

sunset

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

suckling pig - jerusalem artichoke - green apple - fennel

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

dolci

amedei tuscan black chocolate torta caprese - blackcurrant - hazelnut

banana - rum - balsamic - macadamia

carrot - fennel seed gelato - farro - vinegar caramel

3 courses : 65 4 courses : 75

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

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

supplementary course

selection of two italian and two australian cheeses with condiments 25

signature saporì

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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

organic glazed lamb shoulder - goat's yoghurt - roasted heirloom carrots - mint
2011 Mazzei 'Zisola' Nero d'Avola, Sicilia IGT, Sicilia

watermelon - basil
2013 Giacomo Bologna 'Braidà', Brachetto d'Acqui DOCG, Piemonte

carrot - fennel seed - 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

**15% public holiday surcharge on final bill*