

pranzo

2 courses : 49 with glass of house wine

3 courses : 59 with glass of house wine

not to be used in conjunction with any other offer including [The Gold Card](#)

warm sourdough - freshly churned sour butter - sea salt 8

prima portata

flinders island kangaroo battuta - watermelon rind - amaranth - chorizo powder - fennel pollen

tortelli filled with burnt eggplant - spicy pistachio - pyengana cheddar - mint

ling fish baccala - dutch cream potato - crispy polenta

seconda portata

carnaroli risotto - buffalo mozzarella - tomato - capers - olives - basil

mulloway - macadamia - leek - green chilli - dulce seaweed powder

charcoal wagyu beef flank - watercress - baby beetroot - sesame seeds

dolci

carrot, fennel seed ice cream, farro cream, vinegar caramel

banana - textures of coffee - cardamom ice cream

cheese platter - crackers - condiments

i classici

five courses : 69 four matching wines : 119

additional wines : by the glass

ling baccala - dutch cream potato - crispy polenta

carnaroli risotto - buffalo mozzarella - tomato - capers - olives - basil

charcoal wagyu beef flank - watercress - baby beetroot - sesame seeds

basil - fruit and vegetables minestrone - lemon verbena

banana - textures of coffee - cardamom ice cream

valid for groups up to 8 people

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lunch menu available friday to saturdays

sunday lunch we offer our full a la carte (dinner menu)

stressless sunday dinners

chefs' degustation: 4 courses - 59 or 6 courses - 69

valid for groups up to 8 people only - conditions apply

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ormeggio trading hours

lunch: friday to sunday

dinner: wednesday to sunday

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