

ORMEGGIO

AT THE SPIT

Est. 2009

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

A LA CARTE

To Start

Bread 14

Warm focaccia – buffalo ricotta

“Appellation” Sydney rock oysters 5.5ea

Granny smith apple and chilli dressing

Queensland spanner crab handpicked 10ea

Chickpea frittella – chives – lemon mayonnaise

Tasmanian Yellowfin tuna crudo 12ea

Brioche crostini – Bronte pistachio – ocean trout roe

Cantabrian Sea Angelachu anchovies 8ea

Sourdough bruschetta – Pepe Saya cultured butter

Entrees

New South Wales swordfish ‘Tonnato’ 32

Pantelleria capers - pinenuts

Mooloolaba Moreton Bay bugs cooked over charcoal 46

Piadinis – cime di rapa – crustacean emulsion – anchovy infused Pepe Saya cultured butter

Pasta

Fraser Island scallops cured 34

Spaghetti chitarra – lime – roasted capsicum

New South Wales seasonal mushrooms 34

Mezze maniche – Italian preserved mushrooms – Piedmont hazelnuts – goat cheese

Western Australia Amaebi prawns ragout 38

Pappardelle – stracciatella

Mains

Terrey Hills cauliflower 24

Almonds – peperonata sauce

New South Wales Murray Cod 54

Fillet cooked in salt crust and lemon leaves – macadamia and Jerusalem artichoke pesto

New South Wales Yellowfin tuna ‘cotoletta’ 44

Seaweed and grissini crumb – charcoal lime

Sides

Seasonal leaves 12

Royal blue potato roasted wedges – rosemary 14