

# ICEBERGS

DINING ROOM

TWO COURSE MENU 120  
THREE COURSE MENU 150

## ANTIPASTI

*Select one*

O'Connor Grass Fed Beef Tartare, Traditional Condiments & Rye Cracker

Steamed WA Marron, Cultured Cream, Finger Lime & Piadina

Burraduc Farm Buffalo Mozzarella, Wasabi Melon & San Daniele Prosciutto

Gamberetti, Lightly Dusted Local Shrimps, Aioli & Rocket

Celeriac Agnolotti, Pyengana Cheddar, Almond & Bay Leaf Oil

Poached Cuttlefish, Pipis & Octopus, Novello Aglio Olio & Bottarga

## CONTORNI

Sliced Peas, Prosciutto, Mint & Pecorino Salad 15

Ramarro Farm Leaves with Sharp Lemon Dressing 15

Boon Luck Farm Organic Greens, Fermented Chilli 15

Fries 15

Extra Virgin Olive Oil Potato Puree 15

## SECONDI

*Select one*

Aged Maremma Duck, Witlof, Rose Jam & Caper Leaf

Blackmore Wagyu Bavette, Ananda Organic Capers & Marsala

Blue Eye Trevalla, Asparagus cooked in Seaweed & Sorrel

Spinach Maccheroni, Jumbuck, Koji & Anchovies

Koshihikari Risotto, XO, Scallop & Oxalis

Epicurean Harvest Radicchio & Greens, Oregano Butter & Black Onion

## ICEBERGS TASTING MENU

Spuntino N25 Beluga Caviar, Baccalà & Potato Cruller, Cultured Cream & Chives

Crisp Potato, Yuzu Kosho & Yarra Valley Salmon Roe

Steamed WA Marron, Cultured Cream, Finger Lime & Piadina

Chris Bolton Coral Trout Tartare, Meyer Lemon & Davidson Plum

Poached Cuttlefish, Pipis & Octopus, Novello Aglio Olio & Bottarga

Primo Celeriac Agnolotti, Pyengana Cheddar, Almond & Bay Leaf Oil

Secondo Aged Maremma Duck, Witlof, Rose Jam & Caper Leaf

Pre-Dolce Mango & Jersey Milk Gelato, Green Ants & Geraldton Wax

Dolce Messina Chocolate & Olive Oil Tart, Hazelnut & Saint David Cream

Per Finire Perfectly Ripe Fruit, Cultured Cream & Strawberry Gum

Or

Petite Four, Daily Selection, Served Tableside

Price Per Person \$250

Matching Wines Available at \$135 Per Person

Tasting menu available for whole table only.

12pm – 3pm 6:30pm - 9pm

## DOLCI

*Select one*

Mango & Jersey Milk Gelato, Green Ants & Geraldton Wax

Messina Chocolate & Olive Oil Tart, Hazelnut & Saint David Cream

Burraduc Buffalo Milk Cheesecake, Mulberry, Verbena & Rose Geranium

Tiramisu Opera Cake, Hunted + Gathered Chocolate & Pepe Saya Mascarpone

Perfectly Ripe Organic Fruit, Cultured Cream & Strawberry Gum

Australian Cheese, Malfroy's Honeycomb, Mustard Fruit & Bread

## SUPPLEMENTO

East 33 Sydney Rock Oysters, Pink Peppercorn & Lemon Myrtle Granita 7ea

Chris Bolton Coral Trout Tartare, Meyer Lemon & Davidson Plum 50

N25 Beluga Caviar, Baccalà & Potato Cruller, Cultured Cream & Chives MP

Local Lobster & Hand Rolled Spaghetti, Vin Jaune Sauce & Chives MP

Whole Butterflied Murray Cod, Asparagus & Sorrel MP

Icebergs Signature 150-day Grain Fed, 500g Boneless Rib Eye Olsson's Salt Crusted Served with Tableside Condiments MP

Petit Four, Daily Selection, Served Tableside 8ea



**A 10% Surcharge applies on public holidays.  
All credit card transactions will incur a credit card fee.**