
ICEBERGS TASTING MENU

Spuntino	Fish & Chips Caviar Tartlet. Bottagra Cracker. Anchovy Chip NV Cielo 'Love Story' Prosecco, Glera, Veneto, IT
Assaggini	Burrata with Extra Virgin Olive Oil & Proscuitto 2016 Clos Clare 'Watervale' Reisling, Clare Valley, S.A
Pesce	Insalata Di Pesce Marinated Tuna, Radish, Meyer Lemon, Ginger & Chives 2016 Fikkers 'Single Vineyard' Chardonnay, Yarra Valley, S.A
Primi	Organic 'Randall Family' Rice, Blue Swimmer Crab, Saffron & Orange 2016 Billy Button Friulano, Alpine Valleys, VIC
Secondi	Market Fish, Kipfler Potatoes in Anchovy Butter, Cime di Rapa, Radish & Olive 2016 Laila 'Biancoperla' Verdicchio di Jesi, Marche, IT or Riverina Lamb, Potatoes & Parsnips in Kelp Butter, Ginger & Hibiscus 2016 Montesecondo, Chianti Classico Sangiovese, Tuscany, IT
Contorni	Sorbello Tomato 'Carpaccio', Basil, Parsely & Capers
Dolce	Zokoko 68% Chocolate Mousse, Macadamia, Olive Cremoso & Milk Sorbet NV Pfeiffer 'Classic Topaque' Muscadelle, Rutherglen, VIC or Iceberg Pavlova, Strawberry Sorbet & Vanilla Marscapone 2017 Pierro Gatti, Moscato, Piemonte, IT
Cheese Course	Holy Goat La Luna, Grilled Flatbread & Quince (supp \$10)
Price per Person \$145	Matching Wines Available for \$75 per Person