

A LA CARTE

BY THE PIECE

Ormeggio's organic hand shaped **rosemary focaccia** – homemade cultured butter – fennel – orange 16

Daily market best **oysters**

With chardonnay vinegar – eschalots – black pepper 7ea

With Oscietra caviar 22.5ea

Ormeggio's signature **bottoni pasta filled with pumpkin** – burnt butter béarnaise – sage – pepitas 14ea

Handpicked **North Queensland mud crab** – polenta tartlet – sweet corn 18ea

Lightly smoked **Western Australian Scampi** – salted brioche – Oscietra caviar – Bronte pistachio 32ea

TO SHARE

Hiramasa kingfish crudo – ocean trout roe – orange – mint 33

Western Australian Fremantle Octopus cooked over charcoal

Warm Italian **'piadina' flatbread** (2pc) – fresh Vannella stracciatella – cime di rapa sautéed in garlic and chilli oil 43

Seafood lasagna 'alla bolognese' – traditional homemade green pasta sheets

Bechamel sauce – Parmigiano Reggiano 38

Capelli d'angelo pasta made in-house – cultured butter – turnip tops

With Amaebi prawns 46

With Oscietra caviar 54

Verrigni spaghetti 'alla carbonara' – seafood pancetta – Amalfi lemon 39

Aged Carnaroli risotto, Chef Alessandro's signature – charcoal **Eastern Rock lobster**

Squid ink – rocket salsa verde – lemon aioli

With half lobster 500gr 148

With whole lobster 1kg 295

**limited portions available*

Charcoal Ulladulla **bluefin tuna 'alla puttanesca'**

Organic Australian capers – black olive cream – tomato salad 54

Glacier 51 toothfish

Porcini mushroom hollandaise – pine mushrooms – fish jus – rocket cress 82

MSC Swordfish 'cotoletta' 2.0

Fermented chilli mayonnaise – sour cream with ocean trout roe – salsa verde 19/100g

SIDE DISHES

Seasonal leaves 16

Royal blue potato roasted – rosemary 18

Heirloom carrots – mustard seeds – yoghurt – peanuts 18

*Minimum spend of \$100 per person applies, excluding weekdays - grazie for your understanding.
A card-processing fee applies. Sunday surcharge of 10%. Public holiday surcharge 15%.*

OUR CHEFS HAVE SELECTED SOME OF THEIR FAVOURITE DISHES (with wine recommendations!)

CHEF'S PICKS MENU

Polenta tartlet – handpicked North Queensland mud crab – sweet corn

Lightly smoked Western Australian Scampi – salted brioche – Bronte pistachio – Oscietra caviar

Ormeccio's organic hand shaped rosemary focaccia – homemade cultured butter – fennel – orange

Hiramasa kingfish *crudo* – ocean trout roe – orange – mint

2020 Poggiotondo – Vermentino, Tuscany

2021 Emrich-Schonleber 'Monziber Kabinett' – Riesling, Nahe (Germany)

Capelli d'angelo pasta made in-house - Amaebi prawns – cultured butter – turnip tops

2021 Balter - Sauvignon Blanc, Trentino

2021 Francois Crochet – Sauvignon Blanc, Sancerre (France)

Charcoal Ulladulla bluefin tuna '*alla puttanesca*' – organic Australian capers – black olive cream – tomato salad

2020 Poderi del Paradiso 'Chianti dei Colli Senesi' – Sangiovese, Tuscany

2017 Domaine A – Pinot Noir, Tasmania (Australia)

Ormeccio's Black Forest – CopperTree Farm buttermilk gelato – textures of raspberry – cacao crumble – mint

2019 Piero Gatti 'Brachetto del Piemonte' – Brachetto, Piemonte

2019 Campagnola 'Recioto della Valpolicella' – Corvina Blend, Veneto (Italy)

Menu 135 per person

ORMEGGIO SIGNATURE MENU

Polenta tartlet – handpicked North Queensland mud crab – sweet corn

Lightly smoked Western Australian Scampi – salted brioche – Bronte pistachio – Oscietra caviar

Ormeccio's signature bottoni pasta filled with pumpkin – burnt butter béarnaise – sage – pepitas

Ormeccio's organic hand shaped rosemary focaccia – homemade cultured butter – fennel – orange

Hiramasa kingfish *crudo* – ocean trout roe – orange – mint

2020 Poggiotondo – Vermentino, Tuscany

2021 Emrich-Schonleber 'Monziber Kabinett' – Riesling, Nahe (Germany)

Aged Carnaroli risotto – charcoal Eastern Rock lobster – squid ink – rocket salsa verde – lemon aioli

2021 Gino Fasoli – Garganega and Trebbiano, Veneto

2022 Bannockburn – Chardonnay, Geelong (Australia)

MSC Swordfish '*cotoletta 2.0*' – fermented chilli mayonnaise – sour cream with ocean trout roe – salsa verde

2020 Fattoria San Lorenzo 'Rosato di Vera' – Montepulciano and Sangiovese, Marche

2021 Château de Pibarnon – Cinsault and Mourvèdre, Bandol (France)

Delizia al limone – Amalfi lemon gelato – candied lemon – Italian meringue

2021 Piero Gatti 'Moscato del Piemonte' – Moscato, Piemonte

2013 Disznókó Aszú 5 Puttonyos – Furmit blend, Tokaji (Hungary)

Menu 199 per person

*Four Italian matching wines 70pp / Four International Premium matching wines 150pp
Only after a glass or two? Talk to our friendly team.*

Menu is designed for the whole table to share