

START OR SHARE

SYDNEY ROCK OYSTERS <i>GF</i>	HALF DOZ 25
Ginger, lime, cucumber mignonette	DOZEN 50
FOCACCIA <i>V</i>	13
Whipped labneh, manuka honey	
LOBSTER AND PRAWN SPRING ROLLS <i>(5)</i>	24
Ginger lime ponzu	
GRILLED SCALLOPS ROCKEFELLER <i>(3) DF</i>	25
Spinach purée, hollandaise, nduja crumb	
SALMON CEVICHE <i>GF</i>	28
Avocado, cucumber, sumac, tapioca crisp	
LIGHTLY FRIED CALAMARI <i>GF</i>	25
Lemon, Aleppo aioli	
LOCAL CHARCUTERIE PLATE <i>GFA</i>	26
With crostini, prosciutto, bresaola, mortadella	
BUFFALO MOZZARELLA <i>V, GFA</i>	22
Heirloom tomato, pickled fennel, fried bread, basil and shallot dressing	
ARANCINI <i>V</i>	22
Semi dried tomato, smoked mozzarella, shallot aioli, aged parmesan	

PASTA

Gluten free pasta available

PRAWN SPAGHETTI	38
Cherry tomato, chilli and herb butter with preserved lemon	
LAMB CALAMATA	35
Slow cooked lamb shoulder ragu, garlic chips, gremolata, aged parmesan	
RICOTTA GNOCCHI <i>V</i>	30
Treviso, pine nuts with lemon and herb brown butter	

TWO HANDS

BUTTER POACHED PRAWN AND LOBSTER ROLL	35
Old bay seasoning, citrus and fennel salad with fries	
OUR CHEESEBURGER	26
Angus beef, American cheddar, zuni pickles, burnt onions, ketchup, mustard, house chips	
FRESH PRAWN TACOS	26
Pickled cabbage, charred corn salsa and yuzu mayo	
STICKY PORK RIBS	28
Jalapeño and pineapple salsa with house chips	

BERGS FAVOURITES

BERGS FAMOUS BATTERED FISH	36
Market fish, house chips and tartare	
MARINATED LAMB SKEWERS <i>GFA</i>	34
Labneh, tabbouleh and pita	
CHICKEN SCHNITZEL	30
Panko crumbed chicken schnitzel, baby gem salad, house chips, Aleppo aioli	
MUSSELS NAPOLITANA <i>GFA</i>	28
Kinkawooka mussels, chilli, basil and focaccia	
CHICKEN PARMIGIANA	34
Double smoked ham, mozzarella, napolitana sauce, fries and salad	
BERGS CAESAR	26
Roast chicken, soft boiled egg, bacon, croutons, baby gem, anchovy and Caesar dressing	

MAINS

PIEMONTO SPICED 1/2 CHICKEN <i>GF</i>	35
Labneh, chorizo, padron peppers and garden herbs	
GRILLED BARRAMUNDI <i>GF</i>	42
Papaya, snake been, mint, chilli and sprout salad with burnt lime and Thai style dressing	
250GM WAGYU RUMP MB 5 <i>GF</i>	43
House chips, baby gem, red wine, green peppercorn butter	
300GM RIVERINE SCOTCH FILLET MB 2-3 <i>GF</i>	48
House chips, baby gem, red wine, green peppercorn butter	
450 GM GRASS-FED T BONE	51
GIPPSLAND REGION <i>GF</i>	
Crushed kipfler potato, herb crème fraiche and red wine jus	

SALADS

SALMON POKE BOWL <i>GFA</i>	32
Green tea noodles, pickled cucumber, avocado, edamame, tobiko, furikake	
QLD BLUE PUMPKIN <i>V, GF</i>	24
Local marinaded feta with herb salad and crispy chickpea	
PRAWN COCKTAIL <i>GF</i>	30
Prawns, gem lettuce, marie rose sauce with salmon caviar	
HEIRLOOM SALAD <i>VE, GF</i>	25
Carrot medley, witlof, soft herbs, pomegranate, orange and thyme vinaigrette	

DISHES FOR TWO

FREE RANGE LAMB SHOULDER <i>GF</i>	51
12 hour slow cooked, hummus, green chilli zoug	
SEAFOOD PLATTER	170
Sydney rock oysters, fresh QLD prawns, lobster rolls, salmon ceviche, battered snapper, fried squid, scallops rockefeller, house chips, condiments	

SIDE ORDERS

HOUSE CHIPS <i>GF, DF, V, VE</i>	12
With aioli	
BABY GEM COS <i>GF, V</i>	15
Pear, fennel, parmesan	
CRUSHED KIPFLER POTATOES <i>GF, V</i>	14
Herb crème fraiche	
CORN RIBS <i>GF, V</i>	18
Romesco, aged parmesan and chive	

TO FINISH

SCOOP OF TIRAMISU	16
House made classic	
STICKY DATE PUDDING	16
Butterscotch sauce and vanilla ice-cream	
AUSTRALIAN CHEESE	20
Pear, pino paste, smoked almonds	
COCONUT GELATO <i>(3 SCOOPS)</i>	16
toasted coconut with manuka honey	

PLEASE ORDER AT BAR

KIDS MENU AVAILABLE ON REQUEST



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V VEGETARIAN | VE VEGAN
GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE

COCKTAILS

SPRITZ SELECTION

APEROL SPRITZ	18
LIMONCELLO SPRITZ	18
HUGO SPRITZ	18

CLASSIC COCKTAILS

LYCHEE MARTINI	24
Ketel One Vodka Lychee Lemon Sugar	
ESPRESSO MARTINI	24
Ketel One Vodka Mister Black Espresso	
MARGARITA	24
Casamigos Blanco Tequila Cointreau Lime	
TOMMY’S MARGARITA	24
Casamigos Blanco Tequila Lime Agave	
NEGRONI	24
Tanqueray Gin Campari Sweet Vermouth	
MOJITO	24
Bundaberg Silver Rum Lime Mint Sugar	
OLD FASHIONED	24
Bulleit Bourbon Bitters Sugar	

** Additional Classics available on request

JUGS

PALOMA PUNCH	32
Casamigos Blanco Tequila Grapefruit Lime Agave	
RED SANGRIA	32
Tempranillo Cointreau Brandy Apple Orange	
CUCUMBER COLLINS	32
Gin Lemon Sugar Soda Cucumber	

BOTTLED SPRITZ	GLS	BTL
SQUEALINI RASPBERRY OR PASSIONFRUIT	14	49

NON ALC

LYRE’S AMALFI SPRITZ	14
LYRE’S G&T	14



WINES

SPARKLING WINE

	GLS 150ml	GLS 250ml	BTL
T’GALLANT PROSECCO Victoria	11		55
SALINGER CUVÉE NV South Eastern Australia			68
MOËT IMPERIAL BRUT Champagne, FR	22		115
VEUVE CLICQUOT Champagne, FR			160

WHITE WINE

SQUEALING PIG SAUVIGNON BLANC Marlborough, NZ	12	18	54
LITTLE BERRY PINOT GRIGIO Padthaway, SA	11	16	48
GABBIANO PINOT GRIGIO Delle Venezie, ITALY	13	20	58
SQUEALING PIG PINOT GRIS Central Otago, NZ	13	19	54
LEO BURING ‘LEONAY’ RIESLING Eden Valley, SA	12	18	51
SEPPELT ‘DRUMSBORG’ RIESLING Henty, VIC	15	22	75
HONEYBOMB CHARDONNAY Margaret River, WA	12	17	50
DEVILISH CHARDONNAY North & South, TAS	14	22	66
WYNNS ‘MESSENGER’ CHARDONNAY Coonawarra, SA			75

ROSÉ WINE

SQUEALING PIG ROSÉ Central Otago, NZ	13	19	55
PENFOLDS MAX ROSÉ Adelaide Hills, SA			75

RED WINE

BLACK GRAPE SOCIETY PINOT NOIR Central Otago, NZ	14	22	65
SQUEALING PIG PINOT NOIR New Zealand	12	18.5	54
COLDSTREAM HILLS PINOT NOIR Central Otago, NZ			90
PEPPERJACK GRENACHE Barossa Valley, SA	14	23	69
SALTRAM ‘SKINS’ SHIRAZ Barossa Valley, SA	12	18	52
WYNNS ‘THE GABLES’ CAB SAV Coonawarra, SA	12	18	54



BONDI ICEBERGS CLUB