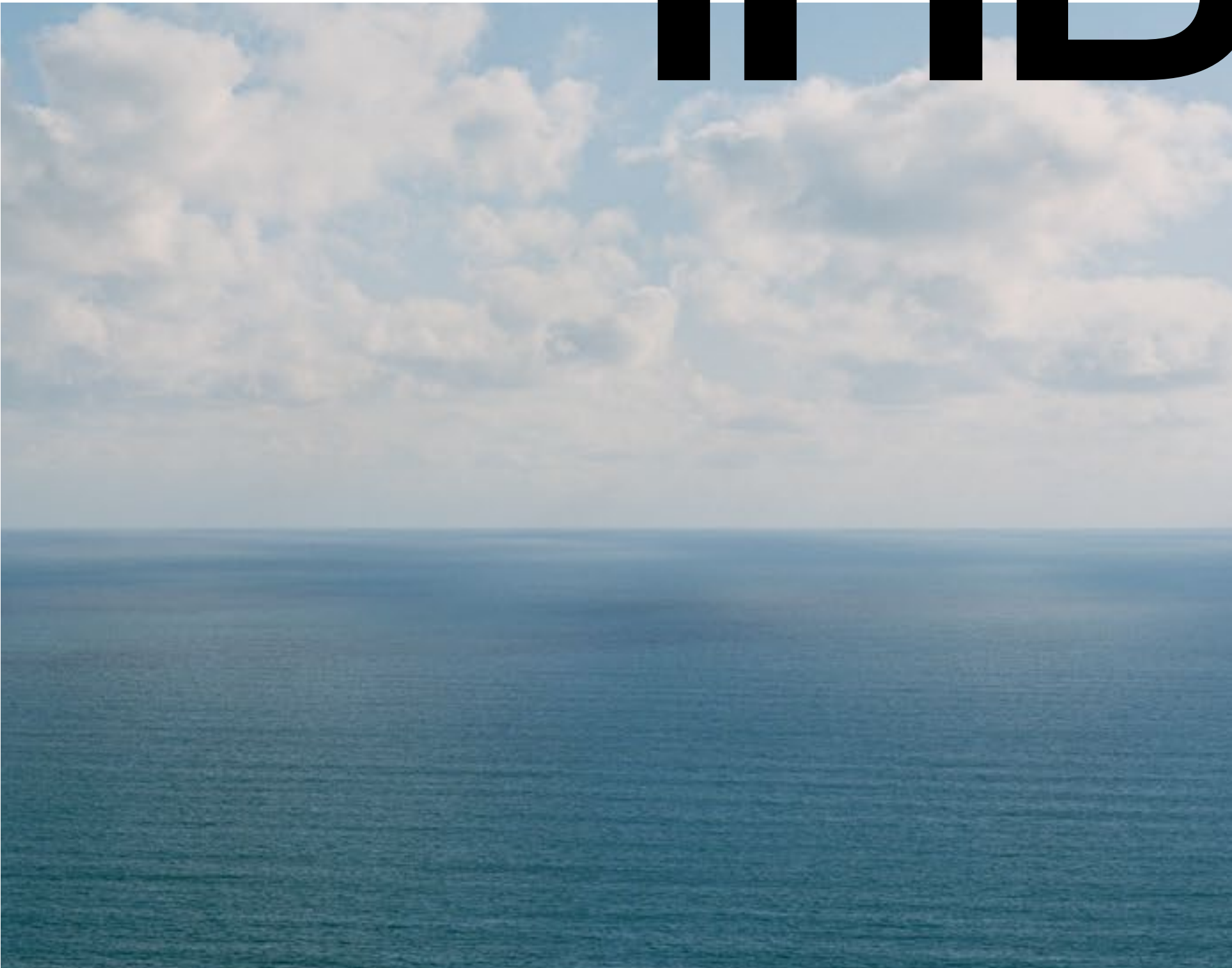
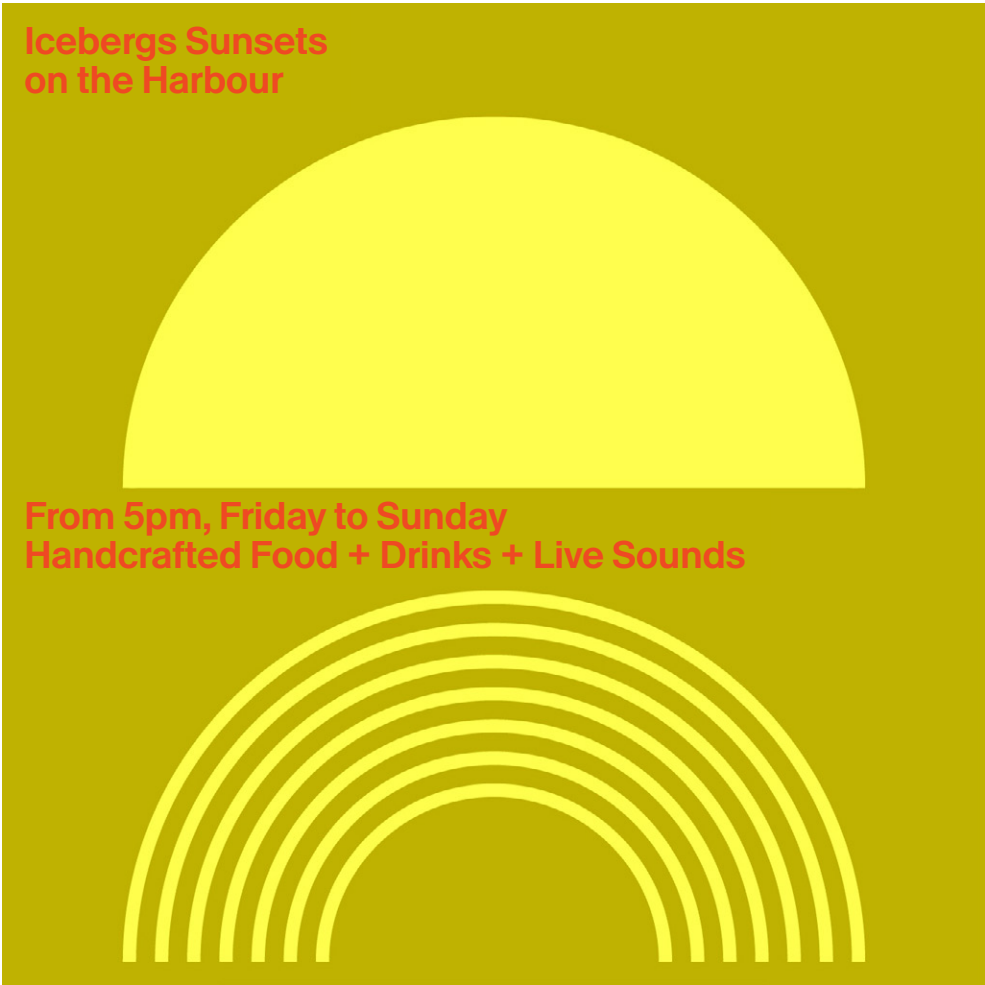




Eats

AVAILABLE FROM 12PM – 9PM

Pioik Sourdough, Long Paddock Butter & Olssons Salt	10
Sydney Rock Oysters & Long Pepper Mignonette	8ea
N25 Umai Heritage Caviar Tartlet	35ea
10g N25 Umai Caviar, Crisp Potato & Cultured Cream	120
10g Anna Dutch Osceitra Caviar, Crisp Potato & Cutlured Cream	170
Porcini & Pyengana Cheddar Tartlet	12ea
Crisp Mini Prawn Roll, Lettuce & Nduja Mayonnaise	16ea
Yellowfin Tuna Tartare, Crisp Seaweed & Fermented Chilli	12ea
Tarlet Whipped Goats Curd & Candied Pumpkin Seed	9ea
Westholme Wagyu Beef Tartare, Traditional Condiments & Puffed Chickpea	12ea
Hors d'oeuvres Tower, Chefs Selection	
For two	120
For four	200

Tiger Prawn Cocktail, Armagnac Marie Rose & Lemon	28
Coral Trout Crudo, Lime, Curry Leaf & Alto Olive Oil	38
Calamari Saint Andrea, Aioli & Balsamic	34
Salumi Piatì – LPs Mortadella, Wagyu Bresaola, Boudin Noir & Wild Boar Salami	42
Served with Pana Carasau and Ananda Organic Caper Berries	
Club Sandwich – Chicken Breast, Fried Egg, Bacon, Lettuce, Tomato, Tarragon	34
Mayonnaise & Fries	

Iceburger – Grilled Beef Patty, Sauce, Lettuce, Onion, Tomato & Cheese	29
Spaghetti Vongole, Goolwa Pipis & Pilu Bottarga	42
Maccheroni Cacio e Pepe, Pecorino & Toasted Pepper	36
Add Black Truffle 20	

Westholme Wagyu Minute Steak – Rocket, Balsamic & Salmoriglio	56
Beer Battered Dory, Salt & Vinegar Fries, Tartare Sauce	46
Charcoal Grilled Murray Cod, served Natural with Sorrel, Lemon & Capers	58
Salad of Bitter Leaves, Preserved Cherry, Burraduc Buffalo Curd & Walnuts	38

Fries	15
Fragrant Salad Leaves & Sharp Lemon Dressing	15

Dolci

Bruny Island C2 Cheese, Malfroy Honeycomb, Sun Dried Fig & Pana Carasau	36
Trifle of Strawberry Gum, Cultured Cream & Pistachio	24
Amaro Crème Caramel	18
Petit Four Box – Gianduja Chocolate Shell, Strawberry Gum Gummy,	18
Chocolate & Hazelnut Torrone, Pistachio Amaretti	

Discerning & Sensible

NO 93	18
Coconut, Passionfruit, Pineapple, Falernum, Lemon, Bitters	

NO 98	18
Sparkling Coconut, Mango, Lime, Dessicated Coconut	

NO 99	18
Double Shot of Espresso, Vanilla, Chocolate, Served Shaken Over Ice	

BEESBUCHA	15
Naturally Fermented Honey Based Soft Drink – Raspberry or Mango	

Icebergs Favourites

NO 8	22
Belvedere Vodka, Campari, Ruby Grapefruit	
SIGNATURE	22
Ketel One Vodka, Lemon Sorbet, Prosecco	

CROWN COLADA	28
Bacardi, Red Mill & Takamaka Rums, Coconut Sorbet, Pineapple, Lemon	

Up & Elegant

HARBOUR BAR MARTINI	28
Belvedere 'Icebergs Edition' or Tanqueray 10 Gin – Wet, Dry or Dirty – Olive, Onion or Twist	

LYCHEE	24
Ketel One Vodka, Muyu Vetiver, Lychee, Lemon	

ESPRESSO	24
Espresso Vodka, Chell-Oh! Caffè, Vanilla, Espresso	

Long & Fizzy

PALOMA PICANTE	29
Patrón Silver, Lime, Agave, Grapefruit Soda, Fermentalists Reaper	

WATERMELON HIGHBALL	22
Aperol, Cocchi Americano Bianco, Fresh Watermelon, Tonic	

ICEBERGS AMERICANO	22
Campari, Martini Rosso, Rosemary, Blood Orange Soda	

Fresh & Spritzzy

LIMONCELLO SPRITZ	24
Chell-Oh! Limoncello, Prosecco, Soda	

NO 147	26
Ketel One Vodka, Coconut, Passionfruit, Pineapple, Falernum, Lemon, Bitters	

HUGO-ISH	29
St Germain Elderflower, Muyu Jasmine, Cucumber, Prosecco, Soda	

Short & Sharp

BONDI SMASH	27
Ketel One Vodka, Elderflower, Ginger, Basil, Lemon	

GODFATHER SOUR	26
Jack Daniels Bonded, Amaretto, Cherry, Agave, Lemon, Whites	

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

By The Glass

SPARKLING + CHAMPAGNE	GLASS
2023 La Bulle 'Australian Fizz' Prosecco, Tumbarumba NSW	17
NV Nadeson Collis 'Inception', Great Western, VIC	29
NV Taittinger Brut 'Prestige' Reims, Champagne	44
NV Larmandier-Bernier 'Latitude' Blanc de Blancs Côte des Blancs, Champagne	72
2015 Dom Pérignon, Épernay, Champagne	155
NV Ruinart Rosé Reims, Champagne	78

WHITE	
2024 Dr Edge 'Tasmania' Riesling, Southern Tasmania	21
2024 Grosset 'Springvale' Riesling, Clare Valley, SA	36
2024 Murdoch Hill Sauvignon Blanc, Adelaide Hills, SA	18
2024 Quealy 'Feri Maris' Pinot Grigio, Mornington Peninsula, VIC	25
2018 Domaine de la Combe Vigne de l'Astrée Muscadet, Loire, France	29
2023 Byrne Farm Chardonnay, Hunter Valley, NSW	23
2022 Jean Dauvissat Père & Fils Chablis, Chablis, France	39

ROSÉ + SKIN CONTACT	
2020 Milton Libiamo Chardonnay (Skin Contact), Gisborne, New Zealand	25
2024 Bulman Rosé, Barossa, SA	19
2023 Château d'Esclans 'Whispering Angel' Grenache/Rolle/Cinsault, Provence, France	29

RED	
2022 Koerner Bros 'Icebergs 20th Anniversary Red' Pinot Gris Blend (chilled) Adelaide Hills, SA	18
2020 Pimperlé Pinot Noir, Yarra Valley, VIC	37
2022 Paul Pillot Bourgogne Rouge Pinot Noir, Burgundy, France	62
2023 Fervor 'Nonno Lou' Sagrantino, Nero d'Avola, Mildura, VIC	18
2023 Cascina Penna-Currado Dolcetto d'Alba, Piedmont, Italy	36
2023 Mas de Libian Bout d'Zan Grenache, Shiraz, Côtes du Rhône, France	29
2023 Bondar Violet Hour Shiraz, McLaren Vale, SA	22
2024 Joshua Cooper Claret Cabernet Sauvignon, Merlot, Malbec, Bendigo, VIC	24

Beer & Cider

Stone & Wood Pacific Ale (On Tap)	15
Asahi Super Dry (On Tap)	15
Balter XPA (On Tap)	13
Guinness (On Tap)	18
Kosciuszko Pale Ale (On Tap)	16
Peroni Nastro Azzuro (On Tap)	14
Cascade Premium Light	9
Crown Lager	13
Peroni Red	14
Coopers Original Pale Ale	15
The Bondi Brewing Co. Beach Beer Bondi XPA	17
Corona	12
Heaps Normal	11
Pure Blonde Organic Apple Cider	12

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.