toasted Macadamia & Brown Butter Gelato	28
Chocolate Pavlova, Honey Vanilla Cream, Paperbark Gelato & Chestnut	32
Ricotta & Mele Cologne, Quince, Amaretti Cake & Honey Cream	28
Chocolate Crèmeux, Pecan Praline, Buffalo Milk Gelato & Cocoa Nib Florentine	32
Selection of Cheese, served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau	30
Juncu, Fanari, Goat & Sheep, IT	
C2, Bruny Island Cheese Co, Cow (Raw), TAS	
Mokoan Night, Little Cedar Farm, Goat, VIC	
Bluestone, Long Paddock, Cow, VIC	

ICEBERGS

DINING ROOM

VEGAN

ANTIPASTI

Crudites, Seaweed Koshu Aioli	22
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	32

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	38
Bellata Gold Conchiglie "Puttanesca", Tomato XO & Olives	40
Cime Di Rapa, Koshihikari Risotto & Crisp Jerusalem Artichoke	42

CONTORNI

Ramarro Farm Leaves with Sharp Lemon Dressing	16
Witlof, Orange, Pine Nuts & White Balsamic	16
Fries	16

DOLCE

Apple & Quince Pavlova	28
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ICEBERGS

DINING ROOM

CHILDREN'S MENU

12 YEARS AND UNDER

\$18 per person

Choose One

Fish and Chips^A

Cheeseburger & Fries

Steak and Fries

Pasta al Burro

Pasta al Pomodoro