

# Iceberg

Dining Room and Bar

## **starters**

Oysters Natural 4

"Sovrano Latte di Bufala" Aged Buffalo Milk Cheese, Grissini, Fresh Walnuts 21

Fresh Goats Curd, Salt Dried Olives, Grilled Flat Bread 21

## **entrees**

"Mozzarella di Buffalo Campania" Air Freighted Fresh Buffalo Mozzarella,  
Grilled Red Chillies, Ox Heart Tomatoes, Greek Basil Salad 28

Tuna Tartare, Tuscan Dwarf Peaches, Kale, Chives and Basil 27

Carpaccio of Port Lincoln Mulloway/Jew Fish, Fennel Seeds, Lime, Fennel Salad 25

Crab, Soft Polenta, Chilli, Garlic, Lemon 28

"Tortellini in Brodo" Twice Cooked Beef Broth, Tortellini filled with Mortadella and  
Veal 24

Fresh New Season Figs, Goats Curd, Gorgonzola, Mint, Roasted Walnuts, Chesnut Honey  
26

*Our Risotti are made from "Integrale Vialone Nano" which is Natural Semi -  
Wholemeal Rice*

Risotto "Quattro Formaggio", Four Cheeses, Pistachios 23

Risotto, Coral Trout, Oregano, Tomato 28

Risotto "Nero", Squid-ink Rice, Calamari, Chilli, Parsley, Lemon, Garlic 26

Spaghetti with Clams, Zucchini Blossoms 24

"Stracci Alla Amatriciana" Pasta, Tomato, Pancetta, Guanciale Sauce 24

Lumache Pasta, Broccoli, Garlic, Anchovy, Chilli 22

## **main**

Brodetto all' Anconetana: Fish stew Ancona Style 46

"Cartoccio": Sting-Ray, Silverbeet, Asparagus, Shiitake, Wood Ear Mushrooms  
38

Steamed with Broth in a Paper Bag

Pork Cutlet, Braised Celery Hearts, Cime di Rape, Robert's Pork Sausage, Garlic,  
Chilli 44

Hand Dived Wild Hervey Bay Scallops, Tomato, Green Chilli, Garlic, Radish Salad 43

A Selection of Whole Fish or Fillets : market price

Condiment Choice: Almond Oil or Murray River Salt, Soft Herbs, Virgin Olive Oil

Flinders Island Salt Crusted Suckling Lamb, Mache Salad 48  
When Available

## **BEEF FROM THE GRILL**

Ox Fillet 250g, 44

Char-grilled, Sliced served with 10 Year Old Balsamic, Bone Marrow Roasted with Garlic,  
Lemon, Mint, Butter.

This Ox Fillet is Aged for 30 Days and is 250 Days Grain Fed Hereford / Angus Beef

Rib Eye 500g, 48

Char-grilled served with a Selection of Mustards, "Salsa Erbe"; Italian Herbs, Chilli, Garlic, Virgin Olive Oil.

This Rib is Graded for Icebergs Specifications and is 150 Days Grain Fed Hereford / Angus Beef Aged on the Bone for Tenderness; Pale in Colour

Wagyu Rib Eye 800g, Sliced for Two or more People 165

Roasted in the Clay Oven on the Bone served with a fine cut Salad of Fennel Savoy Cabbage, Celeriac, Chilli, Aioli, Lemon.

This Rib is Graded with a Marble Score of 6+ and is 400 Days Grain Fed Export Quality Wagyu Beef Aged on the bone

Black Angus Wagyu Cross Rib Eye 300g, Bone Removed, 92

Char-grilled served with a Salad of Pepper Cress, Green Peppercorns, Lemon.

This Rib is Exclusively Served and Produced only for Icebergs Dining Room and Bar and is 200 Days Grain Fed Black Angus Wagyu Cross

T-Bone 1kg, Sliced for Two, 87

Char-grilled served with "Salsa Erbe" Italian Herbs, Chilli, Garlic, Virgin Olive Oil.

This T-Bone is Graded for Icebergs Specifications and is 120 Days Grain Fed 100% Angus Beef Aged on the Bone

## **side dishes**

### SALADS

Peas, Mint, Basil, Lemon, Fetta Salad 10

Butter Lettuce, Rocket, Fennel, Mint Salad 10

Cucumber, Onion, Red Pepper, Oregano Salad 10

### VEGETABLES

Spinach, Silverbeet, Lemon 14

Mashed Potato 9

Steamed Sugar Snap Peas, Garlic, Parsley Butter 9

## **desserts**

A Trio of Sicilian Cannoli, Chocolate Zabaione, Ricotta and Candied Fruit, Vanilla Custard 18

"Nobel One" Sweet Wine Jelly, Valencia Orange Granita, Blood Orange Wafer 28

"Zuppa Inglese": My Version of an Italian Trifle; Serves 2, Raspberry Jelly, Vanilla Mascarpone, Lemon Sponge, Pistachios, Poached Rhubarb 35

Vanilla Panna Cotta, Milk Chocolate Sauce, Chestnut Honey, Tuile 16

"Cassatta": Chocolate, Almond, Air Dried Figs, Chocolate Grissini 18

Affogato - Vanilla Ice Cream, Espresso, Liqueur, Fine Grated Chocolate and Coffee 17

Biscotti; Italian Sweets Selection 12

"Sgroppino": Serves 2, Lemon Sorbet Blended with Prosecco 20

## **bar**

Oysters 4

Mixed Olives 10

Toasted Spelt Bread, Crab, Lemon Aioli, Rocket Sandwich 27

Polenta Chips, Sour Cream 14

Prosciutto, Grissini 14

Taramosalata, Salt Dried Olives, Grilled Flat Bread 19

Fresh Goats Curd, Salt Dried Olives, Grilled Flat Bread 19

Rocca Three Year Old Reggiano Parmesan, Grissini, Fresh Fig 21

Chesse Board, Fresh Figs, Toast 19

**cheeses**

Fresh Goats Curd, Salt Dried Olives, Grilled Flat Bread 19

"Sovrano Latte di Bufala" Aged Buffalo Milk Cheese, Grissini, Fresh Walnuts 21

'Mascarpone Royale': Gorgonzola Whipped with Mascarpone served with  
Pickled Shallots 19

Cheese Board, Glace Fig, Toast 19