

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

Portarlington **Blue Mussels**

Polenta taco – aioli – smoked paprika

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

Delizia al limone

Amalfi lemon gelato – candied lemon – Italian meringue

Menu 140 per person

Four Matching wines – standard 60pp | deluxe 120pp

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

Charcoal **Shark Bay scallops**

Aged Carnaroli risotto – cime di rapa – southern calamari – Franciacorta

New South Wales Murray Cod

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

Served with seasonal greens

Ormeggio Gelato Bar

Choose your own 'coppa gelato' from our menu

Menu 195 per person

Four Matching wines – standard 60pp | deluxe 120pp

Menu is designed for the whole table to share