

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.

ORMEGGIO CLASSICS

149 pp

2014 Brussels sprouts

Roasted Brussels sprouts, charcoal corn, walnut hollandaise, fried kale

Matching wines available -

Refer to the opening section of our wine list

Organic sourdough

Whipped, cultured CopperTree butter

2023 Snapper and orange

Line caught New Zealand snapper crudo, orange, mandarin oil, trout roe

2012 Charcoal octopus *add one piece 29 ea*

Piadina flat bread, Vannella stracciatella, cime di rapa, garlic, chilli

2012 Tagliolini beetroot and goat cheese

Tagliolini pasta, beetroot, goat cheese, Amaebi prawn crudo

2022 MSC swordfish *cotoletta alla Valdostana*

Crumbed and fried swordfish, cured tuna loins, cheddar

Served with sage hollandaise & fresh tomato and caper salad

2020 NSW Amalfi lemon gelato

Candied lemon, Italian meringue

A TRIBUTE TO AUSTRALIAN PRODUCE

229 pp

Ormeccio's 'dirty porcini'

Warm mushroom consommé, Japanese pumpkin foam, rosemary powder

Matching wines available -

Refer to the opening section of our wine list

Albacore tuna, Mooloolaba, QLD

Polenta tart, albacore tuna crudo, crème fraîche, Oscietra caviar

Eel, Silver Lake, VIC

Smoked eel sandwich, tartar sauce

Calamari, SA

Confit calamari, lemon myrtle and chilli mayonnaise, finger lime

Scampi, Cone Bay, WA

Scampi done 3 ways. Fried, emulsion, consommé

Scallop, Abrolhos Island, WA

Carnaroli risotto, dessert lime, scallop, wattle seed, bush tomato

Spanner crab, Fraser Island, QLD *add on 29 ea*

Tortelli filled with ricotta & lemon, spanner crab, porcini mushroom, tarragon, hazelnut, burnt butter

Aquna Murray cod, Griffith, NSW

Pan-fried Murray cod, parsnip, kohlrabi, vegetable jus, mustard seeds

Davidson's plum, NT

Davidson's plum sorbet, yoghurt foam, liquorice powder, corn flowers

Pink Lady apple, King Valley, NSW

Baked apple sorbet, sultanas, pinenuts, macadamia, warm crème anglaise

Please choose one menu only for the whole table.

Weekend Surcharge 10% / Public Holiday Surcharge 15% / Card Surcharge 1.65% / Weekend minimum spend \$100 per person. Thank you for your understanding.

STUZZICHINI

Daily market best oysters

With chardonnay vinegar 8ea | With Oscietra caviar 23 ea

Oscietra caviar 30g 160 | 50g 315

Ars Italica Oscietra caviar, blinis, creme fraiche, chives

Scampi, Port Headland, WA 22 ea

Toasted brioche, scampi crudo, pistachio cream,

With 6gr Oscietra caviar 49



Albacore tuna, Mooloolaba, QLD 32 ea

Polenta tart, albacore tuna crudo, crème fraîche,

Oscietra caviar

Eel, Silver Lake, VIC 18 ea

Smoked eel sandwich, tartar sauce

Organic sourdough 18

Whipped, cultured CopperTree butter, Sydney, NSW

ANTIPASTI

Savoy cabbage, NSW 29

Roasted Savoy cabbage, chickpea and lemon sauce, chilli crumble, basil oil, herb salad

Octopus, Fremantle, WA 29 ea

Piadena flat bread, Vannella stracciatella,

cime de rapa, garlic, chilli



Snapper, Hauraki, NZ 36

Line caught New Zealand snapper crudo, orange, mandarin oil, trout roe

King prawns, Mooloolaba, QLD 52

Charcoal king prawns (3 pcs), sundried tomato pesto, yellow Datterino tomato, native succulents

Chef Alessandro Pavoni's Favourite Dishes



PASTA

Pasta *alla bolognese* 38

Canneloni filled with seafood Bolognese *ragù*, béchamel, Parmigiano-Reggiano chips



Amaebi prawns, the North Shelf, WA 42

Tagliolini pasta, beetroot, goats cheese, Amaebi prawn crudo

Spanner crab, Fraser Island, QLD 56

Tortelli filled with ricotta & lemon, spanner crab, porcini mushroom, tarragon, hazelnut, burnt butter

PESCE

Aquna Murray cod, Griffith, NSW 59

Pan-fried Murray cod, parsnip, kohlrabi, vegetable jus, mustard seeds

Coral trout, half fish, NSW 149

Grilled coral trout served with *salmoriglio* sauce & Warrigal greens salad

MSC swordfish, QLD *cotoletta alla valdostana* (400g) 142

Crumbed and fried swordfish, cured tuna loins, cheddar
Served with sage hollandaise & fresh tomato and caper salad



BISTECCHE

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

200g Tajima Wagyu MB 4 tenderloin, Riverina, NSW 89

600g Tajima Wagyu MB 6 rib eye, Riverina, NSW 210

CONTORNI

Royal blue potatoes, Southern Highlands, NSW 19

Tossed with rosemary salt

Mixed seasonal leaf salad, Terrey Hills, NSW 17

Tossed with lemon dressing