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# ICEBERGS TASTING MENU

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Spuntino	Smoked Baccalà Cruller Wasabi Melon & San Daniele Prosciutto Oscietra Caviar, Pepe Saya Crème Fraîche & Potato Waffle NV Cielo Prosecco Glera, Veneto, IT
Pesce	Chris Bolton Coral Trout Tartare, Mixed Tableside 2018 Millton 'Te Arai' Chenin Blanc, Gisborne, NZ
Assaggini	David Blackmore Wagyu Bresaola & Burraduc Farm Buffalo Mozzarella 2020 Clos Clare 'Watervale' Riesling, Clare Valley, SA
Primi	Jerusalem Artichoke Agnolotti, Cuttlefish & Porcini Brodo 2020 Naturalist 'Floris' Chardonnay, Margaret River, WA
Anatra	10 Day Aged Maremma Duck, Mustard Fruit & Neck Sausage, Bitter Leaves & Rose Jam 2019 The Other Wine Co. Grenache, McLaren Vale, SA
Contorni	Tomato 'Carpaccio', Verjus Lemon Myrtle Jelly & Basil
Pre Dolce	Mandarin & Brown Butter Sorbet with Geraldton Wax Leaf
Dolce	Hunted + Gathered Chocolate, Hazelnut & Alto Novello Olive Oil NV Pfeiffer 'Classic Topaque' Muscadelle, Rutherglen, VIC
Cheese Course	Formaggio del Giorno (additional \$10)  Price Per Person \$250 Matching Wines Available at \$135 Per Person