

Make it an Icebergs Harbour Bar Event



Harbour Views Elevated Experiences Now taking bookings
jeanelle@idrb.com

Icebergs
Harbour
Bar

White
or Red
Sangria
\$14

HAPPY
HOUR

Icebergs
Amaretto
Sour
\$14

Monday
to
Friday

4pm
to 6pm

Blood
Orange Spritz
\$8ea or
4 for \$25



IHB



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
Tomato Tartlet, Goat Curd, Onion Jam	9ea
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

Grilled Cuttlefish, Fennel Salad, Jamon XO	30
Tiger Prawn Cocktail, Armagnac Marie Rose & Lemon	28
Raw Alfonsino, Lime, Curry Leaf & Alto Olive Oil	38
Fried Loligo Squid, Squid Ink, Aioli & Lime	26
Charcuterie Plate – LPs Mortadella, Capocollo, Boudin Noir & Wild Boar Salami	42
Served with Pane Carasau and Ananda Organic Caper Berries	

Caesar Salad – Cos Lettuce, Crisp Pancetta, Poached Egg, Ortiz Anchovy & Croutons	38
Club Sandwich – Chicken Breast, Fried Egg, Bacon, Lettuce, Tomato, Aioli & Fries	34
Iceburger – Grilled Beef Patty, Sauce, Lettuce, Onion, Tomato & Cheese	29
Westholme MBS 4/5 Wagyu 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

Fries	15
Fragrant Salad Leaves & Sharp Lemon Dressing	15

Dolci

Bruny Island C2 Cheese, Malfroy Honeycomb, Singing Magpie Fig & Pane Carasau	36
Trifle of Strawberry Gum, Cultured Cream & Pistachio	24
Amaro Crème Caramel	18
Petit Four Box – Gianduja Chocolate Shell, Strawberry Gum Gummy, Chocolate & Hazelnut Torrone, Pistachio Amaretti	18
Seasonal Selection of Fresh Fruit on Ice	22

Martini Bites

Parmesan & Malfroy Honey	8
Gilda	8
Glazed Ham & Mustard	9
Marinated Alto Olives	9
Lemon Myrtle Macadamia	9

Icebergs Favourites

COASTAL SPRITZ	25
Papa Salt Gin, Fever Tree Mediterranean Tonic, Chell-Oh! Limoncello, Pomegranate Grapes, Lemon	
BRAMBLE SPRITZ	25
Papa Salt Gin, Fever Tree Wild Raspberry, Framboise Liqueur, Raspberries, Lemon	
YUZU SPRITZ	25
Papa Salt Gin, Fever Tree Lime & Yuzu Soda, Chell-Oh! Yuzucello, Finger Lime, Kaffir Lime Leaf	

Short & Sharp

ICEBERGS SGROPPINO	22
Altamura Vodka, Lemon Sorbet, Prosecco	
BONDI SMASH	27
Ketel One Vodka, St Germain Elderflower, Ginger, Basil, Lemon	
NO 8	22
Ketel One Vodka, Campari, Ruby Grapefruit	

Long & Fizzy

JOCKEY'S TEA	25
Hennessy Cognac, Suze, Lemon, Honey, Jasmine Tea	
PALOMA PICANTE	29
Patrón Silver, Lime, Agave, Grapefruit Soda, Fermentalist's Reaper	
WATERMELON HIGHBALL	22
Aperol, Cocchi Americano Bianco, Fresh Watermelon, Tonic	

Fresh & Spritzzy

LIMONCELLO SPRITZ	26
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	

Discerning & Sensible

NO 93	18
Coconut, Passionfruit, Pineapple, Falernum, Lemon, Bitters	
NO 98	18
Sparkling Coconut, Mango, Lime, Desiccated Coconut	
BEESBUCHA	15
Naturally Fermented Honey Based Soft Drink – Raspberry or Mango	

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	
2024 Dott. Prosecco, Murray Darling, VIC	18
NV Nadeson Collis 'Inception', Great Western, VIC	29
NV Veuve Clicquot 'Yellow Label' Reims, Champagne	45
NV Larmandier-Bernier 'Latitude' Blanc de Blancs Côte des Blancs, Champagne	72
2015 Dom Pérignon, Épernay, Champagne	155
NV Ruinart Rose Reims, Champagne	78

WHITE

2024 Dr Edge 'Tasmania' Riesling, Southern Tasmania	21
2024 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	20
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

ROSE & SKIN CONTACT

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

RED

2025 Garagiste 'La Stagiare' Pinot Noir, Mornington Peninsula, VIC	22
2022 De La Cras Bourgogne Pinot Noir, Burgundy, France	55
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
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 Saturdays. A 15% 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.