

ORMEGGIO

CLASSICS MENU

119

SYDNEY ROCK OYSTERS

With chardonnay vinegar

Half dozen 45 / Dozen 86 / With Oscietra caviar 23ea

ORMEGGIO'S 'CAPRESE'

Chilled tomato consommé, mozzarella foam, basil powder

ORGANIC SOURDOUGH

Cultured CopperTree butter

GREEN ASPARAGUS

Crème fraîche, kohlrabi, green apple, coffee, mint

OCTOPUS

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

Add 29ea

KING PRAWNS

Trofie pasta, cherry tomato, *bagna cauda*

AQUA MURRAY COD

Zucchini & basil cream, yellow capsicum, yellow zucchini

AMALFI LEMON

Amalfi lemon gelato, candied lemon, Italian meringue

These menus are designed for groups of 8 -14 guests to share.

We cannot guarantee allergen-free dishes.

A transaction fee applies to all cards.

A 10% surcharge applies. A 16% weekend surcharge applies.

A 15% public holiday surcharge applies.

Thank you for your understanding.

ORMEGGIO

A BESPOKE EXPERIENCE

170

*All menus include
Ormeggio's 'Dirty Caprese'
& Organic Sourdough with cultured CopperTree butter*

FIRST

Select two

BACCALA CAPPUCCINO

Salted cod *alla Vicentina*,
potato foam, brioche
croutons, cocoa and
spices

GREEN ASPARAGUS

Crème fraiche, kohlrabi,
green apple, coffee, mint

YELLOWFIN TUNA

Crudo, corn &
macadamia, salmon roe,
lemon oil

KING PRAWN PIADINA

Garlic prawn sauce,
fermented chilli
mayonnaise, fresh mixed
herbs

SECOND

Select one

SPANNER CRAB

Trofie pasta, cherry tomato, *bagna
cauda*

PYENGANA CHEDDAR

Busiate pasta, Parmigiano-
Reggiano, aged balsamic vinegar,
roasted barley malt

RED PRAWN CRUDO

Carnaroli risotto, mascarpone,
Amalfi lemon, pepperberry,
crustacean consomme

THIRD

Select two

Select one

GRILLED AQUA MURRAY COD

Tomato pil-pil, black olives, basil

ROYAL BLUE POTATOES

Tossed with rosemary & pepper salt

MSC SWORDFISH

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

MIXED SEASONAL LEAF SALAD

Tossed with lemon dressing

200G TAJIMA WAGYU MB 4 TENDERLOIN, RIVERINA

Premium mustard, salsa *verde*

CHARCOAL BROCCOLI

Preserved lemon cream, herb & anchovy *pangrattato*