

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

cicchetti

puffed chips - sour cream

baccalà in two ways

ormeggio bakery warm homemade sourdough - cultured butter - sea salt

your savoury choice

biodynamic veal tonnato

handmade squid tagliolini - mussels - orange - bottarga - chives

handmade tortellini filled with confit duck - duck consommé - turnips - chick peas

carnaroli smoked risotto al salto - charcoal mackerel - roasted capsicum - paprika

panfried flounder - romesco - leek - onion - almonds

charcoal octopus - tuscan cabbage - kale - pancetta

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

suckling pig - jerusalem artichoke - green apple - fennel

additional cheese course 25

selection of two italian and two australian cheeses with condiments

your sweet choice to finish

carrot - fennel seed gelato - farro - vinegar caramel

amedei tuscan black chocolate torta caprese - blackcurrant - hazelnut

banana - rum - balsamic - macadamia

chefs cicchetti and

two choice - 80 three choice - 100 or four choice - 120

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

puffed chips - sour cream

baccalà in two ways

ormeggio bakery warm homemade sourdough - cultured butter - sea salt

sapori

biodynamic veal tonnato

2013 Foster e Rocco Sangiovese Rosé, Heathcote, Victoria

carnaroli smoked risotto al salto - charcoal mackerel - roasted capsicum - paprika

2011 Quartz Hill Viognier, Pyrenees, Victoria

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

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

watermelon - basil

2013 Giacomo Bologna 'Braidà', Brachetto d'Acqui DOCG, Piemonte

carrot - fennel seed gelato - farro - vinegar caramel

2009 Ornella Molon 'Bianco di Ornella' Verduzzo, Veneto IGT, Veneto

sapori - 95 with matching wines - 149

additional bread - 9

emozioni

biodynamic veal tonnato

2013 Foster e Rocco Sangiovese Rosé, Heathcote, Victoria

charcoal scampi - buffalo mozzarella - basil - tomato

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

handmade squid tagliolini - mussels - orange - bottarga - chive

2012 Collestefano Verdicchio, Matelica DOC, Marche

panfried flounder - romesco - leek - onion - almonds

2011 Quartz Hill Viognier, Pyrenees, Victoria

confit egg yolk - puffed grains - pecorino

Ducato 'New Morning', Emilia Romagna

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

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

watermelon - basil

2013 Giacomo Bologna 'Braidà', Brachetto d'Acqui DOCG, Piemonte

banana - rum - balsamic - macadamia

Campbell's 'Classic' Muscat NV, Rutherglen, Victoria

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