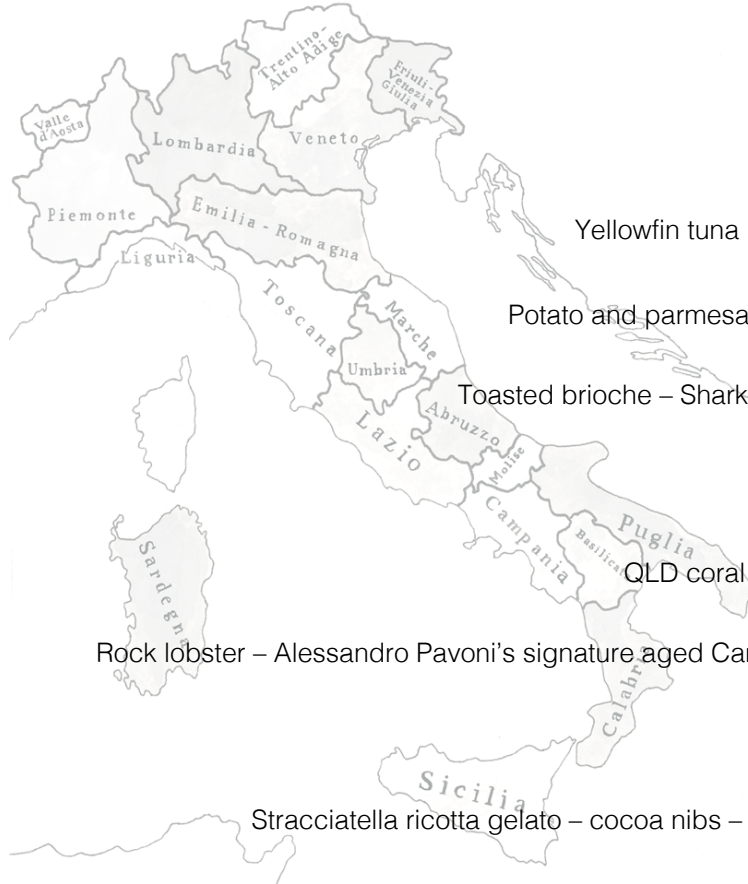


ORMEGGIO

Welcome to Ormeggio at The Spit. We are a contemporary Italian seafood 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. Benvenuto e buon appetito!



A TRIP THROUGH ITALY

219

Torino, Piemonte

Yellowfin tuna *crudo* – tuna mayonnaise – polenta taco – pinenuts – walnuts

Cetara, Campania

Potato and parmesan fritters – tomato mayonnaise – Cetara anchovies – basil gel

Venezia, Veneto

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

Amalfi Coast, Campania

Organic sourdough – Amalfi lemon butter

Avola, Sicilia

QLD coral trout *crudo* – pumpkin – bitter orange – almond – elderflower

Capri, Campania

Rock lobster – Alessandro Pavoni's signature aged Carnaroli rice – truss tomato – basil pesto – mozzarella di bufala

Nerano, Campania

Glacier 51 Toothfish – zucchini – Provolone cream – basil

Bronte, Sicilia

Stracciatella ricotta gelato – cocoa nibs – candied orange – Bronte pistachio ganache – cannolo shells

ORMEGGIO CLASSIC MENU

149

Ormeggio's Signature Snacks to Start

Yellowfin tuna taco | Baccala *cappuccino*

Organic sourdough

Amalfi lemon butter

WA Scallop *crudo*

Macadamia pesto – buttermilk – turnip – nasturtium – ocean trout roe

Home-made tagliolini

Roasted capsicum – smoked WA scampi – stracciatella – hazelnut

MSC swordfish *cotoletta*

Fermented chilli mayonnaise – salsa verde – sour cream

Delizia al limone

Amalfi lemon gelato – candied lemon – Italian meringue

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

Four Matching Wines: Italian 70pp / Premium International 130pp

TO START

Organic sourdough 17

Amalfi lemon butter

* Shark Bay blue swimmer crab 33ea

Toasted brioche – lemon béchamel – Oscietra caviar

Potato and parmesan fritters 18ea

Tomato mayonnaise – Cetara anchovies – basil

Daily market best oysters

With chardonnay vinegar 8ea

With Oscietra caviar 23ea

* Yellowfin tuna *crudo* 25ea

Polenta taco – tuna mayonnaise –

pinenuts – walnuts

SHARING A LA CARTE

WA Scallop *crudo* 36

Macadamia pesto – buttermilk –
turnip – nasturtium – ocean trout roe

QLD coral trout *crudo* 46

Pumpkin – bitter orange – almond – elderflower

* 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

Roasted Japanese pumpkin 29

Mustard seeds – yoghurt – peanuts

Burrata 32

Avocado – kale – pangrattato

* Ormeggio's signature bottoni 45

Filled with carbonara sauce –

Oscietra caviar – Yarra Valley trout roe – lemon thyme

Tagliatelle *alla bolognese* 35

Slow cooked seafood bolognese ragú –
homemade green tagliatelle –
bechamel – Parmigiano Reggiano

Home-made tagliolini 48

Roasted capsicum – smoked WA scampi –
stracciatella – hazelnut

* Rock lobster risotto

Half lobster 149 / whole lobster 295

Alessandro Pavoni's signature
aged Carnaroli rice – truss tomato –
basil pesto – mozzarella di bufala

Glacier 51 toothfish *alla nerano* 79

Zucchini – Provolone cream – basil

Mooloolaba king prawns *alla arrabbiata* 49

Cooked over charcoal – spicy tomato

Charcoal Murray cod

Half fish 55 / whole fish 105

Capers – eggplant – buttermilk – fish jus

* MSC swordfish *cotoletta* 19/100g

Fermented chilli mayonnaise – salsa verde –
sour cream with ocean trout roe
to share

Roasted broccolini 19

Sheep's curd – cured lemon

Tomato salad 19

Heirloom tomato – pickled onion –
roasted macadamia – chives

Mixed seasonal leaf salad 17

Roasted rosemary Royal Blue potatoes 19

** Ormeggio's Absolutely Unmissable Signature Dishes*

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!

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