

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

TO ENHANCE YOUR DINING EXPERIENCE

2023 | Col Vutoraz – Prosecco Superiore Valdobbiadene Brut, Glera  
(Veneto, IT) +20

THREE MATCHING WINES 65

2024 | Domaine Drouhin-Vaudon, Chablis  
(Chablis, FR)

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

2024 Fighting Gully Road - Moelleux | Gros Manseng  
(Beechworth, Vic)

Beer-battered tartlet, kingfish (A) crudo, lemon myrtle and chilli mayonnaise,  
trout roe, finger lime

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Organic Sonoma sourdough with Grana Padano, sage & lemon butter

Tortellini filled with ricotta & spinach, porcini mushroom “trifolati”,  
Parmigiano Reggiano emulsion, aged balsamic vinegar, herb cream, crispy guanciale

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

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Charcoal Black opal Wagyu flank MBS 8+, red onion puree, black garlic emulsion,  
pickled Jerusalem artichoke, peppery herbs

Mixed leaf salad tossed with lemon dressing

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Salted caramel gelato, Valrhona whipped 70% chocolate ganache, coffee gel,  
almond crumble, burnt butter powder, white chocolate pearls

198 99

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.

ORMEGGIO

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AT THE SPIT