Bring Extraordinary Home

Chose a menu from the below two options

Menu 1

ICEBERGS
DINING ROOM

ALL ‘ARRIVO

Sonoma Bread, Alto Olive Oil & Olssons Sea Salt

San Daniele Prosciutto, Wasabi Melon & Pickled Cucumber

ANTIPASTI

Crisp Eggplant Fritti & Buraduc Farm Mozzarella

Tomato Carpaccio, Verjus & Lemon Myrtle

Koshi Hikari Risotto, Vongole & XO

Salt Baked Celeriac, Pyngana Cheddar, Chestnut & Confit Egg Yolk

SECONDI

Cornfed Spatchcock, Wild Garlic Greens & Broad Bean

Icebergs Signature Boneless Rib Eye, Porcini Mustard & Lemon

CONTORNI

Pea, Mint, Proscuitto & Pecornio Salad

Terzini Salad

Extra Virgin Olive Oil Potato Puree

DOLCI

Strawberry, Macadmia & Crème Fraiche Bombe Alaksa

Menu 2

ICEBERGS
DINING ROOM

ALL ‘ARRIVO

Sonoma Bread, Alto Olive Oil & Olssons Sea Salt

Freshly Shucked Sydney Rock Oysters, Meyer Lemon & Pink Peppercorn Granita

ANTIPASTI

Chris Bolton Coral Trout Tartare

Tomato Carpaccio, Verjus & Lemon Myrtle

Koshi Hikari Risotto, Braised Kangaroo Tail & Black Garlic

Salt Baked Beetroot, Pickled Nasturtium & Salted Egg Yolk Butter

SECONDI

Pan Roasted Blue Eye Trevella, Sorrel & Lemon

Dry Aged Lamb Barnsley Chop, Agrodolci & Epicurian Harvest Barletta Onions

CONTORNI

Pea, Mint, Proscuitto & Pecornio Salad

Terzini Salad

Extra Virgin Olive Oil Potato Puree

DOLCI

Strawberry, Macadmia & Crème Fraiche Bombe Alaksa