ORMEGGIO

CLASSIC MENU

DIRTY CAPRESE

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ORGANIC SOURDOUGH
Cultured CopperTree butter

GLOBE ARTICHOKE
Crème fraiche, kohlrabi, green apple, coffee, mint

KING PRAWN RAGU
Trofie pasta, stracciatella, lemon crumble, cherry tomato

MSC SWORDFISH
Grilled, zucchini & basil cream, yellow capsicum, yellow zucchini

AMALFI LEMON
Lemon gelato, candied lemon, Italian meringue

119

A TRIBUTE TO AUSTRALIAN PRODUCE

DIRTY CAPRESE

YELLOWFIN TUNA BRIOCHE

SPANNER CRAB TARTLET

SCALLOP CRUDO

-

ORGANIC SOURDOUGH
Cultured CopperTree butter

YELLOWFIN TUNA
Crudo, corn & macadamia, salmon roe, lemon oil

SPANNER CRAB
Spaghetti, prawn bisque, *cacciucco* sauce, confit cherry tomato

AQUNA MURRAY COD
Grilled, tomato pil-pil, black olives, basil

SICILIAN SPRITZ
Blood orange, chinotto, Aperol sorbet, finger lime

CREMINO BIANCO
Hazelnut & Valhrona white chocolate gelato, textures of coconut

240

Indulgence courses

FREMANTLE OCTOPUS 29ea
Piadina flat bread, chargrilled octopus, stracciatella, turnip tops, garlic, chilli

PARMIGIANO-REGGIANO BOTTONI 24ea
Pyengana cheddar cream, roasted barley malt, aged balsamic vinegar

Please choose one menu only for the whole table.

Matching wines available - Refer to the opening section of our wine list

We cannot guarantee allergen-free dishes

TO START

SYDNEY ROCK OYSTERS With chardonnay vinegar – Half dozen 45 | Dozen 86 | With Oscietra caviar 23ea
ARS ITALICA OSCIETRA CAVIAR Blinis, crème fraîche, chives 30g 160 I 50g 315
ORGANIC SOURDOUGH Cultured CopperTree butter 18ea

SNACKS *By the piece*

COLD

ORMEGGIO'S DIRTY CAPRESE Chilled tomato consommé, mozarella foam, basil powder 14ea
SPANNER CRAB Tempura tartlet, lemon myrtle & chilli mayonnaise, Oscietra caviar 32
YELLOWFIN TUNA CRUDO Toasted brioche, avocado emulsion, Oscietra caviar 38

WARM

CHARGRILLED OCTOPUS Piadina bread, stracciatella, turnip tops, chilli 29
CHARCOAL KING PRAWN Piadina bread, garlic prawn sauce, fermented chilli mayonnaise, fresh mixed herbs 32

STARTERS

CONFIT GLOBE ARTICHOKE Crème fraiche, kohlrabi, green apple, coffee, mint 29
YELLOWFIN TUNA CRUDO Salmon roe, macadamia & corn *ajo blanco*, lemon oil 48

PARMIGIANO-REGGIANO BOTTONI Pyengana cheddar cream, aged balsamic vinegar, roasted barley malt 38
SMOKED SOUTHERN CALAMARI Squid ink tagliolini, bottarga di Pilu, succulents 42
ROCKLIFF SPANNER CRAB Spaghetti, prawn bisque *cacciucco* sauce, confit cherry tomato, succulents 59

MAINS

RED PRAWNS Carnaroli risotto, mascarpone, Amalfi lemon, pepperberry, crustacean consomme, oscietra caviar 79
GRILLED AQUNA MURRAY COD Tomato pil-pil, black olives, basil 72
BUTTER BASTED DAILY CATCH QUEENSLAND CORAL FISH Zucchini & basil cream, yellow capsicum, yellow zucchini 76

All our dry-aged meats are cooked over embers served with salsa verde & premium mustard
TENDERLOIN 200g Tajima wagyu MB 4, Riverina, NSW 89
RIB EYE 600g Tajima wagyu MB 6, Riverina, NSW 210

SIDES

MIXED SEASONAL LEAF SALAD Tossed with lemon dressing 17
ROYAL BLUE POTATOES Tossed with rosemary & pepper salt 19
CHARCOAL BROCCOLI Preserved lemon cream, herb & anchovy *pangrattato* 19

Alessandro Pavoni's favourite dishes

Weekend Surcharge 10% | Public Holiday Surcharge 15% | A card processing fee applies to all transactions |
Thank you for your understanding.