

A LA CARTE

ASSAGGINI

Wholewheat sourdough 10
Homemade ricotta

"Appellation" Sydney rock oysters 6ea
Chardonnay vinegar – eschalots – black pepper

Tasmanian Yellowfin tuna 'Tonnato' 14ea
Salted brioche – tuna emulsion – capers

Queensland Spanner Crab handpicked 14ea
Polenta taco – lemon mayonnaise – tomato

Bottoni pasta filled with Parmigiano-Reggiano 14ea
Aged balsamic vinegar

SALATI

Hiramasa kingfish crudo 32
Pappa al pomodoro – sourdough crostini – oregano

Cape Moreton red scarlet prawns cooked over charcoal 46
Piadinas – crustacean emulsion – anchovy infused Pepe Saya cultured butter

Orecchiette 34
Broccolini – fermented chilli – potato chip

Squid ink spaghetti alla chitarra 42
Cured Amaebi prawns – smoked Vannella buffalo mozzarella – Yarra Valley salmon roe

Roasted baby Japanese pumpkin 30
Fermented black garlic – sage – pumpkin seeds

New South Wales Murray Cod 62
Cooked in salt crust – rocket sauce – green apple – pecan

30 day dry aged swordfish MP – *limited portions available*
Amalfi lemon – mint – olives

Queensland Mud crab in two ways MP **for two people - limited portions available*
Steamed on tomato carnaroli risotto
Charcoal claws – pummarola – baby cos lettuce

SIDES

Seasonal leaves 12

Royal blue potato roasted wedges – rosemary 14

Broccolini charcoal – sundried tomato – pine nuts 16

DOLCI

Monte bianco 35
Fior di latte gelato – black truffle – chestnut chips

Cannolo siciliano 24
Bronte pistachio gelato – Domori chocolate – ricotta – cannolo Siciliano

Mixed berries 22
Mixed berries sorbet – native riberry jam – mascarpone – native river mint

Ormeggio's Signature Cheese Box 30pp

*Minimum spend of \$100 per person applies, grazie!
A card-processing fee applies. Sunday surcharge of 10%. Public holiday surcharge 15%.*

*Can't choose? Let us help you...
Our chefs have picked out a few of their top favourites.*

CHEFS PICKS MENU

Tasmanian Yellowfin tuna 'Tonnato'

Salted brioche – tuna emulsion – capers

Queensland Spanner Crab handpicked

Polenta taco – lemon mayonnaise – tomato

Wholewheat sourdough

Ricotta – extra virgin olive oil

Hiramasa kingfish crudo

Pappa al pomodoro – sourdough crostini – oregano

Squid ink spaghetti all chitarra

Cured Amaebi prawns – smoked Vannella buffalo mozzarella – Yarra Valley salmon roe

New South Wales Yellowfin tuna 'cotoletta'

Seaweed and grissini crumb – charcoal lime

Mixed berries

Mixed berries sorbet – native riberry jam – mascarpone – native river mint

\$149 per person

4 Matching wines – standard \$60 | deluxe \$120

SIGNATURE CHEFS PICKS MENU

Tasmanian Yellowfin tuna crudo on brioche crostini

Bronte pistachio – ocean trout roe

Queensland Spanner Crab handpicked

Polenta taco – lemon mayonnaise – tomato

Wholewheat sourdough

Ricotta – extra virgin olive oil

Hiramasa kingfish crudo

Pappa al pomodoro – sourdough crostini – oregano

Cape Moreton red scarlet prawns cooked over charcoal

Piadinis – crustacean emulsion – anchovy infused Pepe Saya cultured butter

Squid ink spaghetti all chitarra

Cured Amaebi prawns – smoked Vannella buffalo mozzarella – Yarra Valley salmon roe

Queensland Mud crab

Steamed on tomato Carnaroli risotto

New South Wales Yellowfin tuna 'cotoletta'

Seaweed and grissini crumb – charcoal lime

Delizia al limone

Amalfi lemon gelato – candied lemon – Italian meringue

\$209 per person

6 Matching wines – standard \$90 | deluxe \$180

Menu is designed for the whole table to share