



BISTRO MENU

PLEASE ORDER & PAY
AT THE COUNTER

V Vegetarian / **GF** Gluten Free
M Members / **G** Guests

   /icebergsclub

WINE

Sparkling & Champagne

ANGAS BRUT SOUTH AUSTRALIA	7/25
DUNES & GREENE MOSCATO 200ML SOUTH AUSTRALIA	10
LA MASCHERA PROSECCO KING VALLEY, SA	9.5/40
JANSZ NV PIPERS RIVER TAS	60
POL ROGER BRUT RESERVE NV EPERNAY FRANCE	150

White

MARTY'S BLOCK SAUV BLANC SOUTH AUSTRALIA	7/25
YALUMBA Y SERIES PINOT GRIGIO SOUTH AUSTRALIA	8/32
REDBANK LONG PADDOCK CHARD KING VALLEY, VIC	7.5/30
TWIN ISLANDS SAUVIGNON BLANC MARLBOROUGH, NZ	9/39
OPAWA PINOT GRIS MARLBOROUGH, NZ	43
VASSE FELIX CLASSIC DRY WHITE SSB HUNTER VALLEY, NSW	9/39
YALUMBA EDEN VALLEY CHARDONNAY EDEN VALLEY, SA	46
PARISH VINEYARD RIESLING EDEN VALLEY, SA	52

Rosé

LA VIELLE FERME ROSÉ RHONE, FRANCE	8.5/37
ROGERS & RUFUS ROSÉ BAROSSA VALLEY, SA	42

Reds

MARTY'S BLOCK CAB SHIRAZ SOUTH AUSTRALIA	7/25
YALUMBA Y SERIES TEMPRANILLO SOUTH AUSTRALIA	8/32
REDBANK LONG PADDOCK MERLOT MARLBOROUGH, NZ	7.5/30
YALUMBA WILD FERMENT SHIRAZ SOUTH AUSTRALIA	9/39
BROKENWOOD 8 ROWS CSM HUNTER VALLEY, NSW	9/42
OPAWA PINOT NOIR MARLBOROUGH, NZ	10/49
YALUMBA SAMUELS COLLECTION SHIRAZ BAROSSA, SA	9.5/43
VASSE FELIX FILIUS CAB SAUV MARGARET RIVER, WA	50
YALUMBA THE SIGNATURE CABERNET SHIRAZ BAROSSA, SA	100

Y A L U M B A

COCKTAILS

Traditional

- | | |
|--|----|
| OLD FASHIONED | 18 |
| <i>The classic made with Maker's Mark</i> | |
| GIN BRAMBLE | 18 |
| <i>Tanqueray gin, Chambord, lemon juice, sugar syrup</i> | |
| MAI TAI | 18 |
| <i>Dark & light rum, Cointreau, orgeat syrup & lime</i> | |
| MANHATTAN | 18 |
| <i>Maker's Mark, sweet vermouth, bitters</i> | |
| COSMOPOLITAN | 18 |
| <i>Vodka, Cointreau, cranberry</i> | |
| ESPRESSO MARTINI | 18 |
| <i>Vodka & coffee liqueur topped with espresso shot</i> | |
| CAIPIROSKA | 18 |
| <i>Vodka & muddled fresh limes</i> | |
| MOJITO | 18 |
| <i>Rum, muddled fresh limes & mint</i> | |
| MARGARITA | 18 |
| <i>Tequila, Cointreau, freshly pressed lime juice & salt</i> | |
| NEGRONI | 18 |
| <i>Campari, gin & vermouth</i> | |
| MARTINI | 20 |
| <i>Hendricks Gin or Belvedere Vodka with vermouth</i> | |
| MULE | 18 |
| <i>Vodka & ginger beer with bitters & fresh lime</i> | |
| ELDERFLOWER GIN & TONIC | 18 |
| <i>Fiorente, gin & tonic</i> | |

Sparkling

12

BELLINI

Peach, sparkling

APEROL SPRITZ

Aperol, sparkling with a splash of soda

ELDERFLOWER SPRITZ

Fiorente, prosecco

CHAMBORD ROYALE

Chambord, sparkling

Jugs

22

SANGRIA

Red wine, brandy, lemonade & fresh fruit

PIMMS CUP

Pimms, fresh fruit, lemonade & ginger ale

MULE

Vodka, ginger beer, splash of bitters & fresh lime

PURPLE HAZE

Chambord, vodka, cranberry & fresh lime



LIGHT MEALS

GUESTS / MEMBERS

BEEF BURGER	22 / 19
<i>cheese, aioli, lettuce, beetroot & tomato on a toasted burger bun - served with chips</i>	
STEAK BURGER	23 / 20
<i>scotch fillet, onion, lettuce, tomato & BBQ sauce on a toasted burger bun - served with chips</i>	
VEGETABLE BURGER (V)	23 / 20
<i>grilled portobello mushroom, haloumi cheese, arugula, and semi-dried tomatoes finished with a basil pesto aioli - served with chips</i>	
POT OF MUSSELS (GF)	26 / 23
<i>black mussels cooked in tomato, garlic, chilli & white wine - served with crunchy bread</i>	
COOKED KING PRAWNS (1/2 KILO)	36 / 32
<i>fresh prawns - served with lemon and cocktail sauce</i>	
SYDNEY ROCK OYSTERS	28 / 24
<i>half a dozen natural oysters - served with cocktail sauce</i>	
DUCK LIVER PATÉ	20 / 18
<i>a light liver mousse flavoured with cognac - served with toasted ciabatta bread, caper berries & cranberry jelly</i>	

SIDES

STEAMED VEGETABLES (V/GF)	8 / 5
<i>mixed seasonal vegetables drizzled with garlic butter</i>	
MASHED POTATO (V/GF)	6 / 4
MIXED LEAF SALAD (V/GF)	7 / 5
<i>served with tomato and cucumber</i>	
GARLIC BREAD	6 / 4
<i>fresh toasted baguette with garlic butter</i>	
HERB BREAD	6 / 4
<i>fresh toasted baguette with herb butter</i>	
BREAD	3
<i>fresh, thick sliced ciabatta served with butter</i>	

MAINS

GUESTS / MEMBERS

PORTERHOUSE STEAK 300G (GF) 32 / 30
your choice of sauce: pepper, diane, mushroom or gravy

GRILLED BARRAMUNDI FILLET (GF) 32 / 28
topped with herb & garlic butter

FISH & CHIPS 30 / 26
beer battered flathead fillets

SURF & TURF (GF) 38 / 36
*300g porterhouse steak topped with prawns (3)
in a creamy garlic sauce*

CHICKEN SCHNITZEL 27 / 24
served with gravy
add parmigiana toppings 5

BRAISED AMERICAN PORK SPLIT RIBS 29 / 26
Basted with soy, honey, chilli & rice wine

SERVED WITH YOUR CHOICE OF TWO SIDES: CHIPS,
SALAD, MASH, STEAMED VEGETABLES OR RICE.

FETTUCCINI CHILLI PRAWNS 32 / 28
*finished with baby spinach, garlic, chilli,
lime juice & parmesan cheese*

ROAST DUCK BREAST (GF) 38 / 34
*served with Asian salad mix with cherry tomato,
fresh mango, Spanish onion & hazelnut, finished
with a spicy Thai dressing*

GRILLED HARRISA CHICKEN BREAST 29 / 26
*filled with tiger prawns, roasted macadamia nuts &
fresh harissa spices with a hint of chilli. Served with
cream scallop potatoes & braised red cabbage*

LAMB SOUVLAKI 28 / 26
Served with Greek salad with a side of tzatziki & chips

GUESTS / MEMBERS

ICEBERGS SEAFOOD PLATTER FOR 2 90 / 85

COLD:

cooked king prawns (4)
oysters natural (4)
garnished salad



HOT:

beer battered flathead fillets (4)
salt & pepper squid (6)
half shell scallops with melted cheese (2)
mussels in tomato, garlic & chilli (8)
fries served with tartare, cocktail and aioli sauces

S A L A D S

CAESAR SALAD 20 / 17

crispy cos lettuce with bacon, boiled egg, shaved parmesan, garlic croutons & Caesar dressing

GRILLED CHICKEN CAESAR 24 / 20

PUMPKIN AND BEETROOT SALAD (V) 24 / 20

crispy cos lettuce, baby beetroot, cherry tomatoes, snow peas, asparagus, cucumber, pine nuts & roast pumpkin, finished with a hummus dressing

POACHED PEAR, ROCKET AND 24 / 20

HONEY ROASTED WALNUT SALAD (V) (G)

rocket, poached pear, blueberries & cherry tomatoes topped with goat's cheese and dusted with parmesan, finished with a chardonnay vinaigrette

HALOUMI, WATERMELON & 26 / 23

QUINOA SALAD (V) (G)

a mix of English spinach & mixed leaves served with watermelon, grilled haloumi, Spanish onion & toasted quinoa, finished with a light vinaigrette

KIDS

GUESTS / MEMBERS

KIDS FISH & CHIPS <i>2 pieces of battered flathead served with salad or chips</i>	14 / 12
KIDS CHICKEN & CHIPS <i>chicken schnitzel served with salad or chips</i>	14 / 12
KIDS STEAK & CHIPS <i>150g steak served with salad or chips</i>	14 / 12
FETTUCCHINE NAPOLITANA	10 / 8
SPAGHETTI BOLOGNAISE	12 / 9

BAR SNACKS

SPICY CHICKEN WINGS (8PC) <i>served with hot chilli sauce</i>	16 / 14
BEEF & BEAN NACHOS <i>topped with sour cream and guacamole</i>	16 / 14
CHILLI BEAN & TOMATO NACHOS (V) <i>topped with sour cream and guacamole</i>	14 / 12
THAI SALT & PEPPER SQUID (10PC) <i>served with thai dipping sauce</i>	16 / 15
SPICY POTATO WEDGES (V) <i>served with sour cream & sweet chilli sauce</i>	14 / 11
BOWL OF CHIPS (V, GF) <i>served with garlic aioli or gravy</i>	12 / 10

DESSERTS

See the daily selection on the Specials Board

ASSORTED MUFFINS & FRIENDS 4

VANILLA ICE CREAM (3 SCOOPS) 5

chocolate, caramel or raspberry coulis topping



HOT & COLD DRINKS

Whole, skim or soy milk (soy + 50c)

FLAT WHITE	CUP 4.20
CAPPUCCINO	MUG 5.20
LATTÉ	
MACCHIATO	
SHORT BLACK	
LONG BLACK	
BABY CHINO	2
CHAI LATTÉ	6
MOCHA	4.8
HOT CHOCOLATE	5.20
ICE CHOCOLATE	8
<i>chocolate, milk, cream & ice cream</i>	
ICE COFFEE	8
<i>coffee, milk, cream & ice cream</i>	
POT OF TEA	4
<i>english breakfast, earl grey, peppermint, green, chamomile or ceylon orange pekoe</i>	

BREAKFAST

Saturday & Sunday 9 - 11:30am

GUESTS / MEMBERS

TOAST BREADS	4
<i>White, Turkish, Ciabatta or Gluten-Free</i>	
RAISIN TOAST OR BANANA BREAD	5
YOGHURT BERRY MUESLI CUP	15
<i>Greek style natural yoghurt, w/mixed berries and topped w/ granola</i>	
BACON & EGG ROLL	10
<i>served with BBQ sauce</i>	
SMASHED AVOCADO	12
<i>avocado, goat's cheese and diced tomatoes on thick whole meal toast or gluten free bread</i>	
PANCAKES (V)	15 / 12
<i>3 pancakes with berries and maple syrup & dusted with icing sugar</i>	
TWO EGGS	12 / 10
<i>2 eggs (fried, poached or scrambled) - served with ciabatta toast</i>	
<i>Add: mushroom, hash brown, baked beans, grilled tomato, English spinach, avocado</i>	3
<i>Add: bacon, haloumi cheese, smoked salmon, beef chipolatas, extra egg</i>	4
EGGS FLORENTINE (V)	18 / 16
<i>poached eggs, served on ciabatta toast, topped with English spinach & finished with hollandaise sauce</i>	
VEGETARIAN BREAKFAST (V)	19 / 17
<i>2 eggs (fried, poached or scrambled) with mushroom, spinach, grilled tomato & hash brown - served with ciabatta toast</i>	
BERGS BREAKFAST (V)	20 / 18
<i>2 eggs (fried, poached or scrambled) with chipolatas, bacon, baked beans, mushroom, grilled tomato & hash brown - served with ciabatta toast</i>	