

## 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. Please enjoy a regularly changing menu of 3 entirely new courses for you to try.

### MENU FIVE 89

24<sup>th</sup> July – 9<sup>th</sup> August 2024

#### QLD Snapper *crudo*

Romaine lettuce – smoked rice –  
green apple – seaweed

#### Casoncelli filled with cavolo nero *aglio e olio*

Burnt butter – Parmigiano-Reggiano –  
smoked Abrolhos scallop

#### Poached NSW Blue-eye Trevalla

Textures of zucchini – basil – Pyengana cheddar



### LOCAL WINE 31/gls 140/btl

Established in 1978 by Sue & David Carpenter, Lark Hill is a bastion of the modern NSW wine scene. Situated in the Canberra District wine region, which actually finds itself in our fine state of NSW, they follow biodynamic and sustainable farming practices to make crisp, clean pristine expressions of cool climate wines.

2022 Lark Hill 'Estate' Grüner Veltliner - Canberra District, NSW

2019 Lark Hill 'Estate' Shiraz, Viognier - Canberra District, NSW

Menu subject to change without notice.

Card surcharge applies. Available for whole table only.

Valid on Wednesdays and Thursdays throughout July 2024.