

ORMEGGIO

AT THE SPIT

Est. 2009

Warm focaccia

Homemade ricotta

Tasmanian Yellowfin tuna crudo

Brioche crostini – Bronte pistachio – ocean trout roe

Queensland Spanner Crab handpicked

Chickpea fritella - chives - lemon mayonnaise

New South Wales swordfish *'tonnato'*

Pantelleria capers – pine nuts

Fraser Island scallops cured

Spaghetti chitarra – lime – roasted capsicum

New South Wales Yellowfin tuna *'cotoletta'*

Seaweed and grissini crumb – charcoal lime

Served with seasonal vegetables

Amalfi lemon gelato

Candied lemon – vanilla cream – Italian meringue

Menu designed for whole table to share