

sunset

ormeggio bakery organic warm sourdough - freshly churned sour butter - sea salt 9

prima portata

biodynamic veal tonnato - capers - toasted pine nuts

agnolotti with asparagus - aged sheep ricotta - black olives - 'nduja - watercress

ling fish baccala - polenta croutons - dutch cream potato

seconda portata

carnaroli risotto - watercress - prosecco -
freshly shucked sydney rock oysters - smoked eel

hapuka - charcoal tuna consommé - green peas

charcoal wagyu beef - pickled heirloom carrots - spring onion purée - black garlic

dolci

strawberry - white chocolate - rose

macadamia - lemon myrtle

carrot - fennel seed gelato - farro - vinegar caramel

3 courses: 59

not to be used in conjunction with any other third party offer - valid for groups up to 8 people

(A la carte regular price: 3 courses 79)

supplementary course

selection of two italian and two australian cheeses with condiments 25

signature saporì

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2011 Bollini Pinot Grigio, Trentino DOC, Trentino-Alto Adige

carnaroli risotto - watercress - prosecco -
freshly shucked sydney rock oysters - smoked eel
NV il Colle '46° Parallelo' Prosecco, Conegliano-Valsobbiadene DOCG, Veneto

charcoal wagyu beef - pickled heirloom carrots - spring onion purée - black garlic
2010 Mazzei 'Zisola' Nero d'Avola, Sicilia IGT, Sicilia

carrot - fennel seed gelato - farro - vinegar caramel
2013 Framingham 'Noble' Riesling, Marlborough, NZ

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 8 people

(regular price: saporì degustation 85)

*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