

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 FOUR 89

3rd July – 18th July 2024

Spencer Gulf Hiramasa Kingfish *crudo*

Pickled Jerusalem artichoke –
herb mayonnaise – puffed amaranth

Ormeggio's tagliolini *aglio e olio*

Confit garlic tagliolini – parsley cream –
QLD spanner crab – spicy crumble

Charcoal dry aged swordfish

Porcini hollandaise – parsley sauce – sautéed seasonal mushroom



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.