

## A LA CARTE

### BY THE PIECE

**Ormeggio organic rosemary focaccia** – Cold pressed organic extra virgin olive oil 14  
With whipped traditional Venetian **baccala 'mantecato'** 26

Daily market best **oysters** – chardonnay vinegar – eschalots – black pepper 6.5ea  
With **Oscietra caviar** 22.5ea

**Ormeggio's Caesar Salad** – crunchy cos lettuce – tuna pancetta – cured egg yolk – Parmigiano-Reggiano 14ea

Ormeggio's signature **'bottoni' pasta 'caprese'** – buffalo mozzarella – basil – tomato 14ea

Polenta taco – **Portarlington Blue Mussels** – aioli – smoked paprika 14ea

Lightly smoked **Scampi** – salted brioche – Bronte pistachio – oscietra caviar 32ea

### TO SHARE

Daily crudo **"Crudo del Giorno"** – Amalfi lemon – Pantelleria capers – Jerusalem Artichoke 36

**"Piadina Romagnola"** – tuna prosciutto – rocket – squacquerone cheese – cherry tomatoes 36

**Brussels sprouts** – sweet corn – lemon Hollandaise 28

Spelt sourdough shell pasta – traditional Valtellinese **'Pizzocheri'** – Savoy cabbage – Bitto cheese – sage – burnt butter – potato 36

Squid ink tagliolini – handpicked **Queensland spanner crab** – chilli – parsley 46

Aged Carnaroli risotto – cime di rapa – charcoal **Shark Bay scallops** – southern calamari – Franciacorta 49

Verrigni linguine – **Eastern rock lobster** – crustacean emulsion – roasted almonds  
half lobster 500gr 165 | full lobster 1kg 295 \*limited portions available

**New South Wales Murray Cod** – cooked in salt crust – Porcini – wild mushrooms – pumpkin – chestnuts 74

**MSC Swordfish** cooked over charcoal – fermented chilli sauce – Tuscan kale – extra virgin olive oil 54

**New South Wales Yellowfin tuna 'cotoletta'** – seaweed and grissini crumb – charcoal lime 58

### ORMEGGIO'S DRY AGED WHOLE FISH PROGRAM

*Sustainable Whole fish from selected fishermen | Dry aged in a controlled environment*

Our team will let you know which fish are available and the best on the day MP

### SIDE DISHES

**Seasonal leaves** 16

**Royal blue potato** roasted – rosemary 16

**Daily greens** cooked over the charcoal – pecorino – olives – anchovies 16

*Minimum spend of \$100 per person applies, 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

CHEF'S PICKS MENU

**Caesar salad**

Crunchy cos lettuce – tuna pancetta – cured egg yolk – Parmigiano-Reggiano

Lightly smoked **Scampi**

Salted brioche – Bronte pistachio – oscietra caviar

**Ormeggio organic focaccia**

Rosemary – cold pressed organic extra virgin olive oil

**Crudo del Giorno**

Amalfi lemon – Pantelleria capers – Jerusalem Artichoke

**Handpicked Queensland spanner crab**

Squid ink tagliolini – chilli – parsley

**New South Wales Yellowfin tuna 'cotoletta'**

Seaweed and grissini crumb – charcoal lime

*Served with seasonal greens*

**Hazelnut & seaweed**

Piedmont hazelnut gelato – caramel sauce – seaweed

*Menu 135 per person*

*Four Matching wines – standard 65pp | deluxe 130pp*

ORMEGGIO SIGNATURE MENU

**Caesar salad**

Cos lettuce – tuna pancetta – cured yolk – Parmigiano-Reggiano

Lightly smoked **Scampi**

Salted brioche – Bronte pistachio – oscietra caviar

**Bottoni caprese**

Ormeggio's signature pasta – buffalo mozzarella – basil – tomato

**Ormeggio organic focaccia**

Rosemary – cold pressed organic extra virgin olive oil

**Crudo del Giorno**

Amalfi lemon – Pantelleria capers – Jerusalem Artichoke

Verrigni linguine – half **Eastern rock lobster**

Crustacean emulsion – roasted almonds

**New South Wales Murray Cod**

Cooked in salt crust – Porcini – wild mushrooms – pumpkin – chestnuts

*Served with seasonal greens*

**Delizia al limone**

Amalfi lemon gelato – candied lemon – Italian meringue

*Menu 195 per person*

*Four Matching wines – standard 65pp | deluxe 130pp*

*Menu is designed for the whole table to share*