

A LA CARTE

BY THE PIECE

Organic sourdough 11

Two slices – homemade ricotta – extra virgin olive oil

Daily market best oysters

Chardonnay vinegar – eschalots – black pepper 6.5ea | Oscietra caviar 22.5ea

Angelachu anchovy 16ea

Salted spicy brioche – Vannella buffalo mozzarella

Abrolhos Island scallops 16ea

Polenta taco – lemon mascarpone – ocean trout roe

NSW Yellowfin Tuna 'battuta' 16ea

Ormeggio's signature 'bottoni' pasta, served cold, filled with marinated tomato – topped with NSW yellowfin tuna crudo

TO SHARE

Wild caught Snapper lightly cured 35

Almond – Pantelleria capers

Clarence River green prawns cooked over charcoal 42

Piadina – green tomato emulsion – anchovy infused Pepe Saya cultured butter

Reginette 'al funghetto' 36

Reginette pasta – traditional Neapolitan eggplant, cherry tomato, and basil – Vannella stracciatella

Handpicked spanner crab 45

Squid ink tagliolini – chilli – parsley

New South Wales Murray Cod 74

Cooked in salt crust – lemon – macadamia

Spanish mackerel 'all'olio' 54 – limited portions available

Pugliese extra virgin olive oil – capers

New South Wales Yellowfin tuna 'cotoletta' 58

Seaweed and grissini crumb – charcoal lime

WA Black Marron in two ways 98 *for two people – limited portions available

Black Marron in cocktail sauce – baby cos cups and aged carnaroli risotto – charcoal Black Marron – lemon – mascarpone

SIDE DISHES

Seasonal leaves 15

Royal blue potato roasted – rosemary 15

Daily greens charcoal – chilli – olives – anchovies 15

TO FINISH

Delizia al limone 25

Amalfi lemon gelato – candied lemon – Italian meringue

Mango coconut 24

Mango sorbet – textures of coconut – lemon myrtle

Fior di latte e popcorn 26

Fior di latte gelato – salted caramel popcorn – extra virgin olive oil

Cannolo siciliano 27

Bronte pistachio gelato – dark chocolate – sweet ricotta – cannolo siciliano

Ormeggio's Signature Cheese Box with matching condiments

Two cheeses 30 | Four Cheeses 60

*Minimum spend of \$100 per person applies, grazie for your understanding.
A card-processing fee applies. Sunday surcharge of 10%. Public holiday surcharge 15%.*

OUR CHEFS HAVE SELECTED SOME OF THEIR FAVOURITE DISHES

CHEF'S PICKS MENU

Angelachu anchovy

Salted spicy brioche – Vannella buffalo mozzarella

Signature **Tasmanian Yellowfin tuna** crudo crostini

Bronte pistachio – with **oscietra caviar**

Organic sourdough

Homemade ricotta – extra virgin olive oil

Wild caught Snapper lightly cured

Almond – pantelleria capers

Handpicked spanner crab

Squid ink tagliolini – chilli – parsley

New South Wales Yellowfin tuna 'cotoletta'

Seaweed and grissini crumb – charcoal lime – seasonal greens

Delizia al limone

Amalfi lemon gelato – candied lemon – Italian meringue

Coffee or Tea with Petit Four

Menu 155 per person

Four Matching wines – standard 60pp / deluxe 120pp

PREMIUM CHEF'S PICKS

Angelachu anchovy

Salted spicy brioche – Vannella buffalo mozzarella

Abrolhos Island scallops

Polenta taco – lemon mascarpone – ocean trout roe

Signature **Tasmanian Yellowfin tuna** crudo crostini

Bronte pistachio – with **oscietra caviar**

Organic sourdough

Homemade ricotta – extra virgin olive oil

Wild caught Snapper lightly cured

Almond – pantelleria capers

Handpicked spanner crab

Squid ink tagliolini – chilli – parsley

Clarence River green prawns cooked over charcoal

Piadinina – green tomato emulsion – anchovy infused Pepe Saya cultured butter

WA Black Marron

Aged Carnaroli risotto – lemon – marscarpone – crustacean consomme

New South Wales Yellowfin tuna 'cotoletta'

Seaweed and grissini crumb – charcoal lime

Delizia al limone

Amalfi lemon gelato – candied lemon – Italian meringue

Coffee or Tea with Petit Four

Menu 225 per person

Six Matching wines – standard 90pp / deluxe 180pp

Menu is designed for the whole table to share