



Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Please note that some dishes may contain traces of allergens that could have implications for patrons with food related allergies, health conditions or intolerances. Although we will endeavor to accommodate your dietary needs, Ormeggio cannot be held responsible for the presence of these traces.

p: 02 9969 4088
e: info@ormeggio.com.au
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*Our a la carte menu begins with different cicchetti
plus homemade sourdough from our kitchen, followed by the signature entrée,
followed by your choice of 2 or 3 dishes.*

pranzo

cicchetti from our chefs
ormeggio bakery organic warm sourdough - homemade whipped ricotta

biodynamic veal tonnato

primi

squid and mussel tagliolini - yarra valley salmon roe - sea lettuce - fennel - bottarga di pilu
carnaroli risotto - pumpkin - parmesan - black garlic - fennel pollen

secondi

murray cod - shiitake mushroom - charcoal leeks - clam emulsion
wagyu beef cheek - celeriac - daikon - kale - caper leaves

side dishes 10 each

chat potato - paprika - aioli
organic mixed green leaf salad
sautéed kale - sea salt

dolci

quince - green apple - yoghurt
chocolate - hazelnuts - marsala

additional cheese course 25

selection of cheeses with condiments

Lunch special

two choice - 69 three choice - 79

not to be used in conjunction with any other third party offer - valid for groups up to 10 people
please note menu items are subject to seasonal change without any notice
(A la carte regular price: 2 choice 99 or 3 choice 119)

*Our degustation menu is designed by our chefs for the whole table to enjoy.
It is a selection of their favourites, plus some unique dishes, served in the optimal order
for your enjoyment.*

cicchetti from our chefs
ormeggio bakery organic warm sourdough - homemade whipped ricotta

biodynamic veal tonnato
2013 Di Majo Norante 'Moli' Aglianico-Montepulciano Rosato, Terre degli Osci IGT, Molise

squid and mussel tagliolini - yarra valley salmon roe - sea lettuce - fennel - bottarga di pilu
2013 Sergio Mottura Grechetto-Procanico, Orvieto Secco DOC, Lazio

roasted brussel sprouts - sweet corn - hollandaise
2014 Tiefenbrunner Pinot Grigio, Alto Adige-Sudtirol DOC, Alto Adige

murray cod - shiitake mushroom - charcoal leeks - clam emulsion
2013 De Fermo 'Launegild' Chardonnay, Colline Pescaresse IGT, Abruzzo

agnolotti filled with spit roast lamb - yoghurt - mint - sumac
2011 Lerida Estate 'Josephine' Pinot Noir, Canberra District, NSW

wagyu beef cheek - celeriac - daikon - kale - caper leaves
2011 Clayfield 'Massif' Shiraz, Grampians, VIC

passionfruit - coconut

quince - green apple - yoghurt
2012 Small Acres Cyder 'Pomona Ice', Orange, NSW

petit fours

emozioni - 119 with matching wines 199

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Ormeggio at The Spit offers contemporary Italian cuisine. We revisit traditional Italian dishes, flavours and ingredients, and using our creativity and modern-day experience we rework these traditions in a new and innovative way.

We hand pick our suppliers and do extensive research to source the best produce that Australia has to offer.

Our menu aims to guide you on a culinary journey of discovery, excitement and of course palate pleasing sensations.

Chefs Alessandro Pavoni and Victor Moya recommend that the best way to appreciate our concept is to try our degustation menu with matching wines.

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cicchetti

*polenta chip - smoked cheddar - pistachio
tomato sponge - buffalo mozzarella - extra virgin olive oil - basil
kipfler potato - smoked paprika aioli - chives*

ormeggio bakery organic warm sourdough - homemade whipped ricotta

*-----
biodynamic veal tonnato
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primi

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dolci

*-----
passionfruit - coconut
-----*

quince - green apple - yoghurt

chocolate - hazelnuts - marsala

additional cheese course 25

selection of cheeses with condiments

*chef's cicchetti and
two choice - 99 three choice - 119*

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Stressless Sunday Dinner

Relax and let our Chefs cook for you -

ormeggio bakery organic warm sourdough - homemade whipped ricotta

Five Courses
by the Ormeggio team

69 per person

(regular price 5 courses degustation 95)

129 per person with matched wines

Terms and Conditions:

*Menu is designed to be enjoyed by the whole table.
Not available in conjunction with any third party offer.
8% service charge applies for groups over 10 guests.
15% public holiday surcharge on final bill

