

*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

warm sourdough - freshly churned sour butter - sea salt 9

prima portata

scampi crudo - horseradish - mussels emulsion - squid ink - apple

ling fish baccala - polenta croutons - dutch cream potato

biodynamic veal tonnato

seconda portata

agnolotti filled with veal - onion consommé - shallots crisp

carnaroli risotto - sweetbread - parmigiano reggiano - lemon

spaghetti - rock cod - roasted capsicum - toasted seaweed

terza portata

confit spanish mackerel - charcoal tuna consommé - broad beans - green peas

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

charcoal beef short ribs - pickled heirloom carrots - spring onion purée - black garlic

dolci

strawberry - white chocolate - rose

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

sweet potato - beer - barley

three courses - 79 four courses - 95

supplementary course

selection of two italian and two australian cheeses with condiments 25

sapori

snacks from our chefs

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

agnolotti filled with veal - onion consommé - shallots crisp
2012 Mazzolino 'Terrazze' Pinot Noir, Provincia di Pavia IGT, Lombardia

pressed free range duck - turnip - red cabbage - smoked potato
2009 Elena Walsch Lagrein, Alto Adige DOC, Trentino-Alto Adige

cucumber - orange - lemon - buttermilk - liquorice
2012 Paola Sordo Moscato d'Asti DOCG, Piemonte

carrot - fennel seed ice cream - farro cream - vinegar caramel
2012 Framingham 'Noble' Riesling, Marlborough, NZ

sapori 85 with matching wines 139

emozioni

snacks from our chefs

scampi crudo - horseradish - mussels emulsion - squid ink - apple
2012 Cantina Prà Garganega, Soave Classico DOC, Veneto

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

agnolotti filled with veal - onion consommé - shallots crisp
2012 Mazzolino 'Terrazze' Pinot Noir, Provincia di Pavia IGT, Lombardia

confit spanish mackerel - charcoal tuna consommé - broad beans - green peas
2011 Quartz Hill Viognier, Pyrenees, Victoria

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

charcoal beef short ribs - pickled heirloom carrots - spring onion purée - black garlic
2012 Feudi di San Gregorio 'Rubrato' Aglianico, Irpinia DOC, Campania

cucumber - orange - lemon - buttermilk - liquorice
2012 Paola Sordo Moscato d'Asti DOCG, Piemonte

strawberry - white chocolate - rose
2012 Giacomo Bologna 'Braidà' Brachetto d'Acqui DOCG, Piemonte

emozioni 105 with matching wines 189

please note that matching wines listed are subject to availability

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 or www.facebook.com/ormeggio