

# 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



# Late Night Eats

AVAILABLE FROM 9PM – 11PM

Sydney Rock Oysters & Long Pepper Mignonette	8ea
N25 Umai Heritage Caviar Tartlet	35ea
Crisp Mini Prawn Roll, Lettuce & Nduja Mayonnaise	16ea
Yellowfin Tuna Tartare, Crisp Seaweed & Fermented Chilli	12ea
Porcini & Pyengana Cheddar Tartlet	12ea
Tarlet Whipped Goats Curd & Candied Pumpkin Seed	9ea
Westholme Wagyu Beef Tartare, Traditional Condiments & Puffed Chickpea	12ea
Iceburger – Grilled Beef Patty, Sauce, Lettuce, Onion, Tomato & Cheese	29
Fries	15

# Dolci

Bruny Island C2 Cheese, Malfroy Honeycomb, Singing Magpie Fig & Pane Carasau	36
Amaro Crème Caramel	18

# Martini Bites

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

# 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	



# 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	



# By The Glass

<b>SPARKLING &amp; CHAMPAGNE</b>		
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



GLASS

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.

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.