

sap^ore

sap^ore *nm*

taste, flavour.

*Sap^ore is situated at the beach end of
Fitzroy St, overlooking Catani Gardens and
St. Kilda foreshore. With stunning views,
a unique curvaceous interior Sap^ore is sure to
impress the most discerning guest.*

Thank you for your function enquiry. It is with pleasure that we provide you with the following information.

Sap^ore is situated at the beach end of Fitzroy Street, overlooking Catani Gardens and St. Kilda foreshore. With stunning views, a unique curvaceous interior, exceptional Italian cuisine and warm & professional service, Sap^ore is sure to impress the most discerning guest.

We have three dining rooms to choose from - the 'Main dining room', the 'Bayview room' and the 'Private dining room'. This allows for sit-down dinners from 10 to 65 people and cocktail style events for any number up to 100. These rooms can be configured in a variety of ways to suit any occasion.

Head Chef and owner, Simon Moss, has carefully designed a range of menus to suit a variety of styles and budgets. Simon can also individually tailor a menu for you if you have something else in mind. Once you have selected your menu, our in-house sommelier can assist you with your wine selection.

Please read the following information and do not hesitate to call myself or one of the team with any questions on 9534 9666 or via the email below. Otherwise, I will be in touch shortly to discuss your individual needs and preferences. I look forward to speaking with you!

kind regards

Luisa Lucchesi & sap^ore team
dine@sap^ore.com.au





THE MAIN DINING ROOM



THE BAY VIEW ROOM



THE PRIVATE DINING ROOM

*'È questo che dà sapore alla vita'
This is what gives flavour to life!*

SAPORE'S DINING FACILITIES

In addition to general dining, Sapore can be booked exclusively for corporate or private functions with a choice of three dining rooms; these rooms can be booked for half and full day periods.

The Main Dining Room with its 10 metre ceiling, handmade Italian chandelier, French oak tables and gold upholstered walls, it is like no other. This room has a seating capacity for up to 65 people and standing room for up to 100.

The Bay View Room, aptly named, overlooks Catani Gardens and Port Phillip Bay. This room can be described as contemporary luxury. Views aside, the crushed velvet walls, lush brown carpet and the cosy banquettes all help to make your function something special. This room has a minimum capacity of 20 and a maximum of 50 and can cater for up to 85 cocktail style. It is also a suitable venue for presentations or seminars and can be booked for half or full day periods.

The Private Dining Room is completely enclosed for ultimate privacy, making it the perfect space for seminars, meetings or intimate dinners for up to 18 people. All your needs can be catered for, from morning tea, to set menus, to full a la carte dining.

Please note: All lunch bookings will need to vacate the private rooms by 5pm.

We have designed 4 menu options ranging in price and quantity, all you need to do is choose the menu you like and we will do the rest.

All our menus are subject to seasonality, and may change slightly but the format will remain the same.

MENU 1

2 courses of your choice \$50

3 courses of your choice..... \$60

includes shoestrings fries & rockets salads for the table and tea and coffee.



Vegetarian & gluten free options available, please enquire. Menus subject to seasonal variation. Please contact us to receive the current function menus.

Sapore, taste+ flavour

STARTERS

Saporetti - Small Tastes

Saporetti is derived from the word Sapore (taste, flavour). Sample a chef's selection of small tastes that showcase some of the best produce available in Victoria with a few appearances made by some International favourites.

MAINS

Seafood linguine with calamari, fish, mussels, prawns, chilli & parsley

Risotto del Giorno

Organic chicken breast with a tomato & caper ragu, buttered spinach and ricotta salata

Shoestring fries & rocket salads for the table

DESSERTS

Seasonal cheeses matured and hand-selected and served with poppy seed lavoche and house made burnt fig jam

Chocolate and cointreäu mousse with toasted marshmallow, passionfruit and lemon balm

TO FINISH

A choice of tea or coffee

www.sapore.com.au

MENU 2

| | |
|--------------------------------|------|
| 2 courses of your choice | \$60 |
| 3 courses of your choice..... | \$70 |

includes shoestrings fries & rockets salads for the table and tea and coffee.



Vegetarian & gluten free options available, please enquire. Menus subject to seasonal variation. Please contact us to receive the current function menus.

ENTRÉE

Salt & pepper calamari with a salad of bitter leaves and garlic aioli

Risotto del Giorno

Beef carpaccio with a caper & cornichon dressing, garlic croutons and watercress

Beetroot and farro salad with Woodside goat's curd, frisee & pea shoots and white balsamic vinegar

MAINS

Seafood linguine with calamari, fish, mussels, prawns, chilli & parsley

Organic chicken breast with a tomato & caper ragu, buttered spinach and ricotta salata

Market fish with kipfler & dill potato salad, tomato, prawns and a lemon butter sauce

Prime Cut of the Day with garlic mash potato, salsa verde and a red wine sauce

House made potato gnocchi baked with 3 cheeses and steamed broccolini

Shoestring fries & rocket salads for the table

DESSERTS

Tiramisu - the 'Lucchesi' family recipe with toasted walnut bread

Chocolate and cointreäu mousse with toasted marshmallow, passionfruit and lemon balm

Limoncello semi-freddo with Manuka honey sabayon, honeycomb and fresh berries

TO FINISH

A choice of tea or coffee

Sapore, taste+ flavour

MENU 3 (min 3 hour duration)

| | |
|--------------------------------|------|
| 4 courses of your choice | \$80 |
| 5 courses of your choice..... | \$90 |

includes shoestrings fries & rockets salads for the table and tea and coffee.



Vegetarian & gluten free options available, please enquire. Menus subject to seasonal variation. Please contact us to receive the current function menus.

TO START

Mozzarella di Bufala with basil and bruschetta
Selection of salumi with pickles (3 choices)
Cold smoked' salmon with lemon

ENTRÉE

Oysters carefully selected, shucked and served natural with lemon
Beetroot and farro salad with Woodside goat's curd, frisee & pea shoots and white balsamic vinegar
Salad of spring lamb with sweet peas, pickled carrots, mint, pea shoots & crisp croquette
Salt & pepper calamari with a salad of bitter leaves and garlic aioli
Risotto del Giorno
Beef carpaccio with a caper & cornichon dressing, garlic croutons & watercress

MAINS

Duck 'due modi' with baby spinach, butternut pumpkin and a sultana-masala sauce
Seafood linguine with prawns, calamari, mussels, fish, chilli and parsley
Organic chicken breast with a tomato & caper ragu, buttered spinach and ricotta salata
House made potato gnocchi baked with 3 cheeses and steamed broccolini
Market fish with kipfler & dill potato salad, tomato, prawns and a lemon butter sauce
Prime Cut of the Day with garlic mash potato, salsa verde and a red wine sauce
Shoestring fries & rocket salads for the table

CHEESE

Seasonal cheeses matured and hand-selected and served with poppy seed lavoche and housemade burnt fig jam

DESSERTS

Tiramisu- The 'Lucchesi' family recipe with toasted walnut bread
Chocolate and cointreäu mousse with toasted marshmallow, passionfruit and lemon balm
Limoncello semi-freddo with Manuka honey sabayon, honeycomb and fresh berries

TO FINISH

A choice of tea or coffee

Simon has created this shared menu option as a wonderful way to experience the many flavours of Sapore's food, with finger food to start while your guests are arriving, to an extensive selection of shared courses through to coffee and tea. A menu sure to impress the most discerning customer.

MENU 4 - SHARED MENU (min 3 hour duration)

| | |
|--------------------------------|--------------|
| 5 courses of your choice | \$100 |
| 6 courses of your choice..... | \$110 |

includes shoestrings fries & rockets salads for the table and tea and coffee.



Vegetarian & gluten free options available, please enquire. Menus subject to seasonal variation. Please contact us to receive the current function menus.

Sapore, taste+ flavour

ON ARRIVAL FINGER FOOD (First ½ an hour)

Citrus cured salmon, blue swimmer crab & crisp lettuce
Yellow fin tuna, olive tapenade & anchovy mayonnaise
Lamb croquette, minted broad beans
Crisp polenta with baccala mantecato & parsley

ENTRÉE

Oysters carefully selected, shucked and served natural with lemon
Beetroot and farro salad with Woodside goat's curd, frisee & pea shoots and white balsamic vinegar
Salt & pepper calamari with a salad of bitter leaves and garlic aioli
Beef carpaccio with a caper & cornichon dressing, garlic croutons & watercress

PASTA COURSE

Seafood linguine with prawns, calamari, mussels, fish, chilli and parsley
House made potato gnocchi baked with 3 cheeses and steamed broccolini
Risotto del Giorno

MAIN COURSE

Organic chicken breast with a tomato & caper ragu, buttered spinach and ricotta salata
Market fish with kipfler & dill potato salad, tomato, prawns and a lemon butter sauce
Duck 'due modi' with baby spinach, butternut pumpkin and a sultana-Masala sauce
Prime Cut of the Day with garlic mash potato, salsa verde and a red wine sauce
Shoestring fries & rocket salads for the table

CHEESE

Seasonal cheeses matured and hand-selected and served with poppy seed lavoche and house made burnt fig jam

DESSERTS

Chocolate and cointreäu mousse with toasted marshmallow, passionfruit and lemon balm
Tiramisu- The 'Lucchesi' family recipe with toasted walnut bread
Limoncello semi-freddo with Manuka honey sabayon, honeycomb and fresh berries
Banana bombolone with salted caramel sauce & toasted hazelnuts

TO FINISH

A choice of tea or coffee

'ON ARRIVAL' MENU

| | | | |
|-----------------|-----------------|----------|-----------------|
| Silver | 3 hr duration | 6 items | \$35 per person |
| Gold | 4 hr duration | 8 items | \$45 per person |
| Platinum | 4.5 hr duration | 10 items | \$55 per person |

Please choose from the following selection;

COLD

- Freshly shucked oysters with lemon
- Citrus cured salmon, blue swimmer crab & crisp lettuce
- Crystal bay prawn with avocado & chilli
- Yellow fin tuna, olive tapenade & anchovy mayonnaise
- Mozzarella di Bufala, basil & tomato
- Pork & fennel terrine, poppy seed bread, cornichon
- Mortadella with mostarda & grissini
- Smoked salmon, crème fraiche & caper berry
- Ricotta, almonds, pinenuts, lemon

HOT

- Crisp polenta with baccala mantecato & parsley
- Ricotta & parmesan fritti with aged balsamic
- Salt & pepper calamari 'popcorn'
- Porcini arancini with truffle aioli
- Pea & mint arancini, goat's feta
- Saffron & veal arancini
- Prawn, dill & lemon fritti
- Gnocchi alla Romana, tomato sugo
- Panzarrotti with sopressa, mortadella & fontina
- Lamb croquette, minted broad beans



BEVERAGE PACKAGES:

| | | |
|------------------|------------------------------|-----------------------|
| Package 1 | Cost \$35 per person. | Duration 3 hrs |
|------------------|------------------------------|-----------------------|

(Each additional hour charged at \$10 per person)

- Beer Boags Premium Lager & Cascade Premium Light
- Wines Raven Park Shiraz, Chardonnay & Sauvignon Blanc (Marlborough, New Zealand)
- House Spirits additional \$10 per person per hour

| | | |
|------------------|------------------------------|-----------------------|
| Package 2 | Cost \$45 per person. | Duration 3 hrs |
|------------------|------------------------------|-----------------------|

(Each additional hour charged at \$15 per person)

- Beer Cascade Premium Light, Crown Lager, Boags Premium Lager and Peroni
- Wine please choose from our current wine list, 1 sparkling, 2 whites & 2 reds under \$45
- House Spirits additional \$10 per person per hour

| | | |
|---------------------------------|--------------|-----------------------|
| Package 3 Custom Package | Cost* | Duration 3 hrs |
|---------------------------------|--------------|-----------------------|

*Cost Price negotiable dependant on wine ordered and duration of package

- Beer All available on request
- Wines all available on request
- Spirits All available on request

CHILDREN'S MENU

\$15.00 per child

MAIN

- Crispy calamari with salad and aioli
- Linguini with Napoli sauce
- Seared eye fillet with mash & buttered spinach
- Grilled market fish with fries and tartare sauce
- Battered Fish & chips

DESSERT

- Vanilla ice-cream with chocolate sauce
- Young adult versions of the Function menu are also available upon request

BOOKING CONFIRMATION AGREEMENT



DATE:

Confirmation of your booking is only valid with a completed copy of this agreement and a minimum deposit of \$200. Please print this form out and either email to jenna@saporo.com.au or mail to 3-5 Fitzroy St, St Kilda 3182.

Name of client:

Address:

Contact nos: Date of event:

E-mail:

Room required from: pm to pm

Purpose of function:

Menu Choice-

Brief details of function: (i.e. cocktail, sit down)

No. of guests:

CLIENT RESPONSIBILITY

The Client accepts responsibility for any and all damage to the venue or part there of caused by you, your guests, contractors or invitees. Saporo Restaurant will accept no responsibility for the loss or damage to any personal property or injury to any person in or around the venue.

MINIMUM SPEND

Between the months of November to February (for exclusive use), we require a minimum spend of \$8,500 for our 'main dining room', \$4,500 for our 'Bayview Room' and \$1500 for our 'Private Dining Room'. This is negotiable for mid-week bookings.

CONFIRMATION

Saporo requires an event booking deposit of \$500.00 for any functions of 15 guests or more. The deposit will be applied against the final invoice as part consideration. Final confirmed numbers are to be provided 3 business days prior to the function date..

Changes to the confirmed numbers can be accommodated, with as much notice as possible, and no less than 48 hours prior to the event date. Increased numbers will be charged to the final tax invoice.

For lunch bookings we require the venue back by 5pm.

CREDIT CARD FACILITIES

Saporo Restaurant accepts all major credit cards, credit card payments will incur a 2% surcharge

Office Use:

A deposit of has been received by

Method of payment: Company Cheque / Credit Card / Cash/Direct Transfer

Credit card no:

Exp date:

Name on card:

Type of card:

Amount to be processed:

Authorised signature:

Acknowledge and accept these Terms and Conditions of Hire.

Signature Date

taste *nm*

to eat or drink.



sap^ore

Our vision...

*to create a bustling Italian Bistro
with cuisine that showcases flavours
and takes centre stage...*

3-5 Fitzroy St, St Kilda Victoria P. (03) 9534 9666 E. dine@sapore.com.au

www.sapore.com.au