



# DINNER

THURSDAY - SUNDAY

Open at 5.30pm

icaro.com.au

@icaro.apollobay

## PLEASE NOTE

10% surcharge applies on weekends

20% surcharge applies all public holidays

Thank you for understanding and for your support

## ALLERGEN ADVICE

Please be aware that our kitchen handles and processes a range of allergens especially nuts. Our kitchen is an open environment where all items are made fresh in house and every product in our store may contain allergens.

If you have an allergy or a dietary requirement please let us know when you order as most meals can be adjusted.

## CHEF SELECTION \$95PP

A SELECTION OF OUR CHEF'S FAVOURITE DISHES DESIGNED TO BE SHARED - MINIMUM OF 2

## STARTERS

**BLUE CORN TOTOPOS (v, gf, nf)** \$14.0  
Fresh Aji Dip, Jalapino, Mint, Lime

**SPANNER CRAB ROESTI (gf, nf)** \$28.0  
Chives, Cured Egg Yolk, Salmon Caviar.

**CURED SALMON (gf, df, nf)** \$25.0  
Pickled Beetroots, Flamed Apricots, Verjuice.

**GRILLED BROCOLLI (v, gf, nf)** \$20.0  
Brown Butter, Wattle Seeds, Lime.

**BAKED EGG (nf)** \$24.0  
Gribiche Sauce, Capers, Sour Cream, Shallots, Cress, Mustard Caviar.

## SMALL PLATES

**CHARRED PRAWNS (gf, nf, df)** \$32.0  
Bisque Mirror, Preserved Lemon, Brioche.

**KANGAROO SKEWER (gf, df, nf)** \$20.0  
Charred Kangaroo, Baby Capsicums.

**LAMB RIBS (gf, nf)** \$30.0  
Lemon Puree, Mezcal Sauce, Aroma Panko.

**HEIRLOOM TOMATO SALAD** \$27.0  
House Marinated XO Tomato Sauce, Oriz Anchovies, Rocket Pesto, Croutons.

**THIN FRIES (gf)** \$12.0  
Fries, Tajin Spice, Chipotle Aioli

## LARGER PLATES

**BUTTERFLY FLATHEAD (gf, nf)** \$38.0  
Green Herb Sauce, Fried Capers.

**GARFISH (nf, df)** \$34.0  
Garfish Skewer, Bordelaise Sugo.

**RIB EYE (gf, df, nf)** \$52.0  
Coal Grilled, Green Peppercorn Sauce.

**LAMB SHOULDER (gf, nf)** \$45.0  
Slow Cooked, Mint Yoghurt, Fried Sage, Garlic Potatoes.

**ROAST KALE (v, gf, df)** \$32.0  
Brussel Sprouts, Sweet Potato Hummous, Roasted Chickpeas, Currants, Lemon Cashew Dukkah

## DESSERT

**APPLE CRUMBLE (nf)** \$18.0  
Apple Crumble, Apple Compote, Wattleseed Icecream

**CHOCOLATE MOUSSE (gf, nf)** \$18.0  
Chocolate Mousse, Sea Salt, Olive Oil, Cardamom

**AFFOGATO (gf, nf)** \$8.0  
ST ALi "Feels Good" Organic Espresso, Vanilla Bean Icecream  
+ \$8.0 ADD FRANGELICO SHOT

## DIETARY REQUIREMENTS

GF = gluten friendly

V = vegan

DF = dairy free

NF = nut free

# DRINKS

## BEERS & CIDER

<b>ASAHI SUPER DRY</b> Japanese Rice Lager	<b>\$9.0</b>
<b>BALTER CERVEZA</b> Mexican Style Lager	<b>\$8.5</b>
<b>MOUNTAIN GOAT</b> Organic Steam Ale	<b>\$9.5</b>
<b>STONE &amp; WOOD</b> Pacific Ale	<b>\$11.0</b>
<b>LITTLE CREATURES</b> White Rabbit Dark Ale	<b>\$10.0</b>
<b>PRICKLY MOSES</b> Forbidden Fruit Apple Cider	<b>\$9.0</b>

## SOFT DRINKS

<b>BOBBY COLA</b>	<b>\$6.0</b>
<b>BOBBY RASPBERRY</b>	<b>\$6.0</b>
<b>LEMONADE</b>	<b>\$5.0</b>
<b>LEMON LIME &amp; BITTERS</b>	<b>\$6.0</b>
<b>STILL/SPARKLING WATER</b> 750ml	<b>\$8.0</b>
<b>COCO HIT MOHITO</b> Canned watermelon mojito	<b>\$7.0</b>

## WHITE WINE & ROSE

<b>PROSECCO '25</b> <b>\$9.0 GL / \$40.0</b> Wine By Sam "The Victorian", Strathbogie, VIC	
<b>PROSECCO '24</b> <b>\$42.0</b> Vigna Sancel, Veneto, Italy	
<b>BRUT NV</b> <b>\$48.0</b> Saint Leonards, Rutherglen, VIC	
<b>CHAMPAGNE NV</b> <b>\$150.0</b> Laurent-Perrier, Champagne, France	
<b>REISLING '24</b> <b>\$11.0 GL / \$46.0</b> Riversdale Estate, "Gemini" Coal River Valley, TAS	
<b>FIANO '24</b> <b>\$9.0 GL / \$38.0</b> Longhop, Adelaide Hills, SA	
<b>PINOT GRIS '24</b> <b>\$62.0</b> Clyde Park, Bannockburn, Geelong	
<b>SAVIGNON BLANC '24</b> <b>\$38.0</b> Lawsons Dry Hills, Marlborough, NZ	
<b>SAVIGNON BLANC '23</b> <b>\$44.0</b> Karawatta, Adelaide Hills, SA	
<b>CHARDONNAY '24</b> <b>\$52.0</b> Wine By Sam "Stardust & Muscles", Yarra Valley, VIC	
<b>ROSE '25</b> <b>\$9.0 GL / \$39.0</b> Howard Vinyard, Adelaide Hills, SA	
<b>ROSE '23</b> <b>\$58.0</b> Mt Coghill "Sir Reginald" Ballarat, VIC	

## RED WINE

<b>GRENACHE '24</b> <b>\$48.0</b> Karrawatta "Light & Bright", McLaren Vale, SA	
<b>PINOT NOIR '24</b> <b>\$15.0 GL / \$64.0</b> Mazzini, Geelong, VIC	
<b>PINOT NOIR '25</b> <b>\$70.0</b> Port Phillip Estate, Red Hill, VIC	
<b>PINOT NOIR '19</b> <b>\$80.0</b> Winstead "Lot 16", Derwent Valley, TAS	
<b>TEMPRANILLO '23</b> <b>\$50.0</b> Tokar Estate, Yarra Valley, VIC	
<b>RIOJA '20</b> <b>\$52.0</b> El Cuiador, Spain	
<b>SHIRAZ '23</b> <b>\$12 GL / \$55.0</b> D'Sas "Redcote" Heathcote, VIC	
<b>SHIRAZ '21</b> <b>\$65.0</b> Greenlock Creek "Caseys Block", Barossa Valley, SA	

## DESSERT WINE

<b>MUSCAT</b> <b>\$14 GL</b> All Saints, Rutherglen, VIC	
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## COCKTAILS

<b>LA SIRENA</b> <b>\$24.0</b> Pineapple, Lime, White Rum, Cointreau, Passionfruit.	
<b>EL DUQUE</b> <b>\$24.0</b> Strawberry, Lemon, Bourbon, Campari, Earl Grey, Wonderfoam.	
<b>ESPRESSO MARTINI</b> <b>\$24.0</b> Vodka, Kahlua, Espresso, Salted Caramel Syrup.	
<b>SAKURA SOUR</b> <b>\$24.0</b> Lemon Juice, Gin, Yuzu Liquor, Cherry Blossom, Wonderfoam	
<b>PALOMA</b> <b>\$24.0</b> Lime, Tequila, Oleo Saccharum, Pink Grapefruit.	
<b>MARGARITA</b> <b>\$24.0</b> Lime, Tequila, Cointreau, Salt	
<b>ICARO OLD FASHIONED</b> <b>\$24.0</b> Bourbon, Demerara Syrup, Bitters, Orange	
<b>NEGRONI</b> <b>\$24.0</b> Gin, Campari, Sweet Vermouth, Orange	
<b>AMARETTO SOUR</b> <b>\$24.0</b> Amaretto, Bitters, Wonderfoam, Lem- on Juice, Cherry	
<b>STRAWBERRY MOCKTAIL</b> <b>\$16.0</b> <b>(non alcoholic)</b> Muddled Strawberries, Lime, Mint, Strawberry Syrup, Lemonade	