

ORMEGGIO

A TRIBUTE TO AUSTRALIAN PRODUCE

ORMEGGIO'S 'DIRTY PORCINI'

Porcini mushroom consommé, Japanese pumpkin, rosemary

* BLUE SWIMMER CRAB, SHARK BAY, WA

Brioche, blue swimmer crab, lemon béchamel

Supplementary 5g Oscietra caviar add 20ea

* SCALLOP, ABROLHOS ISLAND, WA

Scallop *crudo*, green apple, cucumber, chilli, crème fraîche, sea grape

CHARCOAL ORGANIC SOURDOUGH, SYDNEY, NSW

Cultured CopperTree butter

YELLOWFIN TUNA, SOUTH COAST, NSW

Yellowfin tuna *crudo*, cured egg yolk, anchovy, capers, kohlrabi, black truffle

OCTOPUS, FREMANTLE, WA

Piadina flat bread, chargrilled octopus, Vannella stracciatella, turnip tops, garlic, chilli

Supplementary course add 29ea

SCARLET PRAWNS, CAPE MORETON, QLD

Carnaroli risotto, scarlet prawns, crème fraîche, finger lime, lime zest

Supplementary 3g Oscietra caviar add 12ea

SOUTHERN ROCK LOBSTER, THE FRIARS, TAS

Tagliolini, rock lobster, Moreton Bay bug, clams, mussels, trout roe

Supplementary course add 40ea

AQUNA MURRAY COD, RIVERINA, NSW

Murray cod, parsnip, kohlrabi, vegetable jus, mustard seeds

AMALFI LEMON, GRIFFITH, NSW

Amalfi lemon gelato, candied lemon, Italian meringue

A TRIBUTE TO AUSTRALIAN PRODUCE 149

* A TRIBUTE TO AUSTRALIAN PRODUCE + SNACKS 225

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

Weekend Surcharge 10% | Public Holiday Surcharge 15% | Card Surcharge 1.65%

TO START

Sydney rock oysters With chardonnay vinegar – Half dozen 45 | Dozen 86 | With Oscietra caviar 23ea
Oscietra caviar Ars Italica Oscietra caviar, blinis, crème fraîche, chives 30g 160 | 50g 315
Organic sourdough, Sydney, NSW Cultured CopperTree butter 18

SNACKS

Blue swimmer crab, Shark Bay, WA Brioche, blue swimmer crab, lemon béchamel 21ea 
With 5g Oscietra caviar 20
Scallop, Abrolhos Islands, WA Scallop *crudo*, green apple, cucumber, chilli, crème fraiche, sea grape 21ea
Rainbow trout, Silver Lake, VIC Smoked rainbow trout sandwich, tartar sauce 18ea
Brussels sprout, Central Northwest, TAS Polenta tartlet, brussels sprouts, corn, walnut 18ea

STARTERS

Savoy cabbage, NSW Roasted savoy cabbage, chickpea, lemon, herbs salad 29
Octopus, Fremantle, WA *Piadina* flat bread, chargrilled octopus, Vannella stracciatella, turnip tops, chilli 29ea 
Yellowfin tuna, South Coast, NSW Yellowfin tuna *crudo*, cured egg yolk, anchovy, capers, kohlrabi, black truffle 39
King prawns, Mooloolaba, QLD Charcoal king prawns (3 pieces), sundried tomato pesto, yellow Datterino tomato, native succulents 52

PASTA

Pasta *alla bolognese* Cannelloni filled with seafood Bolognese, béchamel, Parmigiano-Reggiano 39
Spanner crab, QLD Radiatori pasta, spanner crab, burnt butter, porcini mushroom, parsley 49
Black truffle, Manjimup, WA Bottoni filled with truffle pecorino, lemon, celeriac, black truffle 59
Southern rock lobster, The Friars, TAS Tagliolini, rock lobster, Moreton Bay bug, clams, mussels, trout roe 98
Scarlet prawns, Cape Moreton, QLD Carnaroli risotto, scarlet prawns, crème fraiche, finger lime, lime zest 52
With 5g Oscietra caviar 20

FISH

Aquna Murray cod, Riverina, NSW Murray cod, parsnip, kohlrabi, vegetable jus, mustard seeds 59
Coral trout, NSW Coral trout served with *salmoriglio* & Warrigal greens salad 69
MSC swordfish *cotoletta alla valdostana* (400g) Swordfish, crumbed and fried, tuna loin, Pyengana cheddar, served with sage hollandaise, tomato & caper salad 142 

MEAT

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

SIDES

Royal blue potatoes, Southern Highlands, NSW Tossed with rosemary & pepper salt 19
Mixed seasonal leaf salad, Terrey Hills, NSW Tossed with lemon dressing 17

Alessandro Pavoni's favourite dishes. 