

ICEBERGS

DINING ROOM

TWO COURSE MENU

THREE COURSE MENU

135

160

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

Icebergs Spritz	Chell-Oh! Yuzucello, Ketel One Vodka, Icebergs Fizz, Capi Yuzu Soda	25
No 8	Ketel One Vodka, Campari, Ruby Grapefruit	24

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	17
Insalata Verde	Elora Farm Leaves, Sharp Lemon Dressing & Oregano	17
Insalata di Piselli	Shaved Snow Peas, Prosciutto XO & Pecorino	17
Insalata di Avocado	Avocado, Heritage Cucumber, Radish & Seaweed	17
Broccolini	Charcoal Roasted Broccolini Fermented Chilli & Buffalo Feta	17
Patatine Fritte	Fries	17
Purée di Patate	Potato & Olive Oil Mash	17
Gratin di Patate	Potato Gratin, Rosemary & Garlic Confit	34

SUPPLEMENTO

Sydney Rock Oysters, Lemon Verbena & Pink Peppercorn ^A	8.50
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 Served with Native Tamarind, Oyster Leaf, Daikon & Finger Lime	47
N25 Oscietra Caviar 10g, Potato Cruller & Cultured Cream ^I	100
Black Pearl Oscietra Caviar 10g, Potato Cruller & Cultured Cream ^I	85
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>	170

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