



Artwork Proof

Allbern charges \$120 per hour for design services. If supplying Allbern with your artwork, please ensure that it is a 'print ready' PDF. Other files will incur art charges to convert at \$30 per file. To learn more about supplying print ready files, download our Artwork Specifications from our website.

51-55 Bendix Drive Clayton 3168 T (03) 9543 4588 F (03) 9543 6126 www.allbern.com.au

Print Approval

Trim Size As Previous
Colour CMYK x 2
Stock 300 Gsm
Finish Matt Cello x 2
Quantity 100

While Allbern takes every care in ensuring artwork is correct, the responsibility for proofing tests rests with you, our valued client. Printing of the artwork attached is authorised by your signature. Any errors found after signing will be the full responsibility of the client.

Please confirm the artwork and print details are correct and fax signed approval to: 03 9543 6126 or email to: design@allbern.com.au

This proof is correct

Signature

This proof is incorrect. Further alterations required.



Reduced to 80%



Autumn 2012

DRINKS

Aperitivo - Green apple, prosecco, soda & mint 16
Campari, Aperol, Pimms 'No 1', Rosso Antico, Noilly Prat, Lillet Blanc 8.5
Fino & Amontillado Sherries by 'Romate' 11

TO START

Spinach & taleggio arancini 8/14
W.A. octopus with chorizo, cannellini beans & gremolata dressing 16
House made citrus cured salmon, roasted beetroot, horseradish & watercress 14

ENTRÉE

Saporetto - Small shared tastes that highlight seasonal produce 19pp/38
Beef carpaccio with white anchovies, Parmesan, cos lettuce & organic egg 20
Salt & pepper calamari with a bitter leaf salad & aioli 18
Baked fig tart with gorgonzola, pinenuts, sultanas, shaved celery & aged balsamic vinegar 19
Blue swimmer crab salad with avocado, crushed peas, tomato & lemon infused olive oil 21
Oysters natural with lemon 19/38
or 'Kilpatrick' with pancetta, shallots, tomato and thyme 21/42
or Champagne vinaigrette 19/38

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

PASTA & RISOTTO

Porcini mushroom risotto with truffled mascarpone & Parmesan 19/27
Caramelised onion tortellini with butternut pumpkin, beurre noisette, sage & almonds 18/26
Hand cut spaghetti with a veal, pork & beef ragù 19/27
Seafood linguine with calamari, fish, mussels, prawns, chilli & parsley 29.5
House made potato gnocchi with braised rabbit & truffle butter 20/28
or baked with three cheeses 18/26
Spaghetti with blue swimmer crab, chilli, rocket & lemon 20/28

MAIN COURSE

Roasted chicken breast, house made olive gnocchi, tomato confit and caper & parsley sauce 34
'12 hour Greenvale Farm rare breed pork belly' with cabbage, fennel, granny smith apple sauce & a crisp croquette 37
Market fish, speak to your waiter Market Price
Duck 'tre modi' with baby spinach, butternut pumpkin and Masala-sultana sauce 38
Veal 'Osso Buco' with parsley & lemon risotto, confit garlic fritti & saffron brodo 36
Hopkins river eye fillet, baked potato with leek, thyme & Parmesan and red wine sauce 40

Please check with your waiter for our daily specials

SIDES

Wild rocket with Parmesan, lemon & extra virgin olive oil 9
Sauteed baby spinach with pine nuts, chilli & lemon 9
Baked potato with leek, thyme & truffle 9
Seasonal vegetables 9
Shoe string fries served with aioli 9

DESSERT

Banana bombolone with salted caramel sauce & toasted hazelnuts 13
Panettone 'bread & butter' pudding, rum, raisin, chocolate & orange 15
Dark chocolate mousse, chocolate & Cointreau fudge, crisp hazelnut chocolates, marshmallow & passionfruit 15
Saporo's cheesecake with seasonal fruit 14
Tiramisu - The 'Lucchesi' family recipe with house made walnut bread 14
Limoncello semifreddo with Manuka honey sabayon, honeycomb & fresh berries 15
Chocolate & Cointreau fudge 3.5
Affogato - coffee with organic macadamia nut gelato, short bread and orange & vanilla liqueur 14.5
Espresso Martini - Russian vodka, Kahlua and Frangelico shaken with fresh espresso and a hint of vanilla 18

CHEESE

Seasonal cheeses matured, hand selected and served with poppy seed lavoche and house made burnt fig jam.
Two Cheese board to share 22 Three Cheese board to share 30 Additional cheese (50grams) 12
Feel free to ask your waiter for wine matching suggestions

Saporo, taste + flavour

Here at Saporo we like to keep our guests informed on all our upcoming functions and events. Please leave us your details so we can add you to our 'Saporo' mailing list.

EXPRESS LUNCH MENU

2 courses of your choice \$28
3 courses of your choice \$38
with a glass of local wine
(See separate menu)

FUNCTIONS

Thinking about a function? Our two private upstairs rooms and downstairs dining area are sure to meet your every need.

SIGNATURE DINNER MENU

Available Sunday, Monday & Tuesday Night.
3 courses of your choice \$45
with a glass of wine
(See separate menu)

Available after 6pm

Note: Vegetarian & gluten free options are available upon request. B.Y.O available on Sunday nights