

ORMEGGIO

AT THE SPIT

GROUP BOOKINGS OF 15-18 GUESTS

GROUP BOOKINGS
ORMEGGIO AT THE SPIT

Nestled at The Spit in Mosman, Ormeggio is an intimate restaurant, offering a breathtaking waterfront setting overlooking Middle Harbour and Pearl Bay. With its serene atmosphere and uninterrupted water views, it provides the perfect backdrop for relaxed yet unforgettable celebrations for groups, on Sydney's stunning Northern Beaches.

Proudly awarded two Chef's Hats, Ormeggio is renowned for its exceptional cuisine, thoughtfully curated wines and impeccable service. Executive Chef Alessandro Pavoni has crafted bespoke menus inspired by the signature 'Ormeggio Experience' which are perfect for sharing among groups.

With its coveted waterfront location and award-winning cuisine, Ormeggio at The Spit offers an exceptional setting for birthday celebrations and private events—from corporate occasions and engagement parties to life's most special moments.



MENUS

Our menu is inspired by the seasons and shaped by the very best produce available. As a result, minor last-minute changes may occur to ensure every dish reflects what is freshest and most exceptional from the market. We are able to accommodate most dietary requirements or allergies with at least 72 hours' notice. Please note there are two set menu options for you to choose from.

SAMPLE ORMEGGIO CHEF'S PICK MENU | $119 PER PERSON

Tempura tartlet, kingfish (A) crudo, lemon myrtle and chilli mayonnaise, trout roe, finger lime

Organic Sonoma sourdough with Pepe Saya cultured butter

Aged carnaroli risotto cooked in tomato & crustacean stock, finished with Rockliff Spanner Crab (A), basil cream, mozzarella emulsion

Charcoal Black opal wagyu flank MBS 8+, red onion purée, black garlic emulsion, pickled daikon, peppery herbs

Mixed leaf salad tossed with lemon dressing

Ormeggio's signature Amalfi lemon gelato, candied lemon & burnt Italian meringue

SAMPLE ORMEGGIO EXPERIENCE MENU | $169 PER PERSON

Parmigiano Reggiano waffle, stracciatella, bottarga (I), lemon zest, chives

O'Connor braised beef cheek sandwich, black garlic mayonnaise, sweet & sour onion, pentas flowers

Organic Sonoma sourdough with Pepe Saya cultured butter

Yamba king prawns (A) in 'salsa rosa', pickled vegetables, finely shaved Pilu bottarga (I), served with fresh witlof

Aged carnaroli risotto cooked in tomato & crustacean stock, Cape Moreton Scarlet prawn (A) crudo, basil cream, mozzarella emulsion

Butter-basted Glacier 51 toothfish (A), almond beurre blanc, spring vegetables, pipis (A)

Ormeggio's signature Amalfi lemon gelato,candied lemon & burnt Italian meringue

Seafood origin: (A) Australian, (I) International, (M) Mixed

Please note these are sample menus and are subject to change to showcase the best produce available. One set menu per booking only

SAMPLE ORMEGGIO ULTIMATE MENU | $299 PER PERSON

Lebanese cucumber, herb cream cheese, Oscietra caviar (I)

O'Connor braised beef cheek, black garlic mayonnaise,
sweet and sour onion, pentas flowers

Kingfish crudo (A), lemon myrtle & chilli mayonnaise in a tempura tartlet,
topped with Oscietra caviar (I) & finger lime

Smoked eel & chickpea fritters, scampi crudo (A), lime

Yellowfin tuna crudo (A) as "Steak Tartare"
with classic tartare accompaniments & brioche crostini

Butter-basted Glacier 51 toothfish (A), almond beurre blanc,
spring vegetables, pipis (A)

Aged carnaroli risotto cooked in tomato & crustacean stock,
finished with Cape Moreton Scarlet prawn (A) crudo, basil cream, mozzarella emulsion

Charcoal Black opal wagyu flank MBS 8+, red onion purée, black garlic emulsion,
pickled daikon, peppery herbs

Ormeggio's 'sgroppino' – lemon, prosecco & vodka sorbet, with fresh thyme and lemon zest

Pistachio stracciatella gelato, cannolo shards, candied orange, ricotta foam, mandarin

Seafood origin: (A) Australian, (I) International, (M) Mixed
Please note these are sample menus and are subject to change to showcase the best produce available. One set menu per booking only

BEVERAGE PACKAGES

Italian Aperitivo on Arrival

Welcome Aperol Spritz on arrival | $23 per person

Tier 1 | $70 per person

Non-alcoholic | Still & sparkling water, juice, soft drinks, coffee, tea

Beer | Peroni Red, Sydney Brewery Mid Strength

Sparkling wine | 2022 Casa Gheller Extra Dry Prosecco Glera, Veneto

White wine | 2022 Terre dei Buth Pinot Grigio, Veneto

Red wine | 2024 Sibiliana Sensale Syrah, Sicilia

Tier 2 | $90 per person

Non-alcoholic | Still & sparkling water, juice, soft drinks, coffee, tea

Beer | Peroni Red, Sydney Brewery Mid Strength

Sparkling wine | 2023 Col Vetoraz Prosecco Superiore Valdobbiadene DOCG Brut Glera, Veneto

White wine | 2022 Terre dei Buth Pinot Grigio, Veneto

Red wine | 2021 Cantalici 'Baruffo' Chianti Classico, Sangiovese, Toscana

Tier 3 | $110 per person

Non-alcoholic | Still & sparkling water, juice, soft drinks, coffee, tea

Beer | Peroni Red, Sydney Brewery Mid Strength

Sparkling wine | 2021 Santus – Franciacorta DOCG Brut

White wine | Your Choice of Two

2024 Hofstätter – Pinot Grigio Alto Adige Bolzano – Alto-Adige

2022 Canoso – Soave Classico DOC 'Fonte' Garganega – Veneto

2023 Kumeu River 'Estate' Chardonnay – Auckland, New Zealand

2024 Colomba Bianca – Sicilia 'Principe di Granatey' – Trapani, Sicilia

Red wine | Your Choice of Two

2022 Château Barbebelle 'Fleuri' Rosè – Provence, France

2024 Fontanabianca Langhe Nebbiolo – Langhe, Piemonte

2023 Spring Vale 'Estate' Pinot Noir – Freycinet Coast, Tasmania

2024 Inkwell 'Road to Joy' Shiraz, Primitivo – McLaren Vale, SA

2022 Campo al Noce Bolgheri DOC 'Miterre' Cab Sauv, Merlot, Cab Franc, Syrah – Bolgheri, Toscana

Pricing is based on a two-hour duration.

TERMS & CONDITIONS

Credit card details are required to secure all bookings.
We request 7 days' notice for a cancellation or decrease in guest numbers by more than 50%.
This booking is guaranteed to the value of $119 per guest based on the last confirmed guest numbers. Pricing is inclusive of GST.
For groups of 8 or more on a weekday, there will be a 10% service charge added to your final bill on the day.
For bookings on a Saturday or Sunday, there will be a 15% surcharge added to the final bill (5% service charge and 10% weekend surcharge).
Bookings made on public holidays will incur an additional public holiday surcharge of 15%. Functions are not available in conjunction with any other offers, discounts, Entertainment Card, Best Restaurant Gift Card, Gourmet Traveller or Good Food Gift Card.
Thank you for your understanding.

ADDITIONAL INFORMATION

Music / Entertainment / Decorations

As there will be other a la carte diners at the restaurant, there are no provisions for the use of acoustic/amplified/live music or a microphone.
Additional decorations or activities are subject to approval prior to your reservation. No confetti-like decoration is permitted (confetti, rice, rose petals, sand, etc). The guest is responsible for placing any decorations such as name cards or flowers. Ormeggio does not allow sparklers or candles.

Damages

The client is financially liable for any damage to restaurant property or D'Albora marinas property through their own actions or the actions of their guests.

Food and Beverages

Bringing external food or beverages onto the premises is not permitted unless pre-arranged with management.
If you wish to bring a cake, a service fee applies: $5.50 per person (1–19 guests), or a flat fee of $100 (20–49 guests), $150 (50–99 guests), or $200 (100+ guests).

Responsible Service of Alcohol

Ormeggio is committed to the responsible service of alcohol. Intoxicated guests will not be served. A responsible adult must accompany minors at all times. At no time are minors permitted to consume alcoholic drinks.

Public Holidays & Special Event Dates

A 15% surcharge will apply on public holidays. This is applicable to the final bill. Special event dates may have a special menu and pricing applicable.

D'Albora Marinas

We are located in a working marina, and as such, recommend the supervision of children at all times. Smoking is not permitted in our restaurant or throughout D'Albora marinas. If you are arriving by boat/water transport please let the events coordinator know - we have a private boat berth available for hire.

Parking

Ormeggio suggests parking at the large council car park at the Spit West Reserve. Fees apply until 6pm daily.


ORMEGGIO
AT THE SPIT