

ORMEGGIO

We are a contemporary Italian seafood focused restaurant, using sustainable and exciting produce, utilising old and new cooking techniques, and engaging not only in our current time and place but also our traditional heritage and Italian culture.

Take a Trip Through Italy – each dish is inspired by a region, either a traditional ingredient or dish.

A TRIP THROUGH ITALY

219

Four Matching Wines 95pp

Campania | Mozzarella di buffala

Polenta taco – Vannella mozzarella di buffala –
Cantabric anchovy – green olive

Veneto | Insalata di granseola

Toasted brioche – Shark Bay blue swimmer crab –
lemon béchamel – Oscietra caviar

Veneto | Baccala alla Vicentina

Salted cod *alla Vicentina* –
Dutch Cream potato – brioche croutons

Sardegna | Bottarga

Organic sourdough – lemon butter – bottarga

Sicilia | Crudo di capesanta

Abrolhos Island scallop *crudo* – romaine lettuce –
smoked rice – green apple – local seaweed

Lombardia | Risotto alla Milanese

Rock lobster – aged Carnaroli rice –
saffron – fish jus – Parmigiano-Reggiano

Lazio | Nerano

NSW line caught Bass Grouper – local green asparagus &
bergamot – spring vegetables – almond

Campania | Amalfi lemon

Amalfi lemon gelato – candied lemon –
Italian meringue

A LITTLE TRIP THROUGH ITALY

159

Four Matching Wines 95pp

Sardegna | Bottarga

Organic sourdough – lemon butter – bottarga

Sicilia | Crudo di capesanta

Abrolhos Island scallop *crudo* – romaine lettuce –
smoked rice – green apple – local seaweed

Lombardia | Risotto alla Milanese

Rock lobster – aged Carnaroli rice –
saffron – fish jus – Parmigiano-Reggiano

Lazio | Nerano

NSW line caught Bass Grouper – local green asparagus &
bergamot – spring vegetables – almond

Campania | Amalfi lemon

Amalfi lemon gelato – candied lemon –
Italian meringue

Please choose one menu only for the whole table, thank you for your understanding

Saturday & Sunday Surcharge 10% | Public Holiday Surcharge 15% | Credit Card Surcharge 1.65% | Minimum spend \$100 weekends

SNACKS TO START

Organic sourdough 17
Lemon butter – bottarga

Daily market best oysters
With chardonnay vinegar 8ea | With Oscietra caviar 23ea

Oscietra caviar 30g 160 | 50g 315
Ars Italica Oscietra caviar – blinis – creme fraiche – chives

Shark Bay blue swimmer crab 33ea
Toasted brioche – lemon béchamel – Oscietra caviar

Cantabric anchovy 29ea
Polenta taco – Vannella mozzarella di buffala – green olive

SHARING A LA CARTE

Abrolhos island scallop *crudo* 39
Romaine lettuce – smoked rice – green apple – local seaweed

Baccala cappuccino 29
Salted cod *alla Vicentina* – Dutch Cream potato – brioche croutons

Charcoal WA Fremantle octopus 44
Traditional warm piadina flatbread (2pc) – local Vannella stracciatella – cime di rapa – garlic – chilli

Eggplant *parmigiana* 32
Smoked eggplant – fermented tomato water – marinara sauce – herb emulsion – Sardinian Pecorino

Mezze maniche *alla Bolognese* 35
Slow cooked seafood Bolognese ragú – mezze maniche pasta – béchamel – Parmigiano-Reggiano

Ormeggio's signature bottoni 52
Filled with Parmigiano-Reggiano & buttermilk – WA grilled scampi and bisque – Bronte pistachio – bottarga

Rock lobster risotto Half lobster 149 / whole lobster 275
Alessandro Pavoni's signature aged Carnaroli rice – saffron – fish jus – Parmigiano-Reggiano

Charcoal NSW line caught John Dory Half fish 69 / whole fish 139
Local green asparagus & bergamot – spring vegetables – almond

MSC swordfish *cotoletta alla valdostana* 400g 135
Crumbed dry aged swordfish – cured tuna loin – Pyengana cheddar
Served with sage hollandaise & fresh tomato and caper salad

Mooloolaba king prawns *alla arrabiata* 65
Cooked over charcoal – spicy tomato

All our dry-aged meats are cooked over embers, served with salsa verde & premium mustard

600g Kidman premium MB 5 rib eye | 149
600g Tajima wagyu MB 6 rib eye | 210
200g Tajima wagyu MB 4 tenderloin | 89

Charcoal broccoli and cauliflower with lemon and chickpea 19
Roasted rosemary Royal Blue potatoes 19
Mixed seasonal leaf salad 17

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. Grazie