

## pranzo

ormeggio bakery organic warm sourdough - cultured butter - sea salt 9

### prima portata

biodynamic veal tonnato

milk poached cod - polenta croutons - dutch cream potato

### seconda portata

squid tagliolini - mussels - orange - bottarga - chives

carnaroli smoked risotto al salto - charcoal mackerel - roasted capsicum - paprika

### terza portata

panfried flounder - romesco - leek - onion - almonds

charcoal wagyu beef - pickled beetroot - smoked potato

organic glazed lamb shoulder - goat's yoghurt - roasted heirloom carrots - mint

### side dishes 10 each

chat potato - paprika - aioli

organic mixed green leaf salad

sautéed broccoli - almonds - sea salt

### dolci

amedei tuscan black chocolate torta caprese - blackcurrant - hazelnut

banana - rum - balsamic - macadamia

carrot - fennel seed gelato - farro - vinegar caramel

### Lunch Special

2 courses : 55 3 courses : 65 4 courses : 75

including a glass of Pizzini wine

not to be used in conjunction with any other third party offer - valid for groups up to 10 people

(A la carte regular price: 2 courses 72 or 3 courses 82 or 4 courses 92)

### supplementary course

selection of two italian and two australian cheeses with condiments 25

## signature saporì

ormeggio bakery organic warm sourdough - cultured butter - sea salt 9

milk poached cod - polenta croutons - dutch cream potato  
2012 Bollini Pinot Grigio, Trentino DOC, Trentino-Alto Adige

carnaroli smoked risotto al salto - charcoal mackerel - roasted capsicum - paprika  
2011 Quartz Hill Viognier, Pyrenees, Victoria

charcoal wagyu beef - pickled beetroot - smoked potato  
2012 Elena Walch Lagrein, Alto Adige DOC, Trentino-Alto Adige

### watermelon - basil

2013 Giacomo Bologna 'Braidà', Brachetto d'Acqui DOCG, Piemonte

carrot - fennel seed gelato - farro - vinegar caramel  
2009 Ornella Molon 'Bianco di Ornella' Verduzzo, Veneto IGT, Veneto

69 - with matching wines 123

menu is designed to be enjoyed by the whole table

not to be used in conjunction with any other third party offer - valid for groups up to 10 people

(regular price: saporì degustation 95)

please note that matching wines listed are subject to availability  
and menu items are subject to seasonal change without any notice

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering

The full Ormeggio experience, our 8 course "Emozioni" degustation menu  
is available by prior arrangement

\*15% public holiday surcharge on final bill