

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

tortelli filled with wagyu beef cheek - zucchini flower - green shallots - aged sheep ricotta

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

terza portata

hapuka - charcoal tuna consommé - green peas

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

dolci

amedei tuscan black chocolate torta caprese - redcurrant - hazelnut

peach - apricot - lemon thyme

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

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

watermelon - basil
2012 Giacomo Bologna 'Braidà', Brachetto d'Acqui DOCG, Piemonte

carrot - fennel seed - farro - vinegar caramel
2009 Glenguin 'The Sticky' Botrytised Semillon, Broke-Fordwich, Hunter Valley, NSW

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