



OTTO

Sydney

Vivi Bene Mangia Bene







OTTO Sydney

Situated in the spectacular surrounds of the Finger Wharf at Woolloomooloo, OTTO Sydney is a restaurant with a fiercely loyal clientele and a seemingly unassailable reputation as a power dining institution.

The food is delicious and unashamedly simple – modern Italian with roots firmly placed in the classics. For many, it has come to signify the quintessential Sydney restaurant experience; impeccable service, quality food and stunning, waterside views. For this, OTTO has remained a Sydney favourite for over 15 years.

The Spaces

Rosso Room

CAPACITY

Sit Down 30 people
Cocktail 40 people

MINIMUM SPENDS

LUNCH / DINNER
January - October \$2,500
November - December \$3,000



Mezzanino

CAPACITY

Sit Down 50 people
Cocktail 70 people

MINIMUM SPENDS

LUNCH / DINNER
January - October \$3,000
November - December \$4,800



Wool Lift

CAPACITY

Sit Down 14 people
Cocktail N/A

MINIMUM SPENDS

LUNCH / DINNER
Sunday - Thursday \$1,250
Friday & Saturday \$1,500





Piccolo Terrazzo

Inside & Outside

CAPACITY

Sit Down 50 people
Cocktail 70 people

MINIMUM SPENDS

LUNCH / DINNER
January - October \$5,500
(Monday-Thursday & Friday Lunch)

Friday night, Saturday &
Sunday (All year) \$7,000

November - December \$7,000
All dates (Monday-Sunday)



Grande Terrazzo

Inside & Outside

CAPACITY

Sit Down 90 people
Cocktail 150 people

MINIMUM SPENDS

LUNCH / DINNER
January - October \$10,000
(Monday-Thursday & Friday Lunch)

Friday night, Saturday &
Sunday (All year) \$13,500

November - December \$13,500
All dates (Monday-Sunday)



Terrazzo

Inside only

CAPACITY

Sit Down 24 people
Cocktail N/A

MINIMUM SPENDS

LUNCH / DINNER
January - October \$2,000
Sunday - Thursday &
Friday / Saturday Lunch (All year)

Friday night, Saturday &
Sunday \$2,500

November - December \$2,500
All dates (Monday-Sunday)

A La Carte Function Menus

\$79 MENU - 2 COURSES

PRIMI PIATTI

(CHOICE OF)

Beef tartare, mustard, horseradish
capers, crostini

Pepper seared Hiramasa kingfish, broccolini
grapefruit, caperberries, orange dressing

Vannella stracciatella, globe artichokes
lemon jam, smoked almonds

SECONDI PIATTI

(CHOICE OF)

Humpty Doo barramundi, tomato
olives, capers, basil

Crumbed White River veal cutlet
celeriac remoulade

Aged Acquerello risotto "Primavera" broad beans
peas, broccolini

CONTORNI

Potato puree
Green salad

*Please note: \$79 menu is not available Melbourne Cup Day, New Years Eve, Valentine's Day, Thursday to Sunday during December, or any other special event days when pricing is implemented.



\$99 MENU - 3 COURSES

PRIMI PIATTI

(CHOICE OF)

Orecchiette, spicy Calabrese beef ragu
smoked burrata

Pepper seared Hiramasa kingfish, broccolini
grapefruit, caperberries, orange dressing

Vannella stracciatella, globe artichokes
pomegranate, smoked almonds, lemon jam



SECONDI PIATTI

(CHOICE OF)

Humpty Doo barramundi, tomato
olives, capers, basil

250g Riverina Angus beef scotch fillet MBS 3+
mushrooms, tarragon dressing

Aged Acquerello risotto "Primavera"
broad beans, peas, broccolini



CONTORNI

Potato puree
Green salad

DOLCI

(CHOICE OF)

Dark chocolate mousse, rum fruits, hazelnuts
milk and orange ice cream

Grand Marnier crème brulee, orange
almonds, yoghurt sorbet

OTTO Tiramisu, mascarpone, coffee-soaked baba
marsala ice cream



\$119 MENU - 3 COURSES

ASSAGGI

Woodside goat's curd, truffle honey, pane carasau

PRIMI PIATTI

(CHOICE OF)

Pickled golden beetroot carpaccio, spanner crab salmon roe, preserved lemon dressing

Beef carpaccio, truffle dressing, aioli, capers parmesan, rocket

Orecchiette, spicy Calabrese beef ragu smoked burrata

Zucchini flowers stuffed with pecorino and ricotta smoked tomato

SECONDI PIATTI

(CHOICE OF)

Humpty Doo barramundi, tomato, olives capers, basil

250g Grainge Signature beef sirloin MBS 3+, onion, pancetta, mushrooms, veal jus

Aged Acquerello risotto, "Primavera" broad beans, peas, broccolini

Confit duck leg, parsnip, cherries, pistachio

CONTORNI

Potato puree
Green salad

DOLCI

(CHOICE OF)

Dark chocolate mousse, rum fruits, hazelnuts milk and orange ice cream

Grand Marnier crème brulee, orange almonds, yoghurt sorbet

Lemon semifreddo, basil, finger lime

OTTO Tiramisu, mascarpone coffee-soaked baba, marsala ice cream



Sharing Menu with *BYO Wine*

\$95 - 3 COURSES TO SHARE
INCLUDES BYO & SERVICE CHARGE

DISHES SERVED FAMILY STYLE TO THE CENTRE OF THE TABLE

ASSAGGI

Parmigiano Reggiano, marinated olives, pane carasau

Salt and pepper calamari, lemon aioli

PRIMI

Culatello, mortadella, pickled onions
peppers, crackers

Pepper seared Hiramasa kingfish, broccolini
grapefruit, caperberries, orange dressing

Vannella stracciatella, globe artichokes
lemon jam, smoked almonds,

SECONDI

Humpty Doo barramundi, tomato
olives, capers, basil

Braised Lamb shoulder, broad beans, peas
zucchini, mint, pecorino

CONTORNI

Green salad
Potato puree

DOLCI

“Cassata” ricotta cheese cake
rum soaked fruits and cream

Cocktails, beer, cider, mineral water, soft
drinks, tea & coffee are all available for
purchase from OTTO.

Cocktails and beer can be pre-selected.
Our team will be happy to help you choose a
selection of drinks from the OTTO cocktail &
beverage list.

The full OTTO wine list is also available,
should you wish to supplement your own
supply.

Please note from 1st October 2018 our BYO offering will
be priced at \$95pp

Please also note the following conditions:
Available for parties of 8 or more.
BYO wine and champagne only (maximum one bottle per person).
Available and valid to 30th December 2018.
Not available on Friday & Saturday nights.
In December not available Thursday-Saturday, or Sunday lunch.
Please also refer to full terms and conditions on page 16.



Menu Upgrades

CANAPES ON ARRIVAL

\$17.50 PER PERSON / 3 PIECES PER PERSON
(ROVED WAITER SERVICE)

Squid ink cracker, whipped tuna, salmon roe

Prosciutto wrapped grissini

Arancini, truffle, parmesan



OYSTERS

\$11 PER PERSON / 2 OYSTERS PER PERSON
(SERVED TO THE TABLE)

Freshly shucked Sydney rock oysters,
eschalot red wine vinaigrette



PLATES TO SHARE

(SERVED TO THE TABLE)

We recommend 1 plate for 4 guests for the following:

CAPRINO - \$19 PER PLATE

Woodside goat's curd, pane carasau, truffle honey

OLIVES - \$14 PER PLATE

Marinated olives and grissini

PROSCIUTTO - \$30 PER PLATE

Culatello, dwarf truffle peaches, lavosh



FORMAGGI MISTI - \$38 PER PLATE

(SERVED AFTER DESSERT)

Selection of cheeses to share, pane carasau

TIRAMISU TO SHARE

\$10 PER PERSON
(SERVED TO THE TABLE)

Available as an upgrade to the \$79 two course menu

Marsala mascarpone, coffee soaked Savoiardi
biscuits, chocolate

MENU NOTES

Please note all menus included in this function package are subject to change at any time based on seasonality and availability.

Coffee & tea is available on request and charged on consumption in addition to the function menu price.

Pricing is valid until 31st October 2018. All bookings after this time are subject to any price increases should they occur.

Cocktail Function Menu

CANAPES

SEAFOOD

\$7.50 PER PIECE

Oyster, eschalot, red wine vinaigrette (\$5.50)

Baccala fritters, lemon aioli

Squid ink cracker, whipped tuna, salmon roe

Crostini, anchovy, tomato, caper, olive, basil

Tuna tartare, eggplant, apple, avruga caviar

MEAT

\$6.50 PER PIECE

Prosciutto wrapped grissini

Beef tartare, mustard, horseradish, crostini

Crumbed buffalo taleggio, speck, dwarf truffle peach

Gnocco fritto, David Blackmore bresaola mbs9+, gorgonzola, vin santo

Tart of figs, prosciutto, goat's curd, olive

VEGETARIAN

\$6.00 PER PIECE

Crumbed buffalo taleggio, tartare sauce

Cannoli, goat's cheese, truffle honey

Arancini, truffle, parmesan

Buffalo ricotta, semi-dried tomato, olive tapenade, crostini

Tartlet of mushrooms, quail egg

SUBSTANTIAL

\$12.00 PER DISH

Gnochetti sardi, cherry tomatoes, baby octopus, capers, olives

Orecchiette, cherry tomatoes, eggplant, basil, ricotta

Braised beef cheek, Jerusalem artichoke, grape salsa

DESSERT CANAPES

\$6.00 PER PIECE

Chocolate tart, raspberry

Tiramisu

Macarons

CANAPE PACKAGES

3 HOUR CANAPE PACKAGE

\$76.00 PER PERSON

8 x Canape pieces

(2 x seafood, 3 x meat, 3 x veg)

2 x Substantial dishes

4 HOUR CANAPE PACKAGE

\$90.00 PER PERSON

10 x Canape pieces

(3 x seafood, 4 x meat, 3 x veg)

2 x Substantial dishes





Cakes

OTTO has a number of celebratory cakes baked in-house available for your special event. Orders must be placed a minimum of 24 hours prior to your function.

OTTO CAKE OPTIONS

OTTO OPERA CAKE

Orange and coffee 'Opera' gâteau, orange poppy seed cake, coffee buttercream, chocolate ganache
(gluten and nut free)

OTTO LAMINGTON CAKE

Victoria sponge, summer berry compote, mascarpone cream, salted pistachio

OTTO VEGAN CHOCOLATE CAKE

Buckwheat sponge, dark cacao mousse

SIZES AND PRICING

SMALL	(up to 12 people)	\$140
MEDIUM	(up to 16 people)	\$180
LARGE	(up to 20 people)	\$220

PREFER TO BRING YOUR OWN CAKE?

Should you wish to supply your own cake please advise us prior to your function. If the cake is a replacement to dessert, a cakeage charge of \$15 per person applies for plating and service.

If the cake is served in addition to dessert, and served in finger pieces on trays, the cakeage fee can be waived.

Please note we are unable to store ice cream cakes.



Beverages

Champagne & Sparkling Wine

SPARKLING

NV Phillip Shaw Edinburgh
Chardonnay/Pinot Noir
Orange, NSW 69

2014 Barringwood Classic Cuvee
Pinot Noir/Pinot Meunier
Lower Barrington, TAS 88

PROSECCO

NV Chrismont La Zona
King Valley, VIC 63

2017 Col Vitoraz, extra dry
Veneto, Italy 88

SPARKLING RED

NV Rose Kentish Wines
Sparkling Shiraz
McLaren Vale, SA 115

CHAMPAGNE

NV Piper Heidsieck Brut (V)
Reims, France 120

NV Taittinger Prestige Rosé
Reims, France 177

NV Charles Heidsieck Brut Reserve
Reims, France 159

White Wines

PINOT GRIGIO /PINOT GRIS

2017 Stefano Lubiana Pinot Gris (V)
Granton, TAS 78

2016 Antonutti Pinot Grigio Collio
Friuli, Italy 61

2016 St Michael Eppan Anger Pinot
Grigio 81
Alto Adige, Italy

2017 Lino Ramble *By Vinyl* Pinot Grigio
McLaren Vale, SA 54

OTHER ITALIAN WHITES

2016 Gini, Soave Classico
Veneto, Italy 84

2016 Les Cretes Mon Blanc
Valle d'Aosta, Italy 87

2016 Castello di Tassarolo - Spinola
Gavi, Italy 69

SAUVIGNON BLANC & SEMILLON

2016 Margan White Label Semillon
Hunter Valley, NSW 72

2017 Villa Maria Taylor's Pass
Sauvignon Blanc*
Marlborough, NZ 80

2017 Sorrenberg Sauvignon Blanc/
Semillon*
Beechworth, VIC 89

RIESLING

2017 Vickery
Eden Valley, SA 74

2017 Jasper Hill Georgia's Paddock (V)
Heathcote, VIC 91

CHARDONNAY

2016 Ara Marlborough Chardonnay
Marlborough, NZ 48

2015 Bird On A Wire (V)
Yarra Valley, VIC 99

2017 Phillip Shaw No.11
Orange, NSW 81

ROSE

2016 Rose Kentish Côtes-de-Provence
Provence, France 80

Red Wines

PINOT NOIR

2018 Airlie Bank (V)
Yarra Valley, VIC 59

2017 McW 660 Reserve Pinot Noir
Tumbarumba, NSW 47

2016 Ata Rangi Crimson Pinot Noir
Martinborough, NZ 86

2017 Journey (V)
Yarra Valley, VIC 75

SHIRAZ & BLENDS

2017 Gemstone Organic Shiraz *(V)
McLaren Vale, SA 50

2015 Eloquesta Shiraz/Petit Verdot*(V)
Mudgee, NSW 76

2015 Rolf Binder Heysen Shiraz
Barossa, SA 114

CABERNET SAUVIGNON & BLENDS

2015 Vasse Felix Cabernet Sauvignon 93
Margaret River, WA

2015 Crawford River Cabernet/Merlot 76
Condah, VIC

ITALIAN REDS

2016 Brezza Langhe Nebbiolo *(V) 91
Piedmont, Italy

2017 Ciu Ciu Rosso Piceno *(V) 59
*Montepulciano/Sangiovese
Marche, Italy*

2015 Poggio Al Sole Chianti Classico 85
Tuscany, Italy

Dessert Wines

ITALIAN SWEET WINES

Massolino Moscato D'Asti 750ml 82
Piedmont, Italy

AUSTRALIAN SWEET WINES

2010 McWilliam's Morning Light 74
Riverina, NSW

Pennyweight Tawny 750ml 121
Beechworth, Vic

Premium Magnum Wines (1.5L)

FOR THAT SPECIAL OCCASION

Our premium magnum wines have been carefully selected to enhance your dining experience.

Please contact our Functions Team for available quantities of the below wines before placing your order.

If you have something special in mind, let us know and our Sommelier will do their best to source it for you.

VINI ROSSO

2006 Torbreck, The Celts 249
Shiraz
Barossa Valley, SA

VINI ROSATO

2016 Sainte Marguerite Symphonie 212
Cotes de Provence

Other Beverages

BEER & CIDER

Peroni Nastro Azzurro 11
Italy

Asahi Super Dry 10
Japan

James Boag's Premium Light 9
TAS

Moo Brew Pilsner 13
TAS

Lord Nelson Three Sheets Pale Ale 11
NSW

Sydney Brewing Lovedale Lager 11
NSW

The Hills Cider - Apple Cider 10
SA

Standard spirits 10

Premium spirits 15 - 25

Cocktails 19 - 20

Liqueurs 10

Soft drinks 5.5

Italian Soft drinks 6

Fresh fruit juices 8

Acqua Panna Still Water 6
500 mls 11
1 litre

San Pellegrino Sparkling Water 6
500 mls 11
1 litre

(V) = Vegan friendly wine

* = Organic wine

BEVERAGE NOTES

A 10% public holiday surcharge applies for all beverages.

We are unable to offer a cash bar facility.

A full a la carte wine list is available upon request.

Wine vintages and prices are subject to change without notice.

All wine selections subject to availability

Classic Beverage Package

\$48 per person / 3 hours

\$58 per person / 4 hours

SPARKLING

NV Chrismont La Zona Prosecco
King Valley, VIC

WHITE (PLEASE CHOOSE ONE)

2016 Ara Marlborough Chardonnay
Marlborough, NZ

2017 Yalumba Y Series Pinot Grigio
SA

RED (PLEASE CHOOSE ONE)

2017 McW 660 Reserve Pinot Noir
Tumbarumba, NSW

2017 Gemstone Organic Shiraz
McLaren Vale, SA

BEER

Birra Moretti / James Boag's Light

OTHER

Soft drinks / Tap water

PLEASE NOTE

Beverage packages are available for groups of 12 or more people,

and are to be applied to the entire group.

Substitutions are not able to be made.

Selections and vintages are subject to change.

Third Party Suppliers

The OTTO team is happy to facilitate third party suppliers to assist you with your event. Please note an additional charge will incur to cover expenses such as GST.

Alternatively, our suppliers would be glad to hear from you directly.

Flowers

Summers Floral: 02 9328-2475
www.summersfloral.com.au

Audio Visual

Totem: Simon Whittle 0412-316-875
www.totempd.net.au

Balloons

Balloon Saloon: 02 9344-9955
www.balloonsaloon.com.au

Water Taxi

VIP Water Taxis: 0418-847-777
www.vipwatertaxis.com.au
(please contact directly)

Premium Beverage Package

\$90 per person / 3 hours

\$100 per person / 4 hours

CHAMPAGNE

NV Piper Heidsieck - Reims, France

WHITE (PLEASE CHOOSE ONE - TWO)

2016 St Michael Eppan Anger Pinot Grigio
Alto Adige, Italy

2015 Bird On A Wire Chardonnay
Yarra Valley, VIC

2017 Sorrenberg Sauvignon Blanc Semillon
Beechworth, VIC

RED (PLEASE CHOOSE ONE - TWO)

2016 Brezza Langhe Nebbiolo
Piemonte, Italy

2016 Whistler Shiver Down My Spine Shiraz
Barossa, SA

2016 Ata Rangi Crimson Pinot Noir
Martinborough, NZ

BEER

Birra Moretti / Lord Nelson Three Sheets Pale Ale/
James Boag's Light

OTHER

Selection of house spirits/ Soft drinks / Tap water

**Mineral water \$6pp supplement*



TERMS & CONDITIONS

BOOKING CONFIRMATION

Please complete, sign and return this form to us with the specified deposit instructions to ensure your booking is confirmed. Tentative reservations will only be held for 48 hours. OTTO reserves the right to cancel your reservation should this signed terms and conditions page not be received in this time. All changes can only be done directly with the function coordinator between the hours of 9am-5pm, Monday to Friday.

DEPOSIT - A LA CARTE OR COCKTAIL FUNCTIONS

50% of minimum spend requirement is payable at the time of confirmation. If the deposit is not received by the due date, the booking will be cancelled.

DEPOSIT - SHARING MENU WITH B.Y.O. WINE

A deposit of \$250 is payable at the time of confirmation. If the deposit is not received by the due date, the booking will be cancelled.

PAYMENT

Payment is required at the conclusion of the event. OTTO does not offer account facilities. Only 1 credit card will be accepted unless prior arrangements have been made with the Functions Manager. Given the nature of credit card payments from the 1st August 2014 multiple credit card payments can result in extensive delays. It is recommended that cash is used when several people are contributing to the final payment.

CREDIT/DEBIT CARD SURCHARGE

Please note that a variable surcharge will be applied to all credit/debit card payments. This is not refundable in the event of a cancellation.

NUMBERS

Guaranteed numbers are required 3 working days prior to your function. The charges will apply to guaranteed minimum numbers, or the final head count, whichever is greater.

CANCELLATIONS - A LA CARTE OR COCKTAIL FUNCTIONS

A la carte and cocktail function cancellations are to be made in writing. In the event of a cancellation of a restaurant or terrazzo bookout, the full deposit will be refunded if the cancellation is made more than 60 days prior to the function. Cancellations made less than 60 days prior to the function date will not be entitled to a refund of deposit.

In the event of a cancellation of a bookout of the Rosso room, Mezzanino, Wool Lift or Inside Terrazzo, the full deposit will be refunded if the cancellation is made more than 21 days prior to the function. Cancellations made less than 21 days prior to the function date will not be entitled to a refund of deposit.

In some instances, we may be able to transfer the deposit to a later date within a reasonable time frame however this is at the discretion of the functions manager.

CANCELLATIONS - SHARING MENU WITH B.Y.O WINE

Sharing menu with B.Y.O. wine cancellations are to be made in writing. In the event of a cancellation, postponement or transfer of the date for a group booking, more than 5 days prior to the function date the full deposit will be refunded. Cancellations made less than 5 days prior to the function date will not be entitled to a refund of deposit.

NO SHOW - SHARING MENU WITH B.Y.O WINE

In the event of one or more guests failing to attend despite being included in the guaranteed final guest numbers, a cancellation fee of \$50 per person will be incurred.

DAMAGES

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors or other surfaces which are part of the restaurant.

INSURANCE & PUBLIC LIABILITY

OTTO Ristorante accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant,

prior to, during or after a function.

DELIVERY & COLLECTION OF GOODS

OTTO Ristorante will only accept delivery of goods on the day of the function unless prior arrangements have been made.

FOOD & BEVERAGES

OTTO Ristorante does not permit food or beverages to be brought onto the premises with the exception of wine and champagne for the sharing menu with B.Y.O. wine as well as pre arranged B.Y.O. cake. Please note that all food and beverages listed within this package are subject to change without notice based on seasonality and availability.

DECORATIONS

Decorations and cakes that are deemed to be offensive (eg: traditional hen's party paraphernalia) are not permitted. We reserve the right to refuse entry to anyone not adhering to this condition. Decorations which are not colourfast are not accepted. No confetti/glitter or confetti/glitter filled balloons. OTTO does not allow sparklers or candles where the flame is exposed. Whilst we are happy to accept prior delivery of items for your function such as gift bags, flowers, place cards etc, it is the responsibility of the host to ensure they are placed for the start of the function. Items left must be collected within 48 hours of the conclusion of the event as OTTO will not accept responsibility for items remaining on the premises after this time.

SIGNAGE/PLACE CARDS/MISC.

OTTO is not responsible for place cards, table lists, table numbers, signage or other, aside from printed menus. We may be able to offer the above for a supplementary fee of \$50 for each extra requested however we require a minimum of 48 business hours notice.

MUSIC

OTTO does not permit any personal music, audio or amplification (including microphones) in the dining area. All entertainment for exclusive use of private rooms or spaces in OTTO is subject to management approval. OTTO retains complete discretion of music and noise levels at all times to vary or cease entertainment levels that do not comply with applicable law or which may cause OTTO to breach the lease agreement.

PRICE VARIATIONS

Every endeavour is made to maintain prices as originally quoted; however, they may change without notice.

HOURS

Standard duration for functions is 4.5 hours for lunch and 5 hours for an evening function. Guests will be required to vacate the premises within 30 minutes after the conclusion of service. If your booking is at lunch, all guests must be vacated by 4.30pm. All dinner functions must conclude at 11.30pm.

RESPONSIBLE SERVICE OF ALCOHOL

OTTO is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises.

SERVICE FEE

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity and is paid directly to the waitstaff. The total bill for the evening is to be paid in full at the completion of your meal.

PUBLIC HOLIDAYS

An additional 10% surcharge will apply to food & beverages on all public holidays. The public holiday surcharge will not apply to the set price a la carte function menus, however it will apply to the sharing menu with B.Y.O wine.



OTTO

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