ORMEGGIO

CHEF'S PICK MENU

119

TODAY'S BEST SYDNEY ROCK OYSTERS (A)

Freshly shucked & served with chardonnay vinegar
Half dozen 48 | Dozen 92 | With Oscietra caviar (I) 23ea

KINGFISH TARTLET

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

ORGANIC SONOMA SOURDOUGH

Pepe Saya cultured butter

ROCKLIFF SPANNER CRAB RISOTTO

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

OCTOPUS

Chargrilled Fremantle octopus (A), stracciatella, turnip tops & chilli,
wrapped in warm piadina flat bread
Add 31ea

CHARCOAL WAGYU FLANK

Charcoal Black Opal Wagyu flank MBS 8+, red onion puree, black garlic emulsion,
pickled daikon, peppery herbs

DELIZIA AL LIMONE

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

Seafood origins: (A) Australia, (I) Import, (M) Mixed

These menus are designed for groups of 8-14 guests to share. We cannot guarantee allergen-free dishes.

Groups of 8 or more incur a 10% surcharge on weekdays or 15% on weekends.

An additional 15% Public Holiday surcharge applies. Thank you for your understanding.

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A BESPOKE EXPERIENCE

170

All menus include Organic Sonoma sourdough with Pepe Saya cultured butter

FIRST

Select two

ASPARAGUS 'CAESAR SALAD'
Green & white asparagus, crispy guanciale, Parmigiano Reggiano chips, cured egg yolk

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

OCTOPUS
Chargrilled Fremantle octopus (A), stracciatella, turnip tops & chilli, wrapped in warm piadina flat bread

SECOND

Select one

SPANNER CRAB BUSIATE
Rockliff Spanner Crab (A) busiate cooked in "aglio, olio & peperoncino" sauce, trout roe (A), sea succulents (+$15pp)

TROFIE AL PESTO
Trofie pasta in a basil, Parmigiano Reggiano, pine nut and walnut pesto topped with stracciatella & lemon crumble.

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

THIRD

Select two

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

CHARCOAL WAGYU FLANK
Charcoal Black Opal Wagyu flank MBS 8+, red onion puree, black garlic emulsion, pickled Jerusalem artichoke, peppery herbs

WAGYU TENDERLOIN
200g Tajima wagyu MB4 tenderloin, Riverina NSW, premium mustard, salsa verde

Select one

TWICE-COOKED RUSSET POTATOES
Tossed with rosemary & Tasmanian mountain pepper salt

MIXED SEASONAL LEAF SALAD
Tossed with lemon dressing

CHARCOAL BROCCOLI
Preserved lemon cream, herb & anchovy pangrattato