

ORMEGGIO

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

Baccala - 2012 Baccala cappuccino

Salted cod *alla Vicentina*, potato foam, brioche croutons, cocoa and spices

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

Pane - Bread and butter

Organic sourdough bread, whipped cultured butter

Tonno - 2017 *Tonno e pistacchio*

Yellowfin tuna *crudo*, Bronte pistacchio cream, purple potato chips, trout roe

Polpo - 2012 *Charcoal octopus add one piece 29 ea*

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

Mezze maniche - 2021 pasta *alla Bolognese*

Seafood Bolognese *ragù*, béchamel, Parmigiano-Reggiano chips

Pesce spada - 2022 MSC swordfish *cotoletta alla Valdostana*

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

Limone - 2020 NSW Amalfi lemon gelato

Candied lemon, Italian meringue

A TRIBUTE TO AUSTRALIAN PRODUCE

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SNACKS

Tonno - Yellowfin tuna, Ulladulla, NSW

Polenta taco, tuna mayonnaise, capers, pine nuts, walnut

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

Scampo - Scampi, Port Headland, WA

Toasted brioche, scampi, Russian salad, Oscietra caviar, cured egg yolk

Spigola - Barramundi, Cone Bay, WA

Cannoli filled with whipped barramundi *mantecato*, chives

MENU

Aragosta - Rock lobster, Jervis Bay, NSW

Rock lobster *alla Catalana* done 3 ways

Granchio - Mud crab, Gladstone, QLD

Carnaroli risotto, lemon curd, trout roe, milk protein

Merluzzo - Aquna Murray Cod, Griffith, NSW

Green asparagus & bergamot, spring vegetables, almond

Italian mojito

Rum, lime, basil sorbet

Nocciola - Hazelnut, King Valley, VIC

Roasted hazelnut gelato, caramelised banana, coffee & chocolate crumble

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

Ostriche - Daily market best oysters

With chardonnay vinegar 8ea | With Oscietra caviar 23ea

Caviale - Oscietra caviar 30g 160 | 50g 315

Ars Italica Oscietra caviar, blinis, creme fraiche, chives

Scampo - Scampi, Port Headland, WA 38 ea

Toasted brioche, scampi, Russian salad, Oscietra caviar,
cured egg yolk



Tonno - Yellowfin tuna, Ulladulla, NSW 25 ea

Polenta taco, tuna mayonnaise, capers, pine nuts, walnut

Polpo - Charcoal octopus, Fremantle, WA 29 ea

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

Pane - Organic sourdough 18

Whipped cultured Pepe Saya butter, Sydney, NSW

ANTIPASTI

Pomodoro - Organic tomato, Robinvale, VIC 32

Grilled heirloom tomato steak, capers, rosemary, eschalot,
Stracciatella, Rio Vista olive oil

Melanzana - Eggplant *parmigiana*, Bundaberg, QLD 34

Smoked eggplant, fermented tomato water,
marinara sauce, herb emulsion, Sardinian pecorino

Tonno - Yellowfin tuna, Ulladulla, NSW 48

Yellowfin tuna *crudo*,
Bronte pistacchio cream, purple potato chips, trout roe



Gamberi - King prawns, Mooloolaba, QLD 52

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

PASTA

Mezze maniche - Pasta *alla bolognese* 42

Seafood Bolognese *ragú*, mezze maniche pasta,
béchamel, Parmigiano-Reggiano chips



Tagliolini - Pasta with pippies *alla mugnaia* 49

Tagliolini pasta, pippies, samphire, crispy seaweed



Bottoni - Pasta, grilled scampi, WA 52

Filled with Parmigiano-Reggiano & buttermilk,
Bronte pistacchio, bottarga

PESCE

Cernia - Grilled line caught coral trout, QLD 59

Green asparagus & bergamot, green peas
green beans, almond



Merluzzo - Charcoal Murray cod, whole fish, NSW 139

Served with *salmoriglio* sauce & Warrigal greens salad

Pesce spada - MSC swordfish *cotoletta alla valdostana* (400g) 142

Crumbed and fried swordfish, cured tuna loin,
Pyengana cheddar

CONTORNI

Patata - Royal blue potatoes, Southern Highlands, NSW 19

Tossed with rosemary salt

Insalata - Mixed seasonal leaf salad, Terrey Hills, NSW 17

Tossed with lemon dressing

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

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