

From Locals for Locals

Victor, Andrea and the team are on the hunt for sensational local Australian produce and are on a roll creating new and delicious dishes for Ormeggio. This menu development journey will be rolled out over 6 weeks with a fortnightly changing menu of 3 entirely new courses for you to try.

MENU ONE

1st – 10th May 2024

NSW Yellowfin Tuna Crudo

Roasted cherry tomato sauce – Pantelleria capers – extra virgin olive oil – oregano

QLD Mud Crab Tagliolini

Homemade tagliolini – macadamia – cured lemon cream – lemon thyme

Charcoal NSW Murray Cod

Roasted porcini mushroom sauce – charcoal local mushroom – parsley cream

