

Sweets & After Dinner

“The Lemon”	19
Vanilla buttermilk panna cotta, milk crisp, banana compote	14
Chocolate olive oil tart, praline, berry sorbet	15
Selection of cheeses, nuts, fruit, bread, preserves	MP
Affogato, house-made vanilla bean ice cream, choice of liqueur	17



Dessert Wines

Chalmers Moscato Giallo Appassimento	17
2021, Heathcote, VIC	
Heggies Vineyard Botrytis Riesling	14
2021, Eden Valley, SA	
Solo Arte Vino Dei Santi	14
NV, Tuscany, Italy	
Penfolds Grandfather Rare Tawny 20 Year Old	37
NV, Various Regions, SA	

Tea & Coffee

Espresso	4
Latte, flat white, cappuccino	5
Hot chocolate	6
Green, English Breakfast, Earl Grey, or chamomile tea	5

Thank you for dining with Orto.

The name Orto comes from the Italian meaning, describing a small garden where fresh herbs and vegetables are grown to nourish the home.

Our menu is guided by the same philosophy. Sourcing the freshest, highest-quality ingredients and allowing them to speak for themselves. We hope you enjoy your time with us.

In light of recent changes to card surcharge policies, cash is our preferred method of payment.

A 15% surcharge applies on weekends and public holidays.

Small Bites

Sydney rock oysters	3 for 23
Natural with lemon wedge	Half doz 38
Cucumber, lime, chilli granita pearls	
Smoky guanciale	+2
Focaccia, house-made butter, smoked salt	14
Potato & guanciale croquettes, herb cream	17
Pipis, white wine sauce	19
Pork scratchings, house seasoning, black garlic aioli	16
Garlic butter crisps	16

Entrées

Beef short rib, polenta, black garlic aioli, cornichon herb puree	25
Beef tartare, pressed watermelon, cured yolk, puffed tapioca crisps	26
Duck pâté e pane	24
Mushroom, ricotta & spinach house-made tortellini, cognac butter sauce	22
Labneh, blistered cherry tomatoes, roasted capsicum, chilli oil, vino cotto, focaccia crostini	21

Mains

Smoked duck breast, pearl barley, asparagus, grilled radicchio, cherry port sauce	46
Market fish	MP
Chicken scarpariello, caponata, cognac chive cream	41
Braised goat ragù, hand-cut pasta	44
Pork tomahawk, dutch carrots, fondant potato, wattle & pepperberry jus	49
Spring vegetable orzotto, Grana Padano	38

From The Grill

With asparagus, fondant potato & red wine jus

300 g Scotch fillet, 100 day grain-fed	63
400 g T-bone, 100 day grain-fed	65
300 g Porterhouse, 100 day grain-fed	61

Sides

Charred brussels sprouts, labneh, pepita dukkah, chilli crisp	16
House chips with black garlic aioli, smoked salt	14
Bitter lettuce salad with vino cotto	11
Dutch carrots, miso glaze	16
Baby potatoes, dill cream	14