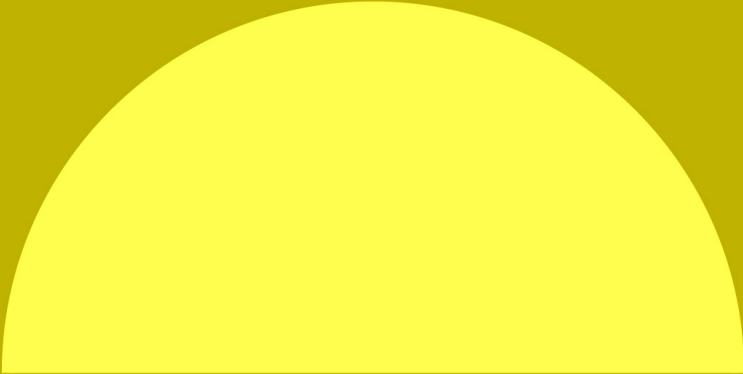


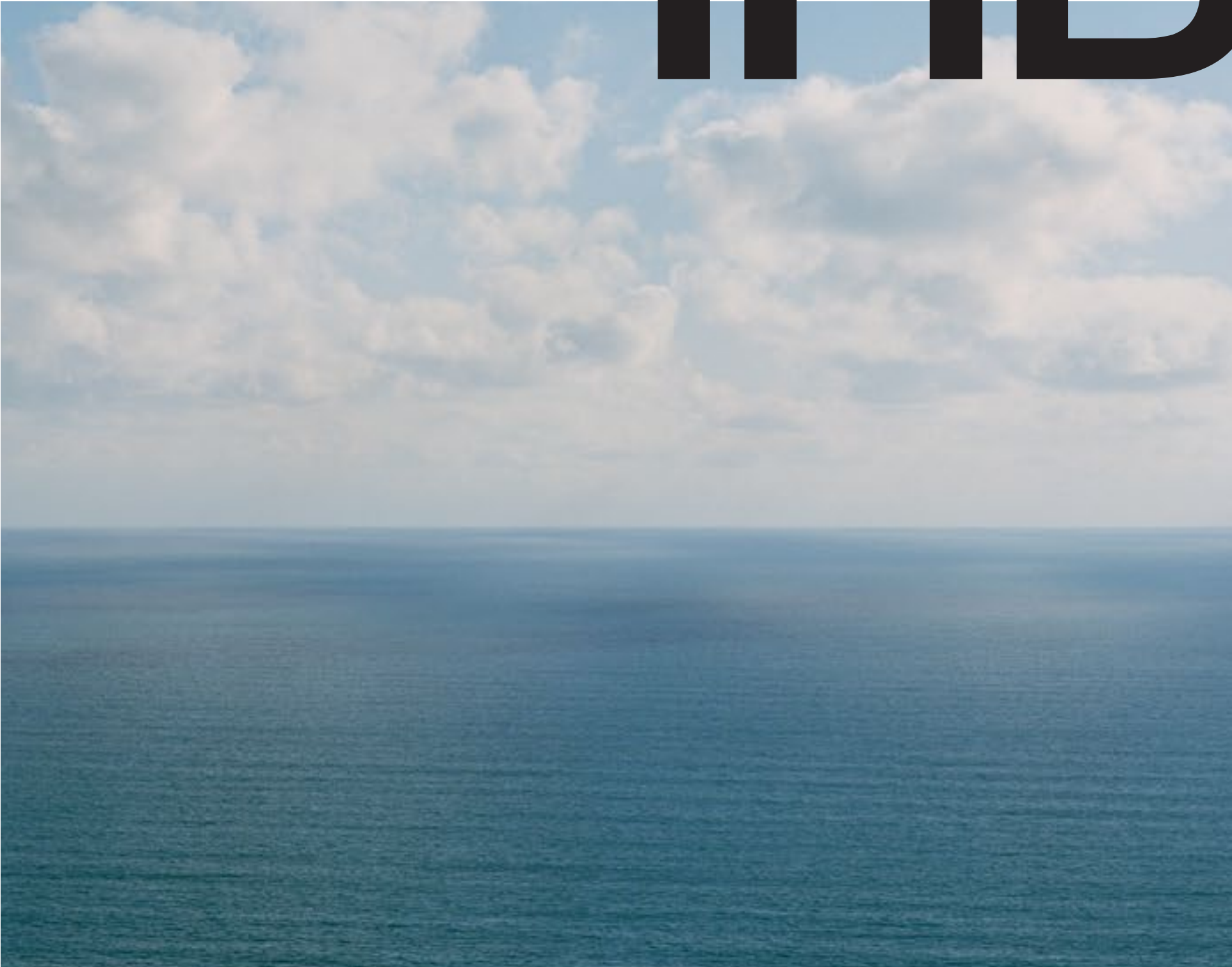
ICEBERGS
HARBOUR
BAR
LATE
NIGHT
HAPPY
HOUR

MONDAY JUNE 16TH –
SUNDAY JUNE 30TH
10PM – MIDNIGHT

Icebergs Sunsets
on the Harbour



From 5pm, Friday to Sunday
Handcrafted Food + Drinks + Live Sounds



Eats

AVAILABLE FROM 12PM – 9PM

Pioik Sourdough	8
Add - Fried Pan Con Tomate & Basil	+6
Sydney Rock Oysters & Long Pepper Mignonette	7 ea
N25 Umai Caviar Tartlet	35 ea
10g N25 Umai Caviar, Crisp Potato & Cultured Cream	120
10g Anna Dutch Oscietra Caviar, Crisp Potato & Cultured Cream	170
Vodka Battered Zucchini Flower, Margra Lamb Merguez & Salsa Verde Aioli	12 ea
Porcini & Pyengana Cheddar Tartlet	12 ea
Crisp Mini Prawn Roll, Lettuce & Nduja Mayonnaise	16 ea
Chicken Liver & Glenmorangie Whisky Parfait, Toasted Brioche & Figs	16 ea
Yellowfin Tuna Tartare en Croute, Chilli & Davidson Plum	26
Calamari Saint Andrea, Aioli, Balsamic	32
Jamón Ibérico & Wasabi Melon	32
Harrys Bar Sandwich – Glazed Ham, Comte & Mustard	28
Club Sandwich – Chicken Breast, Fried Egg, Bacon, Lettuce, Tomato, Mayonnaise & Fries	32
Iceburger – Grilled Beef Patty, Sauce, Lettuce, Onion, Tomato & Cheese	29
Caesar Salad – Cos Lettuce, Crisp Pancetta, Poached Egg, Ortiz Anchovy & Croutons	28
Thyme & Parmesan Gnocchi, Porcini & Fragrant Herbs	40
Spaghetti, Goolwa Pipis, Vongole & Pilu Bottarga	42
Westholme Wagyu Minute Steak & Café de Paris Butter	56
Beer Battered Dory, Salt & Vinegar Fries, Tartare Sauce	34
Grilled Aquna Murray Cod, Served Natural with Sorrel, Lemon & Capers	55

Sides

Fries	12
Fragrant Salad Leaves & Sharp Lemon Dressing	12
Sautéed Greens, Lemon & Chilli	14
Scapece Grilled Zucchini, Mint & Almond	12 ea

Dolci

Seasonal Fruit Served on Ice	22
Vanilla Panna Cotta with Strawberry	18
Lemon & Rosemary Madeleines, Served Warm From The Oven	18
Amaro Crème Caramel	18
Petit Fours Box – Gianduja Chocolate Shell, Strawberry Gum Gummy, Chocolate & Hazelnut Torrone, Pistachio Amaretti	18

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	
BEEESBUCHA	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	
STARWARD OLD FASHIONED	32
Wagyu Tallow Washed Starward Two-Fold Whiskey, Hickory Smoked Maple, Black Walnut, Chocolate	

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 Thomas Wines ‘Braemore’ Sémillon, Hunter Valley, NSW	44
2023 Byrne Farm Chardonnay, Hunter Valley, NSW	23
2023 Domaine Bernard Defaix Petit Chablis, Chablis, France	38

ROSÉ + SKIN CONTACT

2020 Milton Libiamo Chardonnay (Skin Contact), Gisborne, New Zealand	25
2024 Domenica Nebbiolo Rosé, Beechworth, VIC	21
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
2020 Voliero Toscana Rosso Sangiovese, Tuscany, Italy	23
2023 Paralain Marmot Vineyard Grenache, McLaren Vale, SA	26
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.