

# SNACKS

## **FUCHKA** (4 pieces)

Bengali street snack. Crispy semolina shell with seasonal fillings and punchy sauces

V, VGO, DFO | 15

+ fuchka | 4ea

## **BETEL LEAF MIANG** (2 pieces)

turmeric, coconut, peanut and crispy taro on a betel leaf served with a tangy peanut sauce

VGO, DF, GF | 16

## **OGNI TARTARE**

seasonal cured fish dressed with nam jim, and fried pastry

DF, GFO | 29

## **BBQ CUMIN LAMB RIB** (1 piece)

lamb rib grilled over charcoal and seasoned with our cumin spice blend and pomegranate molasses | 20

## **BIGNÈ** (1 piece)

fried savoury profiterole filled with slow cooked osso bucco curry and served with beetroot aioli | 11

# OGNI

## **FIREBREAD** (1 piece)

house slow fermented sourdough glazed with our chilli oil and pecorino

V, VGO, DFO | 15

+ anchovies | 5

# SEAFOOD

## **MALTAGLIATI WITH PRAWN MALAI CURRY**

signature handmade pasta in creamy Bengali coconut prawn curry, beurre noisette and crispy sage, topped with barbecued King Prawns (2) | 45

+ King Prawn | 5ea

## **CHARCOAL FISH**

market best fish, charcoal grilled, served with Malaysian style turmeric sauce

GF | MP

# MEAT

## **SMOKEY GOAT REZALA**

slow cooked Bengali curry with local boer meat from The Gourmet Goat Lady. Served with pickles and rice or roti

GF | 45

## **LEMONGRASS PORK CHOP**

tender 350g pork chop grilled over charcoal, served with lemongrass chimichurri and

black garlic toum

GFO | 49

# VEGETABLES & SIDES

## **CHARRED CAULIFLOWER**

quarter cauliflower roasted in fire oven and glazed with sticky tamarind and sambal hijau, smoked moong dal

V, VG, DF, GF | 32

## **SMOKED YELLOW DAL**

yellow lentils cooked with aromatics and smoked ghee. Served with yoghurt sauce.

V, VGO, DFO, GFO | 19

## **PLAIN RICE**

Serves 2 | 5

## **CHARRED ROTI**

1 piece | 5

## **SAUCES**

Chilli oil / Sambal | 4

beef, chicken, & lamb are Halal certified

V - Vegetarian | VGO - Vegan option

DF - Dairy Free, DFO - Dairy Free option | GF - Gluten

Free (fryer contamination, not suitable for Celiacs),

GFO - Gluten Free option

Please ask our friendly staff about our specials

*Welcome to*

OGNI

*where fire meets flavour*

We invite you to dine and celebrate modern Australian cuisine beautifully woven with South and Southeast Asian heritage.

‘Ogni’ is the Bengali word for fire. Our focus on smoke and fire elevates the dining experience, adding depth and richness to our dishes. Our shareplate approach with bold flavours and a hint of elegance is perfect for those seeking sophisticated dining in a warm and welcoming dining room. From creative cocktails to exciting snacks and desserts, Ogni’s menu is an adventurous tribute to the stories of migration, culture and travel.

*Sarah & Rashedul*