

START OR SHARE

Member | Non Member Pricing

| | |
|---|---------------------------------------|
| SYDNEY ROCK OYSTERS Ginger, lime, cucumber mignonette | Half Doz 31.5 35 Dozen 49.5 55 |
| ROSEMARY FOCACCIA Green olive puree, evo | 7.2 8 |
| LOBSTER SPRING ROLLS Ginger lime ponzu | 19.8 22 |
| GRILLED SCALLOPS ROCKEFELLER (3)(GF) Smoked hollandaise, chive, salmon roe | 28.8 32 |
| TUNA CEVICHE (GF) Avocado, cucumber, sumac, tapioca crisp | 22.5 25 |
| LIGHTLY FRIED CALAMARI (GF) Lemon, Aleppo aioli | 22.5 25 |
| 3 LOCAL SALUMI (GF) Bresaola, prosciutto, mortadella | 25.2 28 |
| BURRATA (v)(GF) Grilled peach, green olive, pistachio, burnt honey | 23.4 26 |
| ARANCINI (v) Mushroom ragu, shallot aioli, pecorino | 19.8 22 |

PASTA

| | |
|---|-----------|
| TIGER PRAWN SPAGHETTI Cherry tomato, chilli, garlic, tobiko | 31.5 35 |
| FREE RANGE LAMB PAPPARDELLE 12 hour slow cooked lamb ragu, olive crumb | 31.5 35 |
| ARTICHOKE RAVIOLI (V) Artichoke puree, ricotta, lemon | 27 30 |

TWO HANDS

| | |
|--|-----------|
| LOBSTER ROLL Herb Crème Fraîche chives, house chips | 31.5 35 |
| OUR CHEESEBURGER Angus beef, American cheddar, zuni pickles, burnt onions, mayo, ketchup, house chips | 23.4 26 |
| FRESH PRAWN TACOS Pickled cabbage, charred corned salsa & yuzu mayo | 23.4 26 |

MAINS

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|--|-----------|
| BERGS FAMOUS BATTERED FISH Pink snapper, hand cut chips, remoulade | 31.5 35 |
| ZA'ATAR SPICED HALF CHICKEN (GF) Labneh, edamame, garden herbs, green olives | 31.5 35 |
| GRILLED SAND WHITING Cime de rapa, capers, brown butter, salsa verde | 35.1 39 |
| 250g WAGYU RUMP MARBLE SCORE 5+ (GF) House chips, baby gem, red wine jus, café de paris | 35.9 41 |
| 300g BLACK MARKET SIRLOIN MARBLE SCORE 5+ (GF) House chips, baby gem salad, red wine jus, café de paris | 44.1 49 |
| ORGANIC CHICKEN COTOLETTA Crumbed chicken breast, baby gem salad, house chips, Aleppo aioli | 27 30 |

SALADS

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|---|-----------|
| TUNA POKE BOWL (GF) Sticky white rice, pickled cucumber, avocado, edamame, tobiko, furikake | 27 30 |
| SUMMER BEETS (V)(GF) Roast heirloom beetroot, hazelnuts, radish, pickled fennel, soft herbs, feta, green goddess | 25.2 28 |
| BERGS CAESAR Grilled chicken, soft boiled egg, bacon, croutons, baby gem, anchovy & Caesar dressing | 23.4 26 |
| PRAWN COCKTAIL Tiger prawn baby gem lettuce, avocado mousse, radish, cucumber, chive & buttered sourdough | 27 30 |

DISHES FOR TWO

| | |
|---|-----------|
| FREE RANGE LAMB SHOULDER 12 hr slow cooked, hummus, green chilli zhoug | 43.2 48 |
| 600g GRAIN FED T-BONE Cocktail onion, red chimichurri, red wine jus | 79.2 88 |
| SEAFOOD PLATTER Sydney rock oysters, fresh QLD prawns, lobster rolls, tuna ceviche, battered snapper, fried squid, scallops Rockefeller, house chips, condiments | 135 150 |

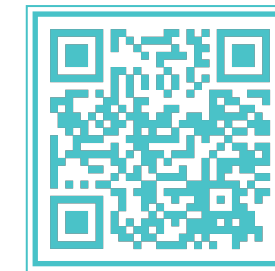
SIDE ORDERS

| | |
|--|-----------|
| HOUSE CHIPS Sea salt, ketchup | 10.8 12 |
| BABY GEM COS Pear, parmesan, French vinaigrette | 13.5 15 |
| CHARRED BROCCOLINI Salsa rossa, pinenuts | 14.4 16 |
| HEIRLOOM CARROTS Labneh, mint, pomegranate | 14.4 16 |

TO FINISH

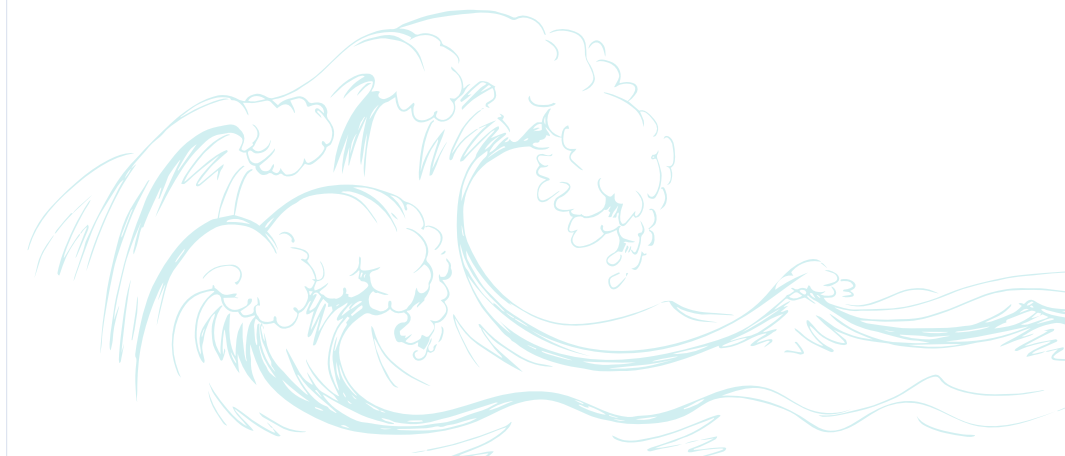
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| SCOOP OF TIRAMISU House made classic | 14.4 16 |
| PAVLOVA Vanilla cream, mango, tamarind caramel | 14.4 16 |
| AUSTRALIAN CHEESE Pear, pinot paste, smoked almonds | 16.2 18 |

UNDER 12 MENU AVAILABLE ON REQUEST



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10% SURCHARGE ON SUNDAYS
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COCKTAILS

| | |
|---|-----------|
| APEROL SPRITZ Aperol, prosecco soda | 14.4 16 |
| ELDERFLOWER SPRITZ Elderflower liqueur, prosecco, soda | 14.4 16 |
| SALTED CARAMEL ESPRESSO Absolut vodka, kahlua, caramel syrup, espresso | 20.7 23 |
| NEGRONI Hendricks gin, campari, rosso vermouth | 20.7 23 |
| MOJITO Havana rum, lime juice, sugar syrup, soda water | 20.7 23 |
| LYCHEE APPLE MARTINI Lychee liqueur, sour apple liqueur, lime juice, sugar syrup | 20.7 23 |
| SUMMER DAYS Gin, Limoncello, Lime Juice, Berry Syrup | 20.7 23 |
| BERGS BLOODY MARY Absolut Vodka, Icebergs Spicy Tomato Juice | 11.7 13 |
| LONG ISLAND ICED TEA JUG Havana Rum, Beefeater Gin, Cointreau, Absolut Vodka, Tequila, Coke | 27 30 |
| FROSTY FRUIT JUG Havana Rum, Beefeater Gin, Cointreau, Absolut Vodka, Tequila, Frosty Fruit Mix | 27 30 |
| SANGRIA JUG Vodka, Gin, Red wine, Soda water | 25.2 28 |
| WHITE PEACH SANGRIA JUG Vodka, Elderflower liqueur, White wine, Soda water | 25.2 28 |
| MARGARITA Cointreau, Tequila, Lime Juice, Agave | 20.7 23 |

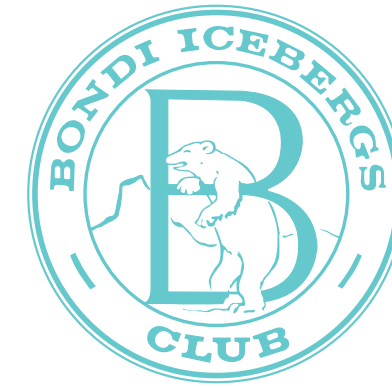
WINES

SPARKLING WINE

| | GLS 150ml | GLS 250ml | BTL |
|--|--------------|--------------|-----------|
| T'Gallant Prosecco <i>Victoria</i> | 9.9 11 | | 39.6 44 |
| Salinger Cuvee NV <i>South Eastern Australia</i> | | | 35 58 |
| Mumm Champagne <i>France</i> | 15.1 19 | | 89.1 99 |
| Veuve Clicquot <i>Montagne de Reims, Champagne</i> | | | 144 160 |

WINE SPRITZ

| | GLS 150ml | GLS 250ml | BTL |
|---|--------------|--------------|-------------|
| Squealini Wine Spritz Lemon or Peach | 12.6 14 | | 37.8 42 |
| WHITE WINE | | | |
| Squealing Pig Sauvignon Blanc <i>Marlborough, New Zealand</i> | 9.9 11 | 13.5 15 | 41.3 47 |
| Cheeky Devil Sauvignon Blanc <i>Margaret River</i> | 9.9 11 | 13.5 15 | 41.3 47 |
| Little Berry Pinot Grigio <i>Padthaway</i> | 8.55 9.5 | 11.3 12.5 | 39.6 44 |
| Castello Di Gabbiano Pinot Grigio <i>Italy</i> | 10.8 12 | 14.4 16 | 42.3 47 |
| Squealing Pig Pinot Gris <i>Central Otago, NZ</i> | 10.8 12 | 15.3 17 | 44.4 49.3 |
| Leo Buring Dry Riesling <i>Clare Valley, SA</i> | 9.9 11 | 13.5 15 | 42.3 47 |
| Honeybomb Chardonnay <i>Margaret River</i> | 9.5 10.5 | 12.6 14 | 39.6 44 |
| Devilish Chardonnay <i>Tasmania</i> | 11.3 12.5 | 15.8 17.5 | 55.8 62 |
| Devil's Lair Chardonnay <i>Margaret River</i> | | | 72 80 |
| ROSE WINE | | | |
| Squealing Pig Rosé <i>New Zealand</i> | 10.8 12 | 15.3 17 | 44.1 49 |
| Penfolds Max Rosé <i>South Australia</i> | | | 58.5 65 |
| RED WINE | | | |
| Devilish Pinot Noir <i>Tasmania</i> | 10.8 12 | 15.3 17 | 53.1 59 |
| Squealing Pig Pinot Noir <i>New Zealand</i> | 9.9 11 | 13.5 15 | 42.3 47 |
| Coldstream Hills Pinot Noir <i>Yarra Valley</i> | | | 72.9 81 |
| Saltram 1859 Shiraz <i>Barossa</i> | 9.9 11 | 13.5 15 | 42.3 47 |
| Wynns The Gables Cabernet Sauvignon <i>Coonawarra</i> | 9.9 11 | 13.5 15 | 42.3 47 |
| Pepperjack Shiraz <i>Barossa</i> | 11.3 12.5 | 16.7 18.5 | 57.6 64 |
| St Huberts The Stag Tempranillo Shiraz <i>Victoria</i> | 9.9 11 | 13.5 15 | 42.3 47 |



The Bergs

BONDI ICEBERGS CLUB

BERGS SET MENU ALT DROP \$55

Bread & house butter

ENTREE: CHOICE OF 2

Tuna ceviche, avocado, cucumber, sumac & tapioca crisp

Lightly floured calamari, Aleppo aioli & lemon

Wild mushroom arancini, shallot aioli & pecorino romaine

Burrata, grilled peach, heirloom tomato, green olive, pistachio
& burnt honey

Lightly floured calamari, Aleppo aioli & lemon

MAINS: CHOICE OF 2

220g wagyu rump, house chips, cocktail onion, red wine jus

Grilled barramundi, cime de rapa, capers, brown butter
& salsa verde

Summer Beetroot salad, hazelnuts, radish, pickled fennel,
goats feta, herbs & green goddess

12hr cooked lamb shoulder, hummus, green chilli zhoug

Za'atar spiced chicken supreme, edamame, green olive,
garden herbs & chicken jus

House chips, ketchup

Baby gem salad, pear & parmesan

BERGS BANQUET \$88

STARTERS:

Bread & house butter

Lightly floured calamari, Aleppo aioli & lemon

Wild mushroom arancini, shallot aioli & pecorino romaine

Burrata, grilled peach, heirloom tomato, green olive, pistachio &
burnt honey

MAINS: CHOICE OF 2

12hr cooked lamb shoulder, hummus & green chilli zhoug

Za'atar roast chicken, edamame, green olives & garden herbs

Artichoke ravioli, artichoke puree, ricotta & preserved lemon

Grilled barramundi cime de rapa, salsa Verde

Roast picanha, cocktail onion, chimichurri & red wine jus

House chips, tomato ketchup

Baby gem salad, French vinaigrette

Shared cheese plate

10% SURCHARGE ON SUNDAYS

15% SURCHARGE ON PUBLIC HOLIDAYS



BERGS ALT DROP

2 COURSES \$75

3 COURSES \$90

ENTREE: CHOICE OF 2

Burrata, grilled peach, heirloom tomato, green olive,
pistachio & burnt honey

Lobster spring rolls, yuzu aioli & burnt lime

Wagyu bresaola, zuni pickles, wild rocket & pecorino

Lightly floured squid, Aleppo aioli & lemon

Tuna ceviche, avocado, cucumber, sumac & tapioca

MAIN COURSE: CHOICE OF 2

MS5 Black market sirloin, cocktail onion, red chimichurri &
red wine jus

Za'atar chicken supreme, edamame, garden herbs &
green olive

12hr cooked lamb shoulder, hummus & green chilli zhoug

Grilled barramundi, cime di rapa, capers, brown butter &
salsa verde

Artichoke ravioli, artichoke puree, whipped ricotta &
preserved lemon

DESSERT

Barossa valley brie, Maffra cheddar, pear, pinot paste
smoked almonds and lavosh

Scoop of tiramisu, house made classic

Pavlova vanilla cream, mango, tamarind caramel

Baked cheesecake with berries and chantilly cream

Chocolate tart, candied orange

