

WINTER SPECIAL MENU

Today's best Sydney Rock Oysters (A),
freshly shucked & served with chardonnay vinegar
Half dozen 48 | Dozen 92 | With Oscietra caviar (I) 23ea

Prosciutto di Parma fritters, spicy mayonnaise, fresh mixed herbs

-

Organic Sonoma sourdough with sun-dried tomato butter

Trofie pasta with Yamba king prawns (A) & San Marzano tomato ragu, topped with
stracciatella, lemon pangrattato & fresh basil leaves

-

Chargrilled Fremantle octopus (A), stracciatella, turnip tops & chilli, wrapped in warm
piadina flat bread 29ea

-

O'Connor braised beef cheek
finished with Domori Tuscan dark chocolate, sweet & sour braised radicchio, Jerusalem
artichoke puree & crumbs
Add 5 grams Manjimup Black Truffle 15

Mixed leaf salad tossed with lemon dressing

-

Buffalo yoghurt gelato, Amarena cherry,
caramelised brioche croutons & aged balsamic vinegar

198 99

TO ENHANCE YOUR DINING EXPERIENCE

FOUR MATCHING WINES 69

2023 | Col Vetoraz – Prosecco Superiore Valdobbiadene Brut, Glera
(Veneto, IT)

2024 | Nicola Bergaglio – Gavi 'Rovereto', Cortese
(Piemonte, IT)

2024 | Cordero di Montezemolo – Langhe Nebbiolo, Cuneo
(Piemonte, IT)

2024 | Fighting Gully Road - Moelleux | Gros Masend
(Beechworth, Victoria)

Seafood origins: (A) Australia, (I) Import, (M) Mixed
Menu subject to change without notice. We cannot guarantee allergen-free dishes. Choice applies for
the whole table. Card processing fee applies to all transactions.
10% Weekend Surcharge | 15% Public Holiday Surcharge
For groups of 8 to 14 guests, additional 10% service charge applies.

ORMEGGIO

AT THE SPIT