

## A LA CARTE

Signature Antipastini + one choice (two courses - lunches only) 79

Signature Antipastini + two choices (three courses) 99

Signature Antipastini + three choices (four courses) 127

*Appellation Sydney rock oysters freshly shucked – tomato and raspberry emulsion*

*5ea*

### **ORMEGGIO'S SIGNATURE ANTIPASTINI** (set course)

Ormeggio's Signature Course: A selection of antipastini

Organic sourdough bread – homemade ricotta

### **PRIMI**

Yellowfin tuna battuta – stracciatella – rocket – sourdough crostini

Bottoni filled with mascarpone – Yarra Valley salmon roe – bonito consommé

Heirloom beetroot – goat cheese – almond

Charcoal Moreton Bay bug – finger lime – lemon thyme *(\$10pp supplement)*

### **SECONDI**

Grilled snapper – green chilli – macadamia – purple potato

Red scarlet prawn cooked on charcoal – fresh tagliolini – 'aglio e olio'

Aged carnaroli risotto – spanner crab – lemon

Dry aged roasted duck – silverbeet – cauliflower – chianti

Charcoal wagyu beef – Tuscan cabbage – turnip – black garlic

600g dry aged Rangers Valley beef sirloin *(serving for two - \$20 supplement)*

### **CONTORNI**

Organic mixed leaves salad – bagna cauda

14

Root vegetable lasagna

14

### **DOLCI**

Salad of pink grapefruit – bergamot – oranges – bay leaves gelato – extra virgin olive oil

Cultured cream panna cotta – strawberries – strawberry kombucha granita

Babà – green coffee gelato – pistachio

Domori chocolate caprese cake – hazelnut gelato – marsala

Ormeggio's signature cheese box (serving for two)

60

*\*Additional bread 5pp*