

ORMEGGIO

CLASSIC MENU

DIRTY CAPRESE

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ORGANIC SOURDOUGH

Cultured CopperTree butter

GREEN ASPARAGUS

Crème fraîche, kohlrabi, green apple,
coffee, mint

KING PRAWNS

Trofie pasta, prawn bisque,
bagna cauda, cherry tomato

MSC SWORDFISH

Grilled, zucchini & basil cream,
yellow capsicum, yellow zucchini

AMALFI LEMON

Lemon gelato, candied lemon,
Italian meringue

119

A TRIBUTE TO AUSTRALIAN PRODUCE

DIRTY CAPRESE

YELLOWFIN TUNA BRIOCHE

SPANNER CRAB TARTLET

SCALLOP CRUDO

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ORGANIC SOURDOUGH

Cultured CopperTree butter

YELLOWFIN TUNA

Crudo, corn & macadamia, salmon roe, lemon oil

SPANNER CRAB

Spaghetti, *cacciucco* sauce, confit cherry tomato

AQUA MURRAY COD

Grilled, tomato pil-pil, black olives, basil

SICILIAN SPRITZ

Blood orange, chinotto, Aperol sorbet, finger lime

CREMINO BIANCO

Hazelnut & Valhrona white chocolate gelato,
textures of coconut

240

Indulgence courses

FREMANTLE OCTOPUS 29ea

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

PARMIGIANO-REGGIANO BOTTONI 24ea

Pyengana cheddar cream, roasted barley malt, aged balsamic vinegar

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

TO START

SYDNEY ROCK OYSTERS With chardonnay vinegar – Half dozen 45 | Dozen 86 | With Oscietra caviar 23ea

ARS ITALICA OSCIETRA CAVIAR Blinis, crème fraîche, chives 30g 160 | 50g 315

ORGANIC SOURDOUGH Cultured CopperTree butter 18ea

SNACKS *By the piece*

COLD

ORMEGGIO'S DIRTY CAPRESE Chilled tomato consommé, mozzarella foam, basil powder 14ea

SPANNER CRAB Tempura tartlet, lemon myrtle & chilli mayonnaise, Oscietra caviar 32

YELLOWFIN TUNA CRUDO Toasted brioche, avocado emulsion, Oscietra caviar 38 

WARM

CHARGRILLED OCTOPUS Piadina bread, stracciatella, turnip tops, chilli 29 

CHARCOAL KING PRAWNS Piadina bread, garlic prawn sauce, fermented chilli mayonnaise, fresh mixed herbs 32

STARTERS

CONFIT GREEN ASPARAGUS Crème fraîche, kohlrabi, green apple, coffee, mint 29

YELLOWFIN TUNA CRUDO Salmon roe, macadamia & corn *ajo blanco*, lemon oil 48 

PARMIGIANO-REGGIANO BOTTONI Pyengana cheddar cream, aged balsamic vinegar, roasted barley malt 38 

SMOKED SOUTHERN CALAMARI Squid ink tagliolini, bottarga di Pilu, succulents 42

ROCKLIFF SPANNER CRAB Spaghetti, *cacciucco* sauce, confit cherry tomato, succulents 59

MAINS

RED PRAWNS Carnaroli risotto, mascarpone, Amalfi lemon, pepperberry, crustacean consomme, oscietra caviar 79

GRILLED AQUA MURRAY COD Tomato pil-pil, black olives, basil 72 

BUTTER BASTED DAILY CATCH QUEENSLAND CORAL FISH Zucchini & basil cream, yellow capsicum, yellow zucchini 76

All our dry-aged meats are cooked over embers served with salsa verde & premium mustard

TENDERLOIN 200g Tajima wagyu MB 4, Riverina, NSW 89

RIB EYE 600g Tajima wagyu MB 6, Riverina, NSW 210

SIDES

MIXED SEASONAL LEAF SALAD Tossed with lemon dressing 17

ROYAL BLUE POTATOES Tossed with rosemary & pepper salt 19 

CHARCOAL BROCCOLI Preserved lemon cream, herb & anchovy *pangrattato* 19

Alessandro Pavoni's favourite dishes 

Weekend Surcharge 10% | Public Holiday Surcharge 15% | Card Surcharge 1.65% | Thank you for your understanding.