

*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 4 different cicchetti  
plus homemade sourdough from our kitchen  
followed by your choice of 2, 3 or 4 dishes.*

*cicchetti*

puffed chips - sour cream

truffle pecorino royale

salted cod fritters

baccala cappuccino

ormeggio bakery warm homemade sourdough - cultured butter - sea salt

*your savoury choice*

biodynamic veal tonnato

squid tagliolini - mussels - orange - bottarga - chives

tortelli filled with wagyu beef cheek - zucchini flower - green shallots - aged sheep ricotta

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

hapuka - charcoal tuna consommé - green peas

organic glazed lamb shoulder - goat's yoghurt - coffee roasted heirloom carrots - mint

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

*additional cheese course 25*

selection of two italian and two australian cheeses with condiments

*your sweet choice to finish*

pineapple pannacotta - frosted cereal - fresh pineapple

carrot - fennel seed gelato - farro - vinegar caramel

amedei tuscan black chocolate torta caprese - blackcurrant - hazelnut

peach - apricot - lemon thyme

*chefs cicchetti and*

*two choice - 82 three choice - 102 or four choice - 122*

*additional bread - 9*

*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.*

*emozioni*

puffed chips - sour cream

salted cod fritters

baccala cappuccino

ormeggio bakery warm homemade sourdough - cultured butter - sea salt

*biodynamic veal tonnato*

2013 Farr Rising 'Saignée' Pinot Noir Rosé, Geelong, Victoria

*charcoal scampi - buffalo mozzarella - basil - tomato*

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

*squid tagliolini - mussels - orange - bottarga - chive*

2012 Collestefano Verdicchio, Matelica DOC, Veneto

*hapuka - charcoal tuna consommé - green peas*

2011 Quartz Hill Viognier, Pyrenees, Victoria

*confit egg yolk - puffed grains - pecorino - eggplant*

Ducato 'New Morning' Ale, Emilia-Romagna

*organic glazed lamb shoulder - goat's yoghurt - coffee roasted heirloom carrots - mint*

2011 Mazzei 'Zisola' Nero d'Avola, Sicilia IGT, Sicilia

*watermelon - basil*

2012 Giacomo Bologna 'Braidà', Brachetto d'Acqui DOCG, Piemonte

*carrot - fennel seed gelato - farro - vinegar caramel*

2009 Glenguin 'The Sticky' Botrytised Semillon, Broke-Fordwich, 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*

*patrons with food allergies or dietary requirements, please inform your waiter prior to ordering*