

STUZZICHINI

Ormeggio Bakery organic sourdough, homemade ricotta, extra virgin olive oil	7
Mixed marinated olives	7
“Mondeghini”: Milanese fried meatballs	12
Calamari fritto	14
Antipasto Plate: Selection of cured meats - marinated vegetables - parmigiano reggiano (serves two)	25

ANTIPASTI 19

Sardines wrapped in prosciutto - marsala - raisins - brazil nut
Octopus - potato - black olive oil
Beef carpaccio - pine nuts - pecorino Toscano - herb salad - aged balsamic
Buffalo mozzarella - witlof - basil
Eggplant parmigiana

PRIMI 24

Linguine - king prawns - cherry tomato - zucchini flower
Carnaroli risotto - beetroot - gorgonzola
Agnolotti filled with pork - burnt butter - sage
Pappardelle - oxtail ragout - peas

Fully Licensed ~ BYO wine only ~ \$10.00 per bottle corkage ~ Prices are GST inclusive

**8% surcharge applies on Sunday and Public Holidays*

SECONDI

35

Baked Baccalà Pie

Ocean trout cartoccio - mussels - vongole - asparagus - lemon - cherry tomatoes

Spatchcock diavola - peppers - chilli - red onion

“Spiedo Bresciano”: Traditional Brescian spit roast of pork and chicken - sage and burnt butter. Served with soft polenta. (dinner only, limited portions)

Braised lamb shoulder - pumpkin puree - spring vegetables

CONTORNI

8

Roasted chat potatoes

Mixed garden salad

Steamed vegetables

Chips

DOLCI

14

“Barbajada”: Amedei Tuscan black chocolate and coffee mousse - textures of hazelnut - vanilla gelato - caramel sauce

Tiramisù

Pannacotta - raspberry - honeycomb

Crostata of pistachio and pear

FORMAGGI

Individual 50g / 12 OR choice of 3 / 23

Served with dried fruit, compote and lavosh

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BREAKFAST MENU

Freshly baked selection of muffins or banana bread	5
Brioche bun, roasted pistachio, chantilly cream with wild berries	8
Toasted muesli, vanilla sheep's yoghurt, honey, grated apple	11
Crepes filled with whipped ricotta, banana and chocolate	14
Schiacciata with bacon, eggs, cheddar cheese and smokey bbq sauce <i>*available for take away</i>	8
Eggs benedict with slow poached hen eggs and ham	16
Mixed seeds sourdough with avocado, fried hen eggs and truffle pecorino	16
Zucchini frittata served with San Daniele prosciutto and wild rocket	18
Via Alta big breakfast	20
Organic white organic sourdough with scrambled eggs, sautéed mushroom, crispy bacon, roasted truss tomato, hash brown and grilled chipolata	

SIDES 6

Thin bacon	
Roast truss tomato	
Avocado	
Wilted spinach	
Sautéed mushrooms	
House-made whipped ricotta	

ORMEGGIO BAKERY BREADS

White organic sourdough	4
Rye and wholemeal organic sourdough	4
Walnut and raisin sourdough	5
Mixed seeds sourdough	5

Other

Gluten Free	6
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Jam, Marmalade, Vegemite, Peanut Butter, Honey

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