

*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.*

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.

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*Our a la carte menu begins with different cicchetti plus homemade sourdough from our kitchen followed by your choice of 2, 3 or 4 dishes.*

*cicchetti*

cicchetti from our chefs

ormeggio bakery organic warm sourdough - homemade whipped ricotta

*antipasti*

biodynamic veal tonnato

glacier 51 toothfish - salted cod - green peas - basil

caprese - buffalo mozzarella - basil - tomato

*primi*

mezze maniche - scampi - burrata - turnip tops

tagliolini - mascarpone - crystal bay prawns - bottarga di pilu - lemon

tortelli filled with chicken parfait - globe artichoke - parmesan - olives

*secondi*

john dory - chick peas - kale - squid ink

charcoal wagyu - textures of alliums

suckling pig - jerusalem artichoke - green apple - fennel

*dolci*

carrot - fennel seed gelato - farro - vinegar caramel

textures of mango - chocolate caramel

coconut - mandarin - lemongrass

*additional cheese course 25*

selection of two italian and two australian cheeses with condiments

*chef's cicchetti and*

*two choice - 79 three choice - 96 four choice - 112*

*additional bread - 9*

*patrons with food allergies or dietary requirements, please inform your waiter prior to ordering  
15% public holiday surcharge on final bill*

*Our degustation menus are 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*

cicchetti from our chefs

ormeggio bakery organic warm sourdough - homemade whipped ricotta

*sapori*

biodynamic veal tonnato

2013 Foster e Rocco Sangiovese Rosé, Heathcote, Victoria

carnaroli risotto - pumpkin - bagoss - aged balsamic

2012 Quartz Hill Viognier, Pyrenees, Victoria

charcoal wagyu - textures of alliums

2011 Archer Shiraz, Heathcote, Victoria

kumquat - basil - yoghurt

carrot - fennel seed gelato - farro - vinegar caramel

2009 Ornella Molon 'Bianco di Ornella' Verduzzo-Sauvignon-Traminer, Veneto IGT, Veneto

*sapori - 95 with matching wines - 149*

*emozioni*

glacier 51 toothfish - baccala - green peas - basil

2012 Bollini Pinot Grigio, Trentino DOC, Trentino-Alto Adige

biodynamic veal tonnato

2013 Foster e Rocco Sangiovese Rosé, Heathcote, Victoria

tagliolini - mascarpone - crystal bay prawns - bottarga di pilu - lemon

2012 Cantina Prà 'Otto' Garganega, Soave DOC, Veneto

john dory - chick peas - kale - squid ink

2012 De Fermo 'Launegild' Chardonnay, Colline Pescaresc IGT, Abruzzo

tortelli filled with chicken parfait - globe artichoke - parmesan - olives

2011 Montesecondo Sangiovese, Chianti Classico DOCG, Toscana

suckling pig - jerusalem artichoke - green apple - fennel

2012 Elena Walch Lagrein, Alto Adige DOC, Trentino-Alto Adige

kumquat - basil - yoghurt

coconut - mandarin - lemongrass

2009 Glenguin Estate 'The Sticky' botrytis Semillon, Broke, Hunter Valley, NSW

*emozioni - 112 with matching wines - 196*

*additional bread - 9*

*please note that matching wines listed are subject to availability and menu items are subject to seasonal change without any notice*