

ICEBERGS

HARBOUR BAR

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BREAKFAST MENU

ONLY AVAILABLE ON WEEKENDS 9 – 11:30AM

NV Veuve Clicquot 'Yellow Label' Reims, Champagne	44
Icebergs Bloody Mary	26
Mimosa	25
Espresso Martini	26
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Sydney Rock Oysters & Long Pepper Mignonette	8 ea
10g N25 Umai Caviar, Crisp Potato & Cultured Cream	120
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Sonoma's Chocolate Croissant	11
Sonoma's Warm Croissant, Jam & Butter	9
Seasonal Fruit Served on Ice	22
Sheep Milk Yoghurt & Wood Roasted Muesli	18
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Pancakes Maple Syrup & Cultured Butter	25
Avocado on Toast, Ricotta, Furikake & Finger Lime	22
Chilli Scrambled Eggs on Toast, Crisp Chilli Oil & Fragrant Herbs	21
Croque Monsieur – Glazed Ham, Comte, Béchamel & Mustard	28
Croque Madame – Glazed Ham, Comte, Béchamel, Mustard & Fried Egg	34
English Muffin Mushrooms, Béchamel & Pecorino	22
Eggs Your Way on Pioik Sourdough	18

SIDES

Avocado, Mushroom, Hashbrown	5
LPs Chipolata, Smoked Salmon, Bacon	8

Full Drinks Menu Available

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.