



**icaro**

# 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 Beetrots, 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.

## 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

## 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

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

## SOFT DRINKS

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

## WHITE WINE & ROSE

### PROSECCO '25 \$9.0 GL / \$40.0

Wine By Sam "The Victorian",  
Strathbogie, VIC

### PROSECCO '24 \$42.0

Vigna Sancol, Veneto, Italy

### BRUT NV \$48.0

Saint Leonards, Rutherglen, VIC

### CHAMPAGNE NV \$150.0

Laurent-Perrier, Champagne, France

### REISLING '24 \$11.0 GL / \$46.0

Riversdale Estate, "Gemini" Coal  
River Valley, TAS

### FIANO '24 \$9.0 GL / \$38.0

Longhop, Adelaide Hills, SA

### PINOT GRIS '24 \$62.0

Clyde Park, Bannockburn, Geelong

### SAVIGNON BLANC '24 \$38.0

Lawsons Dry Hills, Marlborough, NZ

### SAVIGNON BLANC '23 \$44.0

Karawatta, Adelaide Hills, SA

### CHARDONNAY '24 \$52.0

Wine By Sam "Stardust & Muscles",  
Yarra Valley, VIC

### ROSE '25 \$9.0 GL / \$39.0

Howard Vinyard, Adelaide Hills, SA

### ROSE '23 \$58.0

Mt Coghill "Sir Reginald" Ballarat,  
VIC

## RED WINE

### GRENACHE '24 \$48.0

Karrawatta "Light & Bright", McLaren  
Vale, SA

### PINOT NOIR '24 \$15.0 GL / \$64.0

Mazzini, Geelong, VIC

### PINOT NOIR '25 \$70.0

Port Phillip Estate, Red Hill, VIC

### PINOT NOIR '19 \$80.0

Winstead "Lot 16", Derwent Valley,  
TAS

### TEMPRANILLO '23 \$50.0

Tokar Estate, Yarra Valley, VIC

### RIOJA '20 \$52.0

El Cuidador, Spain

### SHIRAZ '23 \$12 GL / \$55.0

D'Sas "Redcote" Heathcote, VIC

### SHIRAZ '21 \$65.0

Greenlock Creek "Caseys Block",  
Barossa Valley, SA

## DESSERT WINE

### MUSCAT \$14 GL

All Saints, Rutherglen, VIC

## COCKTAILS

### LA SIRENA

Pineapple, Lime, White Rum,  
Cointreau, Passionfruit.

### EL DUQUE

Strawberry, Lemon, Bourbon,  
Campari, Earl Grey, Wonderfoam.

### ESPRESSO MARTINI

Vodka, Kahlua, Espresso,  
Salted Caramel Syrup.

### SAKURA SOUR

Lemon Juice, Gin, Yuzu Liquor,  
Cherry Blossom, Wonderfoam

### PALOMA

Lime, Tequila, Oleo Saccharum, Pink  
Grapefruit.

### MARGARITA

Lime, Tequila, Cointreau, Salt

### ICARO OLD FASHIONED

\$24.0  
Bourbon, Demerara Syrup, Bitters,  
Orange

### NEGRONI

Gin, Campari, Sweet Vermouth,  
Orange

### AMARETTO SOUR

\$24.0  
Amaretto, Bitters, Wonderfoam, Lem-  
on Juice, Cherry

### STRAWBERRY MOCKTAIL \$16.0 (non alcoholic)

Muddled Strawberries, Lime, Mint,  
Strawberry Syrup, Lemonade