



DINNER

BOOK ONLINE
Open at 5.30pm
icaro.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
BETWEEN FRIENDS -
MINIMUM OF 2

APPETISERS

TOOLONKA CREEK OLIVES (v, nf)	11.0
Country Sourdough, Cultured Butter	
OYSTERS (gf, df, nf)	6.0 ea
Yuzu Vinaigrette, Sea Herbs, Sesame Seeds	
MUSSELS CHALACA (3) (gf, df, nf)	15.0
Pepperberry, Charred Corn, Cilantro Oil	
GRILLED SCALLOPS (3) (gf)	18.0
Miso Butter, Pickled Ginger, Spiced Dukkah	
SAGANAKI (v, gfo)	18.0
Hazelnuts, Saffron, Honey, Apricot	
DUCK PÂTÉ (3) (nf)	15.0
Fig Jam, Balsamic, Toasted Brioche	

ENTREES

KING PRAWN CEVICHE (gf, df)	26.0
Avocado, Finger Lime, Pine Nuts, Tiger Milk, Corn Tortilla	
LOCAL CRISPY CALAMARI (df, nf)	23.0
Herb Salad, Lemon Myrtle, Pickled Onions, Chipotle Aioli	
TAPAS PLATE(nf)	27.0
Kangaroo Salami, Olives, Manchego, White Anchovy, Stuffed Dates, Guindilla, Crackers	
CHARRED ASPARAGUS (v, gf, nf)	21.0
Halloumi, Green Olive, Chickpea Gribiche	

MAIN PLATES

FLATHEAD (gf, df, nf)	45.0
Whole Baked, Chermoula, Pico de Gallo	
1/2 ROASTED CHICKEN (df)	38.0
Harissa, Honey, Lemon, Quinoa Slaw, Cashew Cream	
SCOTCH FILLET STEAK (gf, dfo, nf)	52.0
Coal Grilled, Chimichurri, Celeriac Remoulade, Red Wine Jus	
EGGPLANT COTOLETTA (nf)	34.0
Pecorino, Salsa Criolla, Crispy Kale, Pepita	
LAMB SHOULDER (gf, df)	68.0
Whole Roasted, Jewelled Black Rice, Fennel, Marinated Herbs, Sichuan Sauce	

SIDES

THRICE COOKED WEDGES (v, gf, df, nf)	14.0
Rosemary, Sea Salt	
POLENTA CHIPS (v, gf, nf)	12.0
Chipotle Aioli	
GRILLED BROCCOLI (v, gf, nf)	12.0
Brown Butter, Wattleseed, Lime	
HEIRLOOM TOMATO SALAD (v, gf, nf)	16.0
Buffalo Mozzarella, Herbs, Sherry Vinaigrette	

DESSERT

CHURROS (nf)	12.0
Cinnamon Sugar, Dulce De Leche	
BANOFFEE SPONGE	14.0
Macadamia, Miso Caramel	
AFFOGATO (gf)	8.0
ST. Ali 'Feels Good' Organic Espresso, Vanilla Ice Cream	
+ \$8.0 ADD FRANGELICO SHOT	

DIETARY REQUIREMENTS

GF = gluten friendly

V = vegetarian

DF = dairy free

NF = nut free

DRINKS

BEERS & CIDER

ASAHI SUPER DRY Japanese Rice Lager	9.0
BALTER CERVEZA Mexican Style Lager	8.5
MOUNTAIN GOAT Organic Steam Ale	9.5
STONE & WOOD Pacific Ale	11.0
WHITE RABBIT Dark Ale	10.0
PRICKLY MOSES Otway Light Pale Ale 2.8%	9.0

DRINKS

FAMOUS PINEAPPLE	7.0
FAMOUS LEMONADE	7.0
FAMOUS PASSIONFRUIT	7.0
FAMOUS BLOOD ORANGE	7.0
KOMBUCHA	8.0
COCONUT WATER	7.0
LEMON LIME & BITTERS	6.0
APPLE JUICE	6.5
ORANGE JUICE	6.5
STILL WATER 750ML	8.0
SPARKLING WATER 750ML	9.0

WHITE WINE & ROSÉ

PROSECCO '25 Wine By Sam 'The Victorian', Strathbogie, VIC	39.0
PROSECCO '24 Vigna Sancel, Veneto, Italy	10.0 GL / 46.0
BRUT NV St Leonards, Rutherglen, VIC	50.0
CHAMPAGNE NV Laurent-Perrier 'La Cuvée', Tours-sur-Marne, France	150.0
RIESLING '24 Riversdale Estate 'Gemini', Coal River Valley, TAS	11.0 GL / 48.0
RIESLING '24 All Saints, Wahgunyah, VIC	50.0
FIANO '24 Longhop, Adelaide Hills, SA	38.0
FIANO '24 Teusner, Barossa Valley, SA	50.0
PINOT GRIS '24 Clyde Park, Bannockburn, Geelong	14.0 GL / 60.0
PINOT GRIGIO '24 Delatite Estate, Mansfield, VIC	49.0
PINOT GRIGIO DOC Kellerei Kaltern, Alto Adige, Italy	72.0
SAUVIGNON BLANC '24 Lawsons Dry Hills, Marlborough, NZ	38.0
SAUVIGNON BLANC '23 Karrawatta, Adelaide Hills, SA	44.0
CHARDONNAY E'Stallar 'e range', Yarra Valley, VIC	13.0 GL / 52.0
CHARDONNAY '24 Wine By Sam 'Stardust & Muscles', Yarra Valley, VIC	52.0
ROSÉ '25 Howard Vineyard, Adelaide Hills, SA	10.0 GL / 46.0
ROSÉ '23 Mt Coghill 'Sir Reginald', Ballarat, VIC	58.0
ROSÉ CABERNET SAUV '25 Medhurst, Yarra Valley, VIC	60.0

RED WINE

PINOT NOIR '26 Port Phillip Estate 'Piccolo', Red Hill, VIC	15.0 GL / 62.0
PINOT NOIR '24 Mazzini, Geelong, VIC	55.0
PINOT NOIR '25 Port Phillip Estate, Red Hill, VIC	70.0
PINOT NOIR '19 Winstead 'Lot 16', Derwent Valley, TAS	80.0
GRENACHE '24 Karrawatta 'Light & Bright', McLaren Vale, SA	48.0
GRENACHE '24 Three Dark Horses, McLaren Vale, SA	49.0
SANGIOVESE '23 Torzi 'Vigna Cantina', Barossa Valley, SA	55.0
TEMPRANILLO '23 Tokar Estate, Yarra Valley, VIC	50.0
RIOJA '20 El Cuidor, Spain	52.0
CHIANTI CLASSICO DOCG Lamole 'Duelame', Tuscany, Italy	85.0
NEBBIOLO D'ALBA DOC Moscone, Piedmont, Italy	72.0
MERLOT Schild Estate, Barossa Valley, SA	45.0
SHIRAZ Blackjack 'Chortle's Edge', Bendigo, VIC	12.0 GL / 52.0
SHIRAZ '23 D'Sas 'Redcote', Heathcote, VIC	55.0
SHIRAZ '21 Greenock Creek 'Caseys Block', Barossa Valley, SA	65.0
DESSERT WINE	
MUSCAT All Saints, Rutherglen, VIC	14.0 GL

COCKTAILS

LA SIRENA Pineapple, Lime, White Rum, Cointreau, Passionfruit	24.0
EL DUQUE Strawberry, Lemon, Bourbon, Campari, Earl Grey, Wonderfoam	24.0
ESPRESSO MARTINI Vodka, Kahlúa, Espresso, Salted Caramel	24.0
SAKURA SOUR Lemon Juice, Gin, Yuzu Liqueur, Cherry Blossom, Wonderfoam	24.0
PALOMA Lime, Tequila, Oleo Saccharum, Pink Grapefruit	24.0
MARGARITA Lime, Tequila, Cointreau, Salt	24.0
OLD FASHIONED Bourbon, Demerara Syrup, Bitters, Orange	24.0
NEGRONI Gin, Campari, Sweet Vermouth, Orange	24.0
AMARETTO SOUR Amaretto, Bitters, Wonderfoam, Lemon Juice, Cherry	24.0
FRENCH MARTINI Pineapple, Cointreau, Chambord, Lime	24.0
STRAWBERRY MOCKTAIL Muddled Strawberries, Lime, Mint, Lemonade	16.0