

ORMEGGIO

AT THE SPIT

Est. 2009

Ormeggio 2.0
Italian Seafood Restaurant, Cocktail and Gelato bar
Sustainable and delicious

*Why not go with our sharing menu?
Our chefs have picked out a few of their top favourites...*

SHARING MENU

Bread

Warm focaccia – buffalo ricotta

Cantabrian Sea Angelachu anchovies

Sourdough bruschetta – Pepe Saya cultured butter

Tasmanian Yellowfin tuna crudo

Brioche crostini – Bronte pistachio – ocean trout roe

New South Wales swordfish ‘*tonnato*’

Pantelleria capers – pine nuts

Fraser Island scallops cured

Spaghetti chitarra – lime – roasted capsicum

New South Wales Yellowfin tuna ‘*cotoletta*’

Seaweed and grissini crumb – charcoal lime

Amalfi lemon gelato

Candied lemon – vanilla cream – Italian meringue

\$129 per person

Menu designed for whole table