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.
Our a la carte menu begins with different cicchetti plus homemade sourdough from our kitchen, followed by the signature entrée, followed by your choice of 2 or 3 dishes.

pranzo

- cicchetti from our chefs
- ormeggio bakery organic warm sourdough - homemade whipped ricotta

primi

- squid and mussel tagliolini - yarra valley salmon roe - sea lettuce - fennel - bottarga di pilu
- carnaroli risotto - pumpkin - parmesan - black garlic - fennel pollen

secondi

- murray cod - shiitake mushroom - charcoal leeks - clam emulsion
- wagyu beef cheek - celeriac - daikon - kale - caper leaves

side dishes

- chat potato - paprika - aioli
- organic mixed green leaf salad
- sautéed kale - sea salt

dolci

- quince - green apple - yoghurt
- chocolate - hazelnuts - marsala

additional cheese course 25

selection of cheeses with condiments

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.

- cicchetti from our chefs
- ormeggio bakery organic warm sourdough - homemade whipped ricotta

pranzo

- biodynamic veal tonnato

- biodynamic veal tonnato

primi

- squid and mussel tagliolini - yarra valley salmon roe - sea lettuce - fennel - bottarga di pilu
- 2013 Sergio Mottura 'Cerchietto-Prisco'no, Orvieto Secco DOC, Lazio

secondi

- murray cod - shiitake mushroom - charcoal leeks - clam emulsion
- 2013 De Fermo 'Launegild' Chardonnay, Colline Pescarese IGT, Abruzzo

- agnolotti filled with spit roast lamb - yoghurt - mint - sumac
- 2011 Lerida Estate 'Josephine' Pinot Noir, Canberra District, NSW

- wagyu beef cheek - celeriac - daikon - kale - caper leaves
- 2011 Clayfield 'Massif' Shiraz, Grampians, VIC

- passionfruit - coconut

- quince - green apple - yoghurt
- 2012 Small Acres Cyder 'Pomona Ice', Orange, NSW

petit fours

emozioni - 119 with matching wines 199

Lunch special

two choice - 69  three choice - 79

not to be used in conjunction with any other third party offer — valid for groups up to 10 people
please note menu items are subject to seasonal change without any notice
(A la carte regular price: 2 choice 99 or 3 choice 119)

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering
please note that matching wines listed are subject to availability and menu items are subject to seasonal change without any notice
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.

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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.

cicchetti
polenta chip - smoked cheddar - pistachio
tomato sponge - buffalo mozzarella - extra virgin olive oil - basil
kippers potato - smoked paprika aioli - chives
ormeggio bakery organic warm sourdough - homemade whipped ricotta

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biodynamic veal tonnato

primi
squid and mussel tagliolini - yarra valley salmon roe - sea lettuce - fennel - bottarga di pilu
carnaroli risotto - pumpkin - parmesan - black garlic - fennel pollen

secondi
murray cod - shiitake mushroom - charcoal leeks - clam emulsion
wagyu beef cheek - celeriac - daikon - kale - caper leaves
dolci

passionfruit - coconut

quince - green apple - yoghurt
chocolate - hazelnuts - marsala

additional cheese course  25

selection of cheeses with condiments

chef’s cicchetti and
two choice - 99  three choice - 119

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

Please note that matching wines listed are subject to availability and menu items are subject to seasonal change without any notice.

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Stressless Sunday Dinner

Relax and let our Chefs cook for you -

ormeggio bakery organic warm sourdough - homemade whipped ricotta

Five Courses
by the Ormeggio team

69 per person
(regular price 5 courses degustation 95)

129 per person with matched wines

Terms and Conditions:

Menu is designed to be enjoyed by the whole table.
Not available in conjunction with any third party offer.
8% service charge applies for groups over 10 guests.
*15% public holiday surcharge on final bill