

# ICEBERGS

DINING ROOM

## MENU CLASSICO

THREE COURSE 90

---

### ANTIPASTI

*Choice of*

Heirloom Tomato Carpaccio & Stracciatella

Bluefin Tuna Tartare, Basil & Weston Farm Paprika Aioli<sup>A</sup>

Fritto Misto, Aged Balsamic, Aioli & Lemon<sup>A</sup>

---

### 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<sup>A</sup>

---

### DOLCE

Blood Orange Zuppa Inglese, Lemon Curd & Vanilla Honey Cream

---

### CONTORNI

*\$16*

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

All cards incur a fee at the rate of your provider

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

## SUPPLEMENTO

---

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

---