

ORMEGGIO

AT THE SPIT

SEMI-EXCLUSIVE USE OF THE VENUE

CELEBRATE WITH US AT ORMEGGIO AT THE SPIT

Nestled at The Spit in Mosman, Ormeggio at The Spit is available for exclusive use, offering an intimate and breathtaking waterfront setting overlooking Middle Harbour and Pearl Bay. With uninterrupted water views and a serene atmosphere, the restaurant becomes a private stage for hosting refined yet unforgettable celebrations on Sydney's stunning Northern Beaches.

Proudly awarded two Chef's Hats, Ormeggio is renowned for its exceptional cuisine, thoughtfully curated wine list and impeccable service. For exclusive events, Executive Chef Alessandro Pavoni creates bespoke menus inspired by the signature Ormeggio Experience, designed for sharing and tailored to your occasion.

With its coveted waterfront location and award-winning dining, Ormeggio at The Spit provides an exceptional backdrop for birthday celebrations, corporate events, engagement parties and life's most special moments.



OUR SPACES

Ormeggio at The Spit offers three options when booking the space.

CHEF'S TABLE

The Chef's Table accommodates up to 12 guests for a semi-private dining experience, subtly separated from the main dining room by a brass mesh curtain.

Positioned beside the window with views over the marina, this generously sized table provides an intimate and memorable setting for your next special event.

Minimum spend requirements apply when booking the Chef's Table.

Seated capacity: up to 12

THE DECK AND TERRAZZA

The Deck and Terrazza offer the venue's most spectacular waterfront views and can be enjoyed comfortably in all weather.

These two adjoining spaces include The Terrazza, our alfresco area sheltered by a shade awning and perfect for pre-drinks and relaxed mingling on the lounges, as well as The Deck. The spaces connect seamlessly, creating a harmonious flow for guests.

We confidently rank this area among Sydney's finest private dining rooms—and perhaps even Australia's.

Minimum spend requirements apply when booking exclusive use of The Deck & Terrazza.

Seated capacity: 36
Standing capacity: 40

THE DINING ROOM

Our Dining Room is a generous space designed to accommodate larger celebrations. Bi-fold windows open onto stunning waterfront vistas, offering sweeping 180-degree views across Middle Harbour.

Minimum spend requirements apply when booking exclusive use of the Dining Room.

Please note that access to the Deck and Terrazza is not included with this space, that the bar will also be servicing diners on the deck.

Seated capacity: 71
Standing: 75

OUR SPACES



CHEF'S TABLE



DECK & TERRAZZA



DINING ROOM

MENUS

Our menu is inspired by the seasons and shaped by the very best produce available each day. 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 three 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

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 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

SAMPLE ORMEGGIO LUXURY 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

SAMPLE CANAPE MENU | $139 PER PERSON
CHOOSE 4 HOT/COLD & 2 SUBSTANTIAL & 2 DESSERTS

(Not available for single seating or Chef's Table)

Cold Canapés

Freshly shucked Sydney rock oysters (A)

Parmigiano-Reggiano Vacche Rosse waffle, stracciatella, lemon zest

Brioche, blue swimmer crab (A), lemon béchamel

Vitello tonnato - Brioche, veal tartare, tuna mayonnaise, pine nut, walnut

Hot Canapés

King prawn skewers (A), pancetta, salsa verde

Charcoal wagyu skewers, black garlic emulsion

Pizza fritta - fried pizza dough, Napoletana sauce, basil

Baccala fritter, herb mayonnaise

Substantial Canapés

Carnaroli risotto, tomato, spanner crab (A), mozzarella, basil

Carnaroli risotto, Parmigiano-Reggiano, balsamic vinegar (Station available + 20 pp)

Trofie, king prawns (A), prawn bisque, cherry tomato, stracciatella

Orecchiette pasta, sausage ragu, broccoli, pangratatto

Mezze maniche, beef & pork bolognese

Busiate 'alla Norma', fried eggplant, cherry tomato, aged ricotta, basil

Dessert Canapés

Traditional baba brioche soaked in syrup & rum, finished with citrus whipped cream

Cannolo Siciliano filled with ricotta

Signature tiramisù

Ormeggio's signature Amalfi lemon gelato with Italian meringue served in a cone




PANERAI

BEVERAGE PACKAGES

Italian Aperitivo on Arrival

Welcome Aperol Spritz on arrival | $23 per person

Tier 1 | $95 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 | $110 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 | $155 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 four hour duration. If your event timings are less or more than 4 hours, this can be adjusted.

PAYMENTS, CANCELLATIONS & TRANSFER OF BOOKING

Confirming the booking:
A deposit of $1000 is required to secure a Semi Exclusive Reservation. Reservations are not deemed secured until a deposit has been received and confirmation has been provided by our events coordinator.
Deposits can be paid in the form of cash, via credit card or bank transfer.

Cancellation more than 6 weeks prior:
Bookings cancelled up to 6 weeks prior to the event will receive a full refund less a $250 administration fee.

Cancellation between 6 and 2 weeks prior:
Bookings cancelled between 6 weeks prior and 2 weeks prior to the event will receive a full refund less a $1,000 administration fee.

Confirmation 3 weeks prior:
All final details, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client 3 weeks prior to the date.

Full prepayment 2 week prior:
We require all functions to be paid in full 2 weeks before the function date. Payments can be made by cash, EFT or credit card.

Cancellation within 2 weeks:
Bookings cancelled within 2 weeks of the event date incur loss of full payments to date.

Transfer of date of function between 2 weeks and 72 hours prior:
Bookings transferred between 2 weeks and 72 hours of the event will retain the payments to date for the future event, less food charges ordered for event (based off the run sheet).

Transfer of date within 72 hours prior:
Bookings transferred within 72 hours of the event date incur loss of full payments to date.

ADDITIONAL INFORMATION

Acoustics & Decoration

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.

Personal Belongings

Ormeggio accepts no responsibility for the damage or loss of personal belongings or articles left in the restaurant.

Food and Beverages

Menu and beverages are subject to change at all times. Ormeggio's menu may have last minute minimal changes on the day due to the nature of our concept, daily market supply and seasonality. Menu and beverage selection must be confirmed in writing 14 days prior to your booking date.
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.

Furniture and Table Layout

Please note for sit-down events of more than 75 guests, tablecloths will be required at a cost of $4 per person. Should you wish to alter our recommended floor plan, tablecloths may be required at a cost of $4 per person. Altering the floor plans may also constitute removalist fees of up to $1000. This fee is in addition to the quoted minimum spend. Tablecloths can also be added by choice if preferred at cost mentioned above

Service Charge, Public Holidays & Special Event Dates

A 10% service charge applies to the final bill. 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.


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