ICEBERGS

DINING ROOM

TWO COURSE MENU 135
THREE COURSE MENU 160

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

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.

SPUNTINI

Asparagus Tartlet with Meredith Goat Feta	8
Stone Axe Wagyu Bresaola, Fennel Chow, Juncu & Capsicum	10
N25 Caviar[I], Crème Fraiche & Nori Meringue	30

ANTIPASTI

Select one

Caprese	Burraduc Buffalo Mozzarella, Ramarro Farm Tomato & Basil
Polpo, Cozze, Fave & Finocchio[A]	Fremantle Chargrilled Octopus, Mussels, Broad Bean Purée & Pickled Fennel
Tartare di Tonno[A]	Bluefin Tuna Tartare *Traditional Condiments & Corn Cracker, Mixed Tableside*
Risotto alle Capesante[I]	Koshihikari Rice, Scallop XO & Hokkaido Scallop Crudo
Pasta Cacio e Pepe	Ziti, Pecorino & Toasted Pepper
Agnolotti ai Piselli	Pea Agnolotti, Sicilian Lemon & Asparagus
Carpaccio di Carne	Grass Fed Beef Carpaccio, Rocket & Vacche Brune Parmesan
Fritto Misto[A]	Lightly Fried Selection of Seafood, Balsamic, Aioli & Lemon
Crudo del Giorno[A]	Reef Fish Crudo *Served with Apple, Grapes, Finger Lime and Almond Salsa*

SECONDI

Select one

Pasta alla Chitarra ai Gamberoni[A]	“Guitar String” Spaghetti, King Prawns & Grilled Heritage Tomatoes
Risotto agli Asparagi	Koshihikari Risotto, Tasmanian White Asparagus & Juncu
Bistecca di Tonno[A]	Southern Bluefin Tuna Steak, Caponata & Zucchini Flower
Pasta alle Vongole[A]	Spaghetti, Goolwa Pipis, Vongole & Pilu Bottarga
Pesce del Giorno[A]	Daily Selection of Market Fish *Served with Lemon & Sorrel or Served with Alto Olive Oil, Ananda Caper, Fragrant Herbs & Ramarro Farm Strawberry Tomatoes*
Tagliata di Wagyu	Westholme Wagyu Bavette, Fragrant Herb Vinaigrette & Asparagus
Pollo con Peperoni	Arcadia Spatchcock, Agrodolce Peppers & Confit Garlic
Agnello	Gundagai Lamb & Seasonal Spring Vegetables

DOLCI

Select one

Tiramisu	Chocolate, Mascarpone & Vittoria Coffee Tiramisu
Granita Mango & Lampone	Mango & Raspberry Granita with Sicilian Brioche
Crema al Torrone	Pistachio Praline, Ricotta & Fior di Latte Gelato with Malfroy Honey Cashews
Millefoglie al Cioccolato & Ciliege	Chocolate Crémeux, Cocoa Nib Florentine & Amarena Cherry Gelato
Formaggio, Cheese *Select One*	Served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau 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

CONTORNI

Insalata Verde	Elora Farm Leaves, Sharp Lemon Dressing & Oregano	17
Insalata di Piselli	Peas, Farro, Sherry Vinaigrette & Salted Ricotta	17
Fagiolini	Charcoal Roasted Green Beans, Fermented Chilli & Meredith Goat Cheese	17
Porro & Finocchi	Baby Fennel & Leek, Peach, Oranges & Tamarind Vinegar	17
Patatine Fritte	Fries	17
Purée di Patate	Potato & Olive Oil Mash	17

SUPPLEMENTO

Rock or Pacific Oysters, Lemon Verbena & Pink Peppercorn[A]	9
N25 Oscietra Caviar 10g, Potato Cruller & Cultured Cream[I]	100
Autore Pearl Meat Crudo, Stracciatella & Hot Sauce[A]	48
San Daniele Prosciutto, Housemade Giardiniera & Juncu	30
Rock Lobster, Bellata Gold Spaghetti & Heritage Tomato[A]	MP
Line Caught Whole Fish[A]	MP

Served with Lemon & Sorrel
or
Served with Alto Olive Oil, Ananda Capers, Fragrant herbs and Ramarro Farm Strawberry Tomatoes.

Bistecca alla Fiorentina Black Onyx 1.5kg T-Bone Steak MB 3+	300
Icebergs Signature 150-day Grain Fed, Olsson's Salt Crusted 500g Boneless Rib Eye, *Served with Tableside Condiments*	170
O`Connor Grass Fed 200gr Eye Fillet, *Served with Lemon & Tableside Condiments*	100

PER FINIRE

Sgroppino Classico	Ketel One Vodka Lemon Sorbet Blended with Icebergs Prosecco *Serves 2*	48
Sgroppino Blanco	Don Julio Blanco Lemon Sorbet Blended with Icebergs Prosecco *Serves 2*	56
Sgroppino Elegante	Don Julio 1942 Lemon Sorbet with Perrier-Jouet ‘Grand Brut’ & Gold Dust *Serves 2*	90
Affogato	Vanilla Ice Cream, Vittoria Espresso Coffee, Add Chell-Oh! Caffe, Frangelico or Amaretto	15 10

PETIT FOUR

Amarena Custard Tart	8ea
Caramel Koala	8ea
Lychee & Mango Gummy	8ea
Gelato & Pizzelle *Vanilla Gelato & ALTO Vividus*	10ea
Coffee Chocolate	8ea

A 10% Surcharge applies on weekend & a 15% Surcharge applies on public holidays
A 10% service charge applies to groups of 8 or more

ICEBERGS

DINING ROOM

VEGETARIAN

ANTIPASTI

Crudites, Seaweed Koshu Aioli	22
Burraduc Buffalo Mozzarella, Ramarro Farm Tomato & Basil	40

SECONDO

Pea Agnolotti, Sicilian Lemon & Asparagus	55
Koshihikari Risotto, Tasmanian White Asparagus & Juncu	60
Ziti Cacio e Pepe	45
Bellata Gold Conchiglie “Puttanesca”, Tomato XO & Olives	42

CONTORNI

Elora Farm Leaves with Sharp Lemon Dressing	17
Peas, Farro, Sherry Vinaigrette & Salted Ricotta	17
Charcoal Roasted Green Beans, Fermented Chilli & Meredith Goat Cheese	17
Baby Fennel & Leek, Peach, Oranges & Tamarind Vinegar	17
Potato & Olive Oil Mash	17
Fries	17

DOLCE

Mango & Raspberry Granita with Sicilian Brioche	30
Pistachio Praline, Ricotta & Fior di Latte Gelato with Malfroy Honey Cashews	30

Formaggio, served with Malfroy Wild Honeycomb, Rosemary Pan Focaccia & Pane Carasau 23

Select one

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

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ICEBERGS

DINING ROOM

VEGAN

ANTIPASTI

Crudites, Seaweed Koshu Aioli	22
Heritage Tomato Carpaccio, Lemon Verbena Jelly, Basil & Long Pepper	34

SECONDO

Block 11 Organics Pumpkin Koshihikari Risotto, Fennel Pollen	40
Bellata Gold Conchiglie “Puttanesca”, Tomato XO & Olives	42
Koshihikari Risotto, Tasmanian White Asparagus	60

CONTORNI

Elora Farm Leaves with Sharp Lemon Dressing	17
Peas, Farro, Sherry Vinaigrette	17
Charcoal Roasted Green Beans, Fermented Chilli	17
Baby Fennel & Leek, Peach, Oranges & Tamarind Vinegar	17
Fries	17

DOLCE

Strawberries & Cream Pavlova	30

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ICEBERGS
DINING ROOM

CHILDREN'S MENU
12 YEARS AND UNDER

$25 per person

Choose One

Fish and Chips[A]

Cheeseburger & Fries

Steak and Fries

Pasta al Burro

Pasta al Pomodoro

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