

*do you know about our stressless sunday dinners?  
chefs' degustation 6 courses - 69  
to see what else is on at Ormeggio visit [www.ormeggio.com.au](http://www.ormeggio.com.au) or [www.facebook.com/ormeggio](http://www.facebook.com/ormeggio)*

*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 Federico Zanellato recommend  
that the best way to appreciate our concept is to try  
our degustation menu with matching wines.*

*la nostra carta*

*our menu is designed to enjoy 3 or 4 courses, each savoury dish being a large entrée size*

ormeggio bakery organic warm sourdough - freshly churned sour butter - sea salt 9

*prima portata*

hand picked mud crab meat - salmon roe - burnt butter - almond - tapioca

ling fish baccala - polenta croutons - dutch cream potato

biodynamic veal tonnato - capers - toasted pine nuts

*seconda portata*

agnolotti with asparagus - aged sheep ricotta - black olives - 'nduja - watercress

carnaroli risotto - watercress - prosecco - freshly shucked sydney rock oysters - smoked eel

squid tagliolini - mussels - orange - bottarga - chives

*terza portata*

hapuka - charcoal tuna consommé - green peas

pressed free range duck - turnip - red cabbage - smoked potato

charcoal wagyu beef - pickled heirloom carrots - spring onion purée - black garlic

*dolci*

strawberry - white chocolate - rose

macadamia - lemon myrtle

carrot - fennel seed - farro - vinegar caramel

*three courses - 79 four courses - 95*  
*two courses - 59 (wednesday and thursday only)*

*supplementary course*

selection of two italian and two australian cheeses with condiments 25

*degustation menus*

*menus are designed to be enjoyed by the whole table*

*signature saporì*

snacks from our chefs

ling fish baccala - polenta croutons - dutch cream potato  
2011 Bollini Pinot Grigio, Trentino DOC, Trentino-Alto Adige

carnaroli risotto - watercress - prosecco - freshly shucked sydney rock oysters - smoked eel  
NV il Colle '46° Parallelo' Prosecco, Conegliano-Valsobbiadene DOCG, Veneto

charcoal wagyu beef - pickled heirloom carrots - spring onion purée - black garlic  
2010 Mazzei 'Zisola' Nero d'Avola, Sicilia IGT, Sicilia

carrot - fennel seed - farro - vinegar caramel  
2013 Framingham 'Noble' Riesling, Marlborough, NZ

*saporì 85 with matching wines 139*

*emozioni*

snacks from our chefs

hand picked mud crab meat - salmon roe - burnt butter - almond - tapioca  
2005 Framingham 'Dry' Riesling, Marlborough, NZ

biodynamic veal tonnato - capers - toasted pine nuts  
2013 Farr Rising 'Saignée' Pinot Noir, Geelong, Victoria

agnolotti with asparagus - aged sheep ricotta - black olives - 'nduja - watercress  
2012 Collestefano Verdicchio di Matelica DOC, Marche

hapuka - charcoal tuna consommé - green peas  
2011 Quartz Hill Viognier, Pyrenees, Victoria

free range egg yolk - puffed grains - pecorino sauce  
'Enkir' Pale Ale, Lazio

pressed free range duck - turnip - red cabbage - smoked potato  
2012 Muri-Gries Lagrein, Alto Adige DOC, Trentino-Alto Adige

cucumber - orange - lemon - buttermilk - liquorice  
2012 Vietti 'Cascinetta' Moscato d'Asti DOCG, Piemonte

macadamia - lemon myrtle  
2009 Ornella Molon 'Bianco di Ornella', Veneto IGT, Veneto

*emozioni 105 with matching wines 189*

*please note that matching wines listed are subject to availability*