

ICEBERGS

DINING ROOM

MENU CLASSICO

THREE COURSE 90

ANTIPASTI

Choice of

Heirloom Tomato Carpaccio & Stracciatella

Bluefin Tuna Tartare, Basil & Weston Farm Paprika Aioli^A

Fritto Misto, Aged Balsamic, Aioli & Lemon^A

SECONDI

Choice of

Cime Di Rapa, Koshihikari Risotto, Leek Soubise & Crisp Jerusalem Artichoke

Arcadia Free Range Boneless Spatchcock, Agrodolce Peppers & Garlic Confit

Ligurian Braised Seafood, Market Fish, Pipis & Mussels & Fragrant Crab Sauce^A

DOLCE

Blood Orange Zuppa Inglese, Lemon Curd & Vanilla Honey Cream

CONTORNI

\$17

Ramarro Farm Leaves with Sharp Lemon Dressing

Witlof, Blood Orange, Pine Nuts & White Balsamic

Shaved Snow Peas, Prosciutto XO & Pecorino

Charcoal Roasted Broccolini, Fermented Chilli & Buffalo Feta

Avocado, Heritage Cucumber, Radish & Seaweed

Potato & Olive Oil Mash

Fries

A 10% Surcharge applies on weekend & a 15% Surcharge applies on public holidays

A 10% service charge applies to groups of 8 or more

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

SUPPLEMENTO

Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn ^A	8.50ea
Crisp Potato, Oyster, Autore Pearl Meat Crudo & Lime ^A	12
Autore Pearl Meat Crudo, Stracciatella & Hot Sauce ^A	48
San Daniele Prosciutto & Wasabi Melon	30
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	34
Gamberetti, Lightly Dusted School Prawns, Aioli & Lemon ^A	38
Southern Bluefin Tuna Crostini, Fermented Chilli & Lime ^A	36
Daily Reef Fish Crudo ^A	47
Served with Native Tamarind, Oyster Leaf, Daikon & Finger Lime	
N25 Oscietra Caviar 10g ^I	100
Potato Cruller & Cultured Cream	
Black Pearl Oscietra Caviar 10g ^I	85
Potato Cruller & Cultured Cream	
Whole Mud Crab Calamarata, Sea Urchin Butter & Orange Wine ^A	MP
Icebergs Signature 150-day Grain Fed, Olsson`s Salt Crusted	170
500g Boneless Rib Eye	
Served with Tableside Condiments	
