



# DINNER

FRIDAY AND SATURDAY  
Bookings Recommended  
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**

## SMALL SHARE PLATES

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| <b>BLUE CORN TOTOPOS (v, gf, nf)</b><br>Fresh Aji Dip, Jalapino, Mint, Lime                                    | <b>14.0</b> |
| <b>SPANNER CRAB ROESTI (gf, nf)</b><br>Chives, Cured Egg Yolk, Salmon Caviar.                                  | <b>25.0</b> |
| <b>CURED SALMON (gf, df, nf)</b><br>Pickled Beetroots, Flamed Apricots, Verjuice.                              | <b>29.0</b> |
| <b>BAKED EGG (v,nf)</b><br><b>23.0</b><br>Gribiche Sauce, Capers, Sour Cream, Shallots, Cress, Mustard Caviar. |             |

## MEDIUM SHARE PLATES

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| <b>CHARRED PRAWNS (gf, nf, df)</b><br>Bisque Mirror, Preserved Lemon, Brioche.                           | <b>32.0</b> |
| <b>KANGAROO SKEWER (gf, df, nf)</b><br>Charred Kangaroo, Baby Capsicums.                                 | <b>20.0</b> |
| <b>LAMB RIBS (gf, nf)</b><br>Lemon Puree, Mezcal Sauce, Aroma Panko.                                     | <b>30.0</b> |
| <b>HEIRLOOM TOMATO SALAD</b><br>House Marinated XO Tomato Sauce, Oriz Anchovies, Rocket Pesto, Croutons. | <b>28.0</b> |

## SIDES

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| <b>THIN FRIES (gf, v)</b><br>Fries, Tajin Spice, Chipotle Aioli                        | <b>12.0</b> |
| <b>GRILLED BROCOLLI (v, gf, nf)</b><br>Brown Butter, Wattle Seeds, Lime.               | <b>20.0</b> |
| <b>GARLIC ROASTED POTATOES (v, gf, nf)</b><br>Extra Virgin Olive Oil, Chives, Sea Salt | <b>16.0</b> |

## LARGER PLATES

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|--|-------------|
| <b>BUTTERFLY FLATHEAD (gf, nf)</b><br>Green Herb Sauce, Fried Capers.  | <b>45.0</b> |
| <b>GARFISH (nf, df)</b><br>Garfish Skewer, Bordelaise Sugo.  | <b>34.0</b> |
| <b>RIB EYE (gf, df, nf)</b><br>Coal Grilled, Green Peppercorn Sauce.   | <b>60.0</b> |
| <b>LAMB SHOULDER (gf, nf)</b><br>Slow Cooked, Mint Yoghurt, Fried Sage   | <b>45.0</b> |
| <b>ROAST KALE (v, gf, df)</b><br>Brussel Sprouts, Sweet Potato Hummous, Roasted Chickpeas, Currants, Lemon Cashew Dukkah | <b>32.0</b> |

## DESSERT

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|---|-------------|
| <b>APPLE CRUMBLE (nf)</b><br>Apple Crumble, Apple Compote, Wattleseed Icecream  | <b>18.0</b> |
| <b>CHOCOLATE MOUSSE (gf, nf)</b><br>Chocolate Mousse, Sea Salt, Olive Oil, Cardamom   | <b>18.0</b> |
| <b>AFFOGATO (gf, nf)</b><br>ST ALi "Feels Good" Organic Espresso, Vanilla Bean Icecream<br><b>+ \$8.0 ADD FRANGELICO SHOT</b> | <b>8.0</b>  |

## DIETARY REQUIREMENTS

GF = gluten friendly  
V = vegetarian  
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>COCOHIT 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 Sancol, 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, Lemon Juice, Cherry	
<b>STRAWBERRY MOCKTAIL</b> <b>16.0</b> <b>(non alcoholic)</b> Muddled Strawberries, Lime, Mint, Strawberry Syrup, Lemonade	