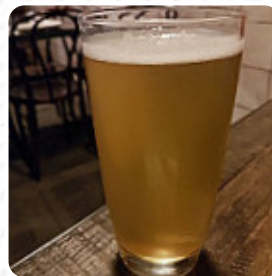




Ombra Menu

<https://menulist.menu>

76 Bourke Street Melbourne CBD VIC 3000, Australia
(+61)396391927 - <http://www.omrabar.com.au/>



[The Menu](#) of Ombra from Melbourne includes about 292 different meals and drinks. On average, you pay for a dish / drink about A\$70. What [Radames Riva](#) likes about Ombra: it was a great night, eating was amazing real Italian cuisine, the staff was very friendly and helpful. it was relaxed simple and pleasant.. exactly what they want for a good night outside, definitely again [read more](#). If you feel like delicious sweets, you should visit Ombra because they have **delicious desserts** that will surely satisfy the sweet-tooth in you, You can take a break at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks. Moreover, awaiting for you is original **Italian cuisine** with tasty classics like [pizza](#) and pasta, there are also delectable [vegetarian](#) recipes in the menu.

Ombra Menu



Antipasti

HOUSE MARINATED OLIVES A\$9

Sandwiches

MORTADELLA

Pizza

CACCIATORE

Dolce

SALTED CARAMEL PROFITEROLES A\$9

Tapas

EGGPLANT

Focacce/ Pizza

SALAME MILANO

Cider

SIDRO DEL BOSCO (APPLE CIDER) ITALY

Vodka

HIPPOCAMPUS, BRAESIDE, VICTORIA

Pasta Zutaten

MEATBALLS

Aperitifs

PUNT E MES

Vegetable dishes

PROSCIUTTO ASPARAGUS

Draught

PERONI 'NASTRO AZZURRO ' ITALY

Eau de Vie

NONINO 'GIOIELLO ' CHESTNUT HONEY, ITALY

Hoagies

CAPOCOLLO

Sweet Wine

2016 PETITIE MANSENG, FIGHTING GULLY ROAD 'MOELLEUX ' BEECHWORTH

To Share Mezze - Tapas - Snacks

MARINATED OLIVES PICKLES A\$10

Vermouth

CARPANO ANTICA FORMULA

Franciacorta

NV CA ' DEL BOSCO 'CUVÉE PRESTIGE ' FRANCIACORTA, LOMBARDY A\$160

Drinks

DRINKS

Apéritifs & Digestifs

FERNET BRANCA, ITALY

Mains - Dinner

FAVA BEAN PUREE A\$12

Ombra Menu



Amari, Chinato + Liqueur

AMARO NONINO, ITALY

Entradas Calientes / Warm Appetizers

TUNA CROQUETTE

Pastis

HURDLE CREEK STILL PASTIS, MILAWA, VICTORIA

Beer Canne

BIRRA ICHNUSA (LAGER) ITALY

Sweet Win

2016 MOSCATO D'ASTI, ALBINO ROCCA, PIEDMONT

Italian Bitters

FRED JERBIS 'BITTER 34 '

Dishes are prepared with

ZUCCHINI

Alcoholic Drinks

APEROL

CAMPARI

Side dishes

PICKLES A\$6

OLIVE ASCOLANE A\$14

Vermouth & Aperitif

COCCHI 'AMERICANO '

COCCHI 'VERMOUTH DI TORINO '

Acquavite

CAPOVILLA DISTILLATO DI ALBICOCCHIE, ITALY, APRICOT, ITALY

DISTILLATO DI UVA MOSCATO GIALLO, ITALY, APRICOT, ITALY

Restaurant Category

VEGETARIAN

ITALIAN

Pasta

CASARECCIE, ZUCCHINI, RICOTTA, PARMIGIANO A\$20

GARGANELLE, PORK RAGU A\$22

SPAGHETTI, VONGOLE, CHILLI A\$24

Whisky

STARWARD, PORT MELBOURNE, VICTORIA

BAKERY HILL CLASSIC MALT, BAYSWATER, VICTORIA

BAKERY HILL PEATED MALT, BAYSWATER, VICTORIA

Beer on Tap

BRIDGE ROAD CHESTNUT PILSNER, VICTORIA

LINCOLN LAGER, VICTORIA

HAWKERS PALE ALE, VICTORIA

Digestives / Liqueurs

AMARO MONTENEGRO, ITALY

CYNAR, ITALY

AVERNA, ITALY

Ombra Menu



Fish

SMOKED TROUT, HORSERADISH,
ORANGE A\$18

OCTOPUS, PESTO GENOVESE,
BEANS, POTATO A\$22

CALAMARI FRITTI, ZUCCHINI A\$24

PESCE FRITTO, WHITE SAUCE,
ANCHOVY A\$25

Meat

MEATBALLS, SCAMORZA, SUGO A\$18

PORCHETTA, SLAW A\$25

PORK SAUSAGE, RISONI, KALE A\$22

LAMB RIBS, CHILLI JAM A\$18

Prosecco

NV PROSECCO GROSSI GUSTO
D'ORO, CANELLA, VENETO A\$60

2006 SALVADEK EXTRA BRUT,
MONTE ROSSA, LOMBARDIA A\$165

2015 PROSECCO BRUT NATURE,
SILVANO FOLLADOR, VENETO A\$100

NV COSTADILA '330 SLM '
PROSECCO, VENETO A\$90

Vegetables

ROASTED RADICCHIO,
PARMIGIANO, CRUMBS A\$16

ICEBERG, OREGANO A\$12

BEAN CHICKPEA SALAD A\$14

ROAST PEPPERS, WHIPPED
RICOTTA A\$14

Lager

PRICKLY MOSES 'OTWAY LIGHT '
VICTORIA

PERONI 'RED ' ITALY

MENABREA 'ORIGINAL ' ITALY

FURY SON PILSNER VICTORIA

ALE

HARGREAVES HILL 'ESB ' (EXTRA
SPECIAL BITTER) VICTORIA

BREWFIST BEER HERE CATERPILLAR
RYE PALE ALE, ITALY

BRIDGE ROAD BREWERS 'BIRRA GROSSI
GOLDEN ALE ' VICTORIA

BRIDGE ROAD BREWERS 'ROBUST
PORTER ' VICTORIA

Lambrusco - Emilia-Romagna

2016 PALTRINIERI 'RADICE '
LAMBRUSCO DI SORBARA A\$70

2016 PALTRINIERI 'L 'ECLISSE '
LAMBRUSCO DI SORBARA A\$80

2013 MONTE DELLE VIGNE
LAMBRUSCO COLLI DI PARMA A\$85

2013 MONTE DELLE VIGNE
LAMBRUSCO NATURALE A\$100

*These types of dishes are being
served*



PIZZA

OYSTERS

PASTA

DESSERTS

Piatti

GNOCCHETTI TIROLESE,
SALAMINO, PARMIGIANO A\$24

ORECCHIETTE, CIME DI RAPA A\$26

OXTAIL, PINE NUTS, RED WINE,
CURRANTS A\$25

PORK NECK, RADICCHIO A\$34

Ombra Menu



MUSSELS, CLAMS, FISH, TOMATO
BROTH, BOTTARGA A\$25

Grappa

BASS RIVER CHARDONNAY, VICTORIA
LEVI SERAFINO MOSCATO, ITALY
NONINO VENDEMMIA, ITALY
POGGIO DI SOTTO BRUNELLE, ITALY
NONINO RISERVA 5YO, ITALY
NONINO UE UVAROSSA, ITALY

Sparkling

NV GLERA, RANGE LIFE PROSECCO,
KING VALLEY
NV GLERA, PROSECCO GROSSI GUSTO
D'ORO, CANELLA, VENETO11
2016 LAMBRUSCO DI SORBARA,
PALTRINIERI 'RADICE ' EMILIA-ROMAGNA
2014 PINOT MEUNIER, CHANDON
'CYGNET ' ROSÉ, YARRA VALLEY A\$95
2013 LAMBRUSCO, CHALMERS,
HEATHCOTE A\$80
NV PUNCHEON BOTTLES
PROSECCO, HEATHCOTE A\$45

Medium Bodied

2017 PINOT GRIS, EVEN KEEL,
MORNINGTON PENINSULA A\$65
2015 MOSCATO GIALLO, LA
CASINISTA, CHALMERS, A\$60
HEATHCOTE
2013 ROUSSANNE BLEND,
CASTAGNA 'HARLEQUIN GROWERS A\$85
' SELECTION ' BEECHWORTH
2015 CHARDONNAY, BINDI
'QUARTZ 'MACEDON RANGES A\$185
2015 CHARDONNAY, GIACONDA,
BEECHWORTH A\$310
2006 CHARDONNAY, RESERVE,
TARRAWARRA, YARRA VALLEY A\$125

Victorian Vermouth

MAIDENII 'DRY '
MAIDENII 'CLASSIC '
MAIDENII 'SWEET '
MAIDENII 'LA TONIQUE QUINQUINA '
2015 CASTAGNA CLASSIC DRY
VERMOUTH
2016 CASTAGNA BIANCO VERMOUTH

Amaro & Digestivi

CAPPELLETTI AMARO, ITALY
ALPE AMARO
ALPE GENEPEY
SANGALLO ALPICELLA
SANGALLO AMARO CAMATTI
ISCHIA SAPORI RUCOLINO AMARO

Rose

2017 PINOT NOIR, STRENUA, YARRA
VALLEY
2016 CORVINA BLEND, GIOVANNI TANTINI,
VENETO
2017 AGLIANICO, CHALMERS,
HEATHCOTE A\$55
2015 MOURVEDRE, JOSE THE
ROSE, JAMSHEED, HEATHCOTE A\$60
2017 PINOT NOIR, WILLIAM
DOWNIE 'CATHEDRAL ' ROSÉ, A\$105
UPPER GOULBURN
2016 NERELLO MASCALESE, TERRE
NERE 'ETNA ROSATO ' SICILY A\$90
2015 CHIAVENNASCA, MAMETTE
PREVOSTINI 'MONROSE ' A\$80
LOMBARDY

White

2017 VERMENTINO, EPHEMERA,
HEATHCOTE

Ombra Menu



2016 PINOT GRIS, HOLLYS GARDEN,
WHITLANDS

2016 RIESLING BLEND, OMBRA BIANCO,
SHADOWFAX, GEELONG

2016 CHARDONNAY, GARAGISTE 'LE
STAGIAIRE ' MORNINGTON PENINSULA

2015 CATARRATTO, CIELLO BIANCO,
SICILY

2016 PINOT GRIGIO, SUBIDA DI MONTE,
FRIULI-VENEZIA-GIULIA

2016 GARGANEGA BLEND, MONTE
RONCA 'CALVARINA ' SOAVE, VENETO

Red

2015 PINOT NOIR, HOCHKIRCH, HENTY

2016 CABERNET FRANC, AIRLIE BANK,
YARRA VALLEY

2016 GRENACHE BLEND, SEEING INTO
THE FIRE, HEATHCOTE

2016 SYRAH BLEND, OMBRA ROSSO,
SHADOWFAX, GEELONG

2016 PINOT NERO, ERSTE NEUE,
TRENTINO-ALTO ADIGE

2016 ALICANTE BLEND, AMPELEIA
'UNLITRO ' TUSCANY

2016 SANGIOVESE BLEND, CIU CIU
'PICENO ' MARCHE

Cheese

SELECTION OF LOCAL AND IMPORTED
CHEESE

BLACK SAVOURINE, VIC

LAVATO, VIC

TOMA PIEDMONTESE, IT

OSSAU IRATY, FR

FIOR D'ARANCIO (BLUE), IT

DAILY SELECTION OF LOCAL AND
IMPORTED CHEESE

Italian Gin

MALFY, TORINO

RIVO 'FORGAED GIN ' LAKE COMO

SILVIO CARTA 'GINIU ' SARDINIA

SILVIO CARTA 'BOIGIN ' SARDINIA

SILVIO CARTA 'PIGSKIN ' LONDON DRY,
SARDINIA

DEL PROFESSORE 'MADAME ' LAZIO

DEL PROFESSORE 'MONSEUIR ' LAZIO

Dessert



GELATO

PEAR, FRANGIPANE
TART

A\$14

TORTA DELLA NONNA

A\$14

CAFÉ AFFOGATO

A\$6

BISCOTTI

A\$8

PUMPKIN DOUGHNUTS HAZELNUT
CUSTARD

A\$16

CHESTNUT CRÈME BRULÉE

A\$16

TORTA CAPRESE

A\$14

Medium to Full-Bodied

2014 SHIRAZ, PASTICHE,
TELLURIAN, HEATHCOTE

A\$70

2015 CABERNET BLEND, CUVÉE DE
CHEZ, A.RODDA, BEECHWORTH

A\$75

2014 NEBBIOLO, DENTON, YARRA
VALLEY

A\$100

2014 RED BLEND, THOUSAND
CANDLES, YARRA VALLEY

A\$160

2014 SANGIOVESE, LATTA VINO
'SHAY 'S FLAT ' PYRENEES

A\$90

2013 CABERNET FRANC,
WANTIRNA ESTATE 'HANNAH '
YARRA VALLEY

A\$280

2015 SHIRAZ, MAYER , YARRA
VALLEY

A\$145

Ombra Menu



2016 SHIRAZ, REED 'KNIFE EDGE '
GREAT WESTERN A\$75

Skin Contact

2016 SAUVIGNON BLANC, CHAPTER
WINES 'SAVVY BEE ' YARRA VALLEY

2015 MALVASIA BLEND, PATERNA 'IL
TERRAIO ' TUSCANY

2014 BREAKFAST WINE, PATRICK
SULLIVAN, YARRA VALLEY A\$90

2015 GRECHETTO DELLA STAFFA
'BIANCO ' UMBRIA A\$110

2014 MALVAZIJA, MARKO FON,
SLOVENIA A\$125

2010 FLORS DI UIS, VIE DE
ROMANS, FRIULI A\$135

2012 MALVASIA, SKERK, FRIULI A\$130

2012 OGRADE, SKERK, FRIULI A\$135

2007 RIBOLLA GIALLA, GRAVNER
'ANFORA ' 'FRIULI-VENEZIA-GIULIA A\$270

2014 CHARDONNAY, RADIKON
'SLATNIK ' FRIULI-VENEZIA-GIULIA A\$180

Italian Vermouth

DEL PROFESSORE 'CLASSICO '

DEL PROFESSORE 'ROSSO '

FRED JERBIS 'VERMUT 25 '

CHINATO VERGANO 'AMERICANO '

CHINATO VERGANO 'CHINATO '

CHINATO VERGANO 'LULI '

CONTRATTO 'BIANCO '

CONTRATTO 'APERITIF '

CONTRATTO 'BITTER '

ANTICA TORINO

Soda

CAPI GINGER BEER, VICTORIA A\$6

CAPI GINGER ALE, VICTORIA A\$6

CAPI LEMONADE, VICTORIA A\$6

CAPI SODA, VICTORIA A\$6

CAPI TONIC, VICTORIA A\$6

LURISIA LA NOSTRA ARANCIATA,
ITALY A\$6

LURISIA LA NOSTRA CHINOTTO,
ITALY A\$6

LURISIA LA NOSTRA GAZZOSA,
ITALY A\$6

LE BALADIN 'CEDRATA ' CITRON,
ITALY A\$10

LE BALADIN 'SPUMA NERA '
RHUBARB ORANGE ZEST, ITALY A\$10

LE BALADIN 'GINGER ' BITTER
SWEET ORANGE, ITALY A\$10

Victorian Gin

FOUR PILLARS 'RARE DRY GIN '
HEALESVILLE

FOUR PILLARS '58.8 NAVY STRENGTH '
HEALESVILLE

MELBOURNE GIN COMPANY, YARRA
VALLEY

ANIMUS DISTILLERY 'MACEDON DRY '
KILMORE

ANIMUS DISTILLERY 'AMBROSIAN '
KILMORE

GIN JOINT, COLLINGWOOD

OXFORD SCHOLAR BY BAKERY HILL,
BAYSWATER

PATIENT WOLF 'PREMIUM DRY '
BRUNSWICK

ARTEMIS X TAXI KITCHEN,
COLLINGWOOD

ANTHER, COLLINGWOOD

HIPPOCAMPUS, BRAESIDE

KILDERKIN 'THE LARAKIN ' BALLARAT

HURDLE CREEK STILL 'YARADAM '
MILAWA

Ombra Menu



LOCH AUSTRALIAN GIN 'THE WEAVER '
LOCH

BASS FLINDERS DISTILLERY 'ANGRY ANT '
' RED HILL

BASS FLINDERS DISTILLERY, RED HILL

Pizza

GUANCIALE

CACIO E PEPPE, FIOR DI LATTE,
PARMIGIANO, PEPPER A\$22

MARGHERITA, SAN MARZANO, FIOR
DI LATTE, BASIL A\$22

PROSCIUTTO, SAN MARZANO, FIOR
DI LATTE, BASIL A\$26

POTATO, PANCETTA, ROSEMARY,
SMOKED MOZZARELLA A\$24

SALAMI, SAN MARZANO, FIOR DI
LATTE, CHILLI A\$26

FIORELLI, SAUSAGE, FIOR DI LATTE A\$25

HAM, ARTICHOKE, FIOR DI LATTE A\$26

BIANCA, FIOR DI LATTE,
ROSEMARY A\$22

MARINARA, SAN MARZANO,
OREGANO A\$18

PROSCIUTTO, PEAR, GORGONZOLA A\$26

HAM, ARTICHOKE, FIOR DI LATTE,
ROCKET A\$26

ZUCCHINI, MINT, RICOTTA A\$24

RED PEPPERS, PROVOLONE,
WHITE ANCHOVIES A\$25

HOT SALAMI, SAN MARZANO, FIOR
DI LATTE, CHILLI, OLIVES A\$24

NDUJA, FIOR DI LATTE, RED ONION,
SAN MARZANO A\$26

SAUSAGES, SAN MARZANO,
OLIVES, FIOR DI LATTE A\$25

Cicchetti

OYSTER, CHARDONNAY VINEGAR,
CUCUMBER, SHALLOT

DUCK LIVER PARFAIT, QUINCE,
CROSTINI A\$18

BERKSHIRE PORK, TERRINE,
COFFEE, PERSIMMON A\$18

ALBACORE TUNA, FINGER LIME,
AVOCADO A\$20

BACCALA MANTECATO, CROSTINI A\$18

BUTTERMILK BUN, COTTECHINO, SALSA
VERDE

ARANCINI, CUTTLEFISH, INK A\$14

EGGPLANT FRITTE, SMOKED
GARLIC A\$15

FRIED QUAIL, PICKLED RADICCHIO A\$18

SMOKED BRISKET, FERMENTED
CARROTS, PARSNIP A\$18

CHARRED COS, PARMIGIANO,
ANCHOVY A\$12

BROCCOLI, NDUJA, ALMOND A\$12

BEETROOT, SQUACQUERONE,
ORANGE A\$12

CHICKEN LIVER PATE,
SCHIACCIATA A\$16

PORK OX TONGUE TERRINE,
MUSTARD FRUIT A\$22

EGGPLANT FRITTE, SMOKED AIOLI A\$15

RICOTTA, ANCHOVY, HONEY,
BREAD A\$16

Medium to Full Bodied

2014
TIEFENBRUNER'FELDMARSCHALL'
MÜLLER-THURGAU, TRENTO-
ALTO-ADIGE A\$155

2015 TREBBIANO, PODERE IL
CASALE 'BIANCO DEL CASALE
' TUSCANY A\$85

2013 FRIULANO, PRIMOSIC, FRIULI-
VENEZIA-GIULIA A\$85

2011 TREBBIANO, PAOLO BEA
'ARBOREUS ' UMBRIA A\$230

2016 ZIBIBBO, COS, SICILY A\$170

Ombra Menu



2015 PROCANICO BLEND, LE
COSTE 'BIANCO ' LAZIO A\$135

2015 FIANO BLEND, ANTONIO
CAGGIANO 'FIAGRE ' CAMPANIA A\$95

2016 SCHIAVA, ERSTE NEUE
'KALTERERSEE ' ALTO ADIGE A\$60

2015 BARDOLINO, CAVALCHINA,
VENETO A\$70

2014 CHIANTI CLASSICO, ROCCA DI
MONTEGROSSI, TUSCANY A\$80

2015 MONTEPULCIANO, CANTINA
FRENTANA, ABRUZZO

2015 PRIMITIVO, PIETRAVENTOSA
'VOLERE VOLARE ' PUGLIA A\$80

2016 CESANESE, MARIO
MACCIOCCA 'MONOCROMO #2 '
LAZIO A\$110

2014 BARBERA, E. PIRA E FIGLI
'CHIARA BOSCHIS ' PIEDMONT A\$105

2014 NEBBIOLO, LUCIANO
SANDRONE 'VALMAGGIORE '
PIEDMONT A\$150

2012 SANGIOVESE, BARICCI,
BRUNELLO DI MONTALCINO,
TUSCANY A\$250

2008 CABERNET BLEND, TENUTA
SAN GUIDO 'SASSICAIA ' TUSCANY A\$460

2009 SAGRANTINO DI
MONTEFALCO, PAOLO BEA
'PAGLIARO ' UMBRIA A\$310

2015 DOLCETTO BLEND, PAOLO
SCAVINO 'ROSSO ' PIEDMONT A\$80

Lighter-Bodied

2015 SAUVIGNON BLANC BLEND,
SORRENBERG, BEECHWORTH A\$80

2016 SAUVIGNON BLANC OUT OF
STEP 'MARGIN WALKER ' YARRA
VALLEY A\$115

2006 RIESLING, CELLAR RESERVE,
CRAWFORD RIVER, HENTY A\$145

2017 VERDUZZO, PIZZINI, KING
VALLEY A\$65

2016 RIESLING, CRAWFORD RIVER,
HENTY A\$95

2016 PINOT NOIR, MAC FORBES,
YARRA VALLEY A\$60

2016 PINOT NOIR, JARAD JORDY'S,
MORNINGTON PENINSULA A\$70

2016 SCHIOPPETINO, LITTLE RA RA
'LA HAINE ' HEATHCOTE A\$60

2016 PINOT NOIR, PROUD PRIMARY
PRODUCE 'THE EAGLE ' YARRA
VALLEY A\$85

2016 PINOT NOIR, ALLIES
'TUERONG ' MORNINGTON
PENINSULA A\$85

2017 SANGIOVESE, FOSTER ROCCO
'NUOVE ' HEATHCOTE A\$65

2015 PINOT NOIR, BASS PHILLIP
'CROWN PRINCE ' GIPPSLAND A\$185

2015 PINOT NOIR, THE WANDERER
'UPPER YARRA ' YARRA VALLEY A\$125

2014 PIGATO DOME, VIS AMORIS,
LIGURIA A\$75

2014 TIMORASSO VIGNETI MASSA
'DERTHONA ' PIEDMONT A\$145

2015 FRASCATI SUPERIORE
ABELOS, DE SANCTIS, LAZIO A\$85

2016 SAUVIGNON BLANC,
GIUSEPPE QUINTARELLI 'BIANCO
SECCO ' VENETO A\$185

2015 FIANO DI AVELLINO,
PIETRACUPA, CAMPANIA A\$105

2015 VERDICCHIO, BISCI, MARCHE,
ITALY A\$70

2015 PINOT NERO, JOSEPH
HOFFSTATER 'MECZAN ' ALTO
ADIGE-TRENTINO A\$130

2015 DOLCETTO, CONTERNO
FANTINO 'BRICCO BASTIA '
PIEDMONT A\$75

2015 NERO D 'AVOLA BLEND
OCCHIPINTI 'SP68 ' SICILY A\$95

2014 NERO D 'AVOLA, OCCHIPINTI
'SICCAGNO ' SICILY A\$155

Ombra Menu

**2015 LAGREIN, WEINGUT NIKLAS
SUDTIROLER, TRENTINO-ALTO
ADIGE** **A\$95**



Ombra Menu



Ombra

76 Bourke Street Melbourne CBD
VIC 3000, Australia

Opening Hours:
Sunday 11:30-23:30 17:00-23:30
Tuesday 17:00-23:30
Wednesday 17:00-23:30
Thursday 17:00-23:30
Friday 17:00-23:30
Saturday 17:00-23:30

Made with menulist.menu

