

SMALL PLATES

Seasonal Fuchka (4pcs) 16
Semolina shells with seasonal fillings and punchy sauces | V, VGO, DFO

Beach shack samosa (4pcs) 17
Crispy pastry stuffed with spiced fish, served with coconut chutney | DF

Bigne (2pcs) 16
Fried donut stuffed with beef rendang | DF

BBQ baby octopus skewers (2pcs) 18
With tom yum butter and mushrooms | GF

Grilled Prawns (2pcs) 20
Charcoal grilled butterflied prawns with creamy coconut Malai curry sauce | GFO

Keema dumplings (4pcs) 14
Pan-fried dumplings stuffed with Bengali style beef mince | DF

ADD ONS

House made chilli oil | GF, DF, VG 5

Jasmine rice 5 Roti 6

CHUTNEYS, SAMBALS & PICKLES

Tasting Plate 26
Selection of two chutneys, a sambal and a pickle, with assorted crackers | VG, GFO

CHUTNEYS

Coconut & green chilli

Prune & tamarind

Coriander & mint

Chutney of the week
Changes based on market best produce

SAMBALS

Sambal matah
Indonesian raw sambal of shallots, garlic, lemongrass, makrut lime leaves and red chillies

Sambal hijau tumis
Malaysian/Indonesian style fried green chillies

PICKLES

Eggplant pickle
Cumin, coriander seed, caraway, fennel, pepper

Pickle of the week
Changes based on market best produce

LARGE PLATES

Pumpkin Schnitty & Gaeng Phed 27
Crumbed and fried pumpkin in a Thai style red curry sauce | VG

Charred Cabbage & Tamarind Mole 22
Wedge of cabbage cooked over fire, served with tamarind mole | VG, GF

Jhura Gosh 36
Spiced shredded beef, spiced potato, seasonal salad and roti | GFO, DFO

Ox Tongue Bhuna 33
Bengali style stew of tender ox tongue served with roti | GFO

Crispy Pork Belly 36
Pork belly with served with caramelised soy and nori sauce, pickles | GF

Grilled Fish MP
Whole grilled and charred fish with Malaysian style tamarind sauce and chutney.
(Requires 30 minutes) | GF

Please advise waitstaff of any dietary requirements
V - Vegetarian | VG - Vegan | VGO - Vegan option
DF - Dairy Free, DFO - Dairy Free option
GF - Gluten Free | GFO - Gluten Free option
Our meats are Halal

OGNI

10% surcharge applies on Sundays and
10 % service charge for group of 7 or above

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